



**CASANOVAS
RESTAURANT**

c/ Diputació, 80 (restaurant)

c/ Calàbria, 113 (shop)

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Urban Space

**CASANOVAS
RESTAURANT**

Wedding catalog

2020

**private rooms and kitchen staff & waiters
team**

specific for your reservation !

Kitchen open every day at noon of the week
Afternoons and evenings open only for groups from 15 pax. For
groups of 10 or fewer diners, consult specific proposal or
personalized menus.

The number of booking guests will close 24h before the event, if
finally don't complete the reservation made, it will be charged for
the minimum of 15 people.

MENU 1

WELCOME: cava cup brut nature

SNACKS

- ❖ *Macadamia nuts with parma cheese*
- ❖ *Vegetable chips*

STARTERS

- ❖ *Iberian ham with bread and tomato*
- ❖ *Skewer of warm Iberian chorizo with melted cheese*
- ❖ *Diced cod paired in virgin olive oil*
- ❖ *Bouquet of German sausage wrapped on bacon*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Tasting of papardelle pasta with truffle sauce*

MAIN COURSE TO CHOOSE

- ❖ *Hake on tempura with tomato confit*
OR
- ❖ *Grilled sirloin with smoked oil and baked potatoes*

DESSERTS

- ❖ *Sacher cake with raspberry coulis and fruits*

White and red wine of our sommelier selection

Still water

Price per person € 48

The price includes vat

Price don't include soft drinks, coffee and / or spirits

Sitting format



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

MENU 2

WELCOME:

- ❖ *Cava cup brut nature*
- ❖ *Fresh lemonade*

SNACKS

- ❖ *Macadamia nuts with parma cheese*
- ❖ *Vegetable chips*

STARTERS

- ❖ *Iberian ham and loin on bread with tomato*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Skewer of warm Iberian chorizo with melted cheese*
- ❖ *Foie gras with bitter orange marmalade*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Frech cod catalan salad*

MAIN COURSE TO CHOOSE

- ❖ *Cod with quince jam, garlic and bread crust*

OR

- ❖ *Sirloin steak with forest fruits and port wine reduction*

DESSERTS

- ❖ *Sacher cake with raspberry coulis and fruits*

White and red wine of our sommelier selection

Still water

Price per person € 51,50

The price includes VAT

Price DON'T include SOFT DRINKS, coffee and / or spirit

Sitting format



The room will be exclusively for the group, which is billed by the number of diners confirmed 24 hours prior to service

STAND-UP MENUS

PRIVATE ROOM FOR YOUR EVENT

THERE WILL CHAIRS IF YOU WANT TO SAT ANY GUEST

Come TO celebrate your wedding,

Cocktail service standing UP in an exclusive place for you .

Rooms with capacity from 15 to 110 guests.

Cocktail 1

WELCOME: cava cup brut nature

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*
- ❖ *homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and “sobrassada”*

- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Cake or sweet table*

Open bar with:

Snacks, beers WATER

Black and white wine and cava

Price per person € 43

The price includes VAT

Price don't include soft drinks, coffee and / or spirits

Format not seated with support chairs

Cocktail 2

WELCOME: cava cup brut nature

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Homemade PORK cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*
- ❖ *homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and “sobrassada”*

- ❖ *Tasting of truffle rissoto*

- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Cake or sweet table*

Open bar with:

Soft drinks, beers, water

Black and white wine and cava

Price per person € 45

The price includes vat

Price don't include soft drinks

*coffee and / or spirits * Option birthday cake*

Format not seated with support chairs

Cocktail stations

COLDS

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian pork ham and bread and tomato*
- ❖ *Grilled peppers and anchovy on “Bruschetta”*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*

HOTS

- ❖ *Homemade croquettes*
- ❖ *Skewer sausage with mushrooms and foie*
- ❖ *Mini bikini brie and sausage*
- ❖ *Cod fried doughnut with honey tears*
- ❖ *Crunchy filo dough filled with prawns and thai sauce*

STATIONS

- ❖ *Station of truffle risotto made far*
- ❖ *Station veal fillet with salt and mustards pairing*

DESSERTS

- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Cake or sweet table*

Open bar with:

Soft, beers water

Black and white wine and cava

Price per person € 53

The price includes vat

*Price don't include soft drinks,
coffee and / or spirits*

format not seated with support chairs

OPTIONAL

Iberian ham cut at the moment	Oysters and champagne	Rice to chose
<p><i>Shoulder of ham 8kg, 280€</i></p> <p><i>Including waiter cutter of ham and bread</i></p>	<p><i>Station of fresh oysters open at the time, chandon rose and combined with Mœet, champagne pommery</i></p> <p><i>The number of prices will be between 5/4 per person, you may determine the num. People to the contract</i></p> <p><i>Price 12€ per person</i></p>	<ul style="list-style-type: none"> ❖ <i>Truffle</i> ❖ <i>Butifarra and cod</i> ❖ <i>Asparagus</i> ❖ <i>Fisherman with sepia and ink</i> ❖ <i>Seafood</i> ❖ <i>Fideua mushroom and foie</i> <p><i>Price 6€ per person</i></p>
<p>Cheese board</p>	<p>Fillet of veal cut at the moment</p>	
<p><i>Catalan's cheese board: Blancafort, tou del til.lers, tupí i recuit.</i></p> <p><i>Accompanied assortment of sticks, toast, fruit jams and varied</i></p> <p><i>Price 6€ per person</i></p>	<p><i>With salt and mustard pairing</i></p> <p><i>Price 6.80€ per person</i></p>	

UNLIMITED LONG DRINKS OPEN BAR

Duration: 1 hour from the end of the meal
(FROM MIDNIGHT TO 1 AM CIRCA)

❖ Combined basic : € 14 / person

❖ Combined premium : € 16 / person

Applicable to any menu catalog