



## **CASANOVAS RESTAURANT**

c/ Diputació, 78 (restaurant)

c/ Calàbria, 113 (shop)

08015 Barcelona

+34 93 423 65 08

[catering@casanovascatering.com](mailto:catering@casanovascatering.com)

[www.casanovascatering.com](http://www.casanovascatering.com)

# **CASANOVAS RESTAURANT**

## **menus for groups**

## **2020**

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

**Specific for your reservation!**

Kitchen opens 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.

# STAND-UP MENUS

Private room for your event

There will be chairs if you want to sit any guest

Come to celebrate your special occasions.:

birthdays, christening, wedding, links and friendly gatherings,

Cocktail service standing UP in an exclusive

Place for you.

Rooms with capacity from 25 to 110 guests.



## COCKTAILS- CASUAL SNAKS

- ❖ *Holland cheese with Macadamia nuts*
- ❖ *Crunchy vegetables*
- ❖ *Serrano ham with bread with tomato*
- ❖ *Spanish omelette with diced cherry tomatoes*
- ❖ *Mini bikini "sobrassada" and Brie*
- ❖ *Trays of homemade cold meats*
- ❖ *Bread with tomato*
- ❖ *Homemade Ham croquettes*
- ❖ *Choux cod fritters with honey tears*
  
- ❖ *Sacher cake*

*Open bar with:*

*Soft drink, beer*

*Red and white wine and cava*

-

Price per person € 28

The price includes vat

Minimum group 20/25 pax

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

\* Option birthday cake

Closing timetable 00:30h

(option extension with combination bar)

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

# CASUAL

*SIT OR STAND UP SERVICE PERFECT FOR FRIENDS OR FAMILY MEETINGS*

## **“TAPAS “**

- ❖ Sliced Iberian ham on bread with tomato
- ❖ “Bravas” Casanovas
- ❖ Sliced “saucisson”
- ❖ Spanish omelette
- ❖ Camembert baked with sesame sticks
- ❖ Crispy shrimp and vegetables with Thai sauce
- ❖ Meatballs with cuttlefish casserole
- ❖ Grilled peppers and anchovy on “Bruschetta”
- ❖ Ham and poultry croquettes Casanovas  
homelade
  
- ❖ Sacher cake

*Open bar with red or white wine selection of our  
sommelier*

*Beer, soft drinks and still water*

-

Price per person € 30,80

Minimum group 20 pax

The price includes coffee or spirits

The price includes vat

Closing timetable 00:30h (option extension with  
combination bar)



## BASIC COCKTAIL

- ❖ *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*
- ❖ *Sacher*

*Open bar with:*

*Snacks, beers, water*

*Black and white wine and cava*

-

Price per person € 34

The price includes VAT / Minimum group 20/25 pax

Price don't include soft drinks, coffee or spirits

\* Option birthday cake

## FULL COCKTAIL

- ❖ *Crunchy vegetables*
- ❖ *Macadamia nuts*
- ❖ *Glass of pumpkin cream from our garden with crunchy Iberian ham*
- ❖ *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 risotto*
  
- ❖ *Assorted cheese and seasonal fruits*
- ❖ *Sacher*

*Open bar with:*

*Soft drinks, beers water*

*Black and white wine and cava*

-

Price per person € 37

The price includes VAT / Minimum group 20-25 pax

Price don't include Soft,

Coffee or spirits \* Option birthday cake

Closing timetable 00:30h (option extension with combination bar)

# COCKTAILS STATIONS

## COLDS

- ❖ Crunchy vegetables
- ❖ Macadamia nuts
- ❖ homemade pork cracklings
- ❖ Iberian pork ham and bread and tomato
- ❖ Grilled peppers and anchovy on “Bruschetta”
- ❖ Dice 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



## STATIONS

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

## DESSERTS

- ❖ Assorted cheese and seasonal fruits
- ❖ Sacher

*Open bar with :*

*Soft drinks, beers water*

*Black and white wine and cava*

Price per person € 42

The price includes vat / Minimum group 20-25 pax

Price don't include soft drinks,  
coffee or spirits

\* Option birthday cake

Closing timetable 00:30h

(option extension with combination bar)



# SITTING FORMAT CELEBRATIONS

## PRIVATE ROOM FOR YOUR EVENTS

Come to celebrate your special events: anniversaries, baptisms, weddings, links and meetings of friends, with the menu service, sitting in an exclusive space for you. Rooms with capacities from 25 to 110 people.



# MENU A

## STARTERS

- ❖ *Olives Mediterranean*
- ❖ *Sliced Iberian ham & chips of homemade Sausisson on bread with tomato*
- ❖ *Chunks of parma cheese with Macadamia nuts*
- ❖ *Anchovies from l'Escala*
- ❖ *Ham and poultry croquettes Casanovas homemade*
- ❖ *Camembert baked with sesame sticks*

## MAIN COURSE TO CHOOSE

- ❖ *Free range chicken with prunes, raisins, pine nuts and roasted juice*
- ❖ *Veal roast with mushroom sauce*
- ❖ *Option cod to the can (3€)*

## DESSERTS

- ❖ *Sacher cake*

*Red and white wine of our sommelier selection  
still water*

-

Price per person € 36

The price includes vat. Minimum group 15 pax

Price don't include soft drinks, coffee or spirits

# MENU B

## STARTERS

- ❖ *Iberian ham with bread and tomato*
- ❖ *"White Bull" craftsman with flat bread and tomato*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Ham and chicken croquettes*
- ❖ *Grilled peppers and anchovy on "Bruschetta"*
- ❖ *Optional: Tasting of Papardelle pasta with truffle sauce (2,00€)*

## MAIN COURSE TO CHOOSE

- ❖ *Cod in te and beans*
- ❖ *Grilled sirloin whit smoked oil and parmentier with truffles*

## DESSERTS

- ❖ *Sacher cake*

*Red and white wine of our sommelier selection  
Still water*

-

Price per person € 39,80

The price includes vat. Minimum group 15 pax

Price don't include soft drinks, coffee or spirits

Closing timetable 00:30h (option extension with combination bar)

# MENU C

## STARTERS

- ❖ *Iberian ham and loin on bread with tomato*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Lobster rolls with thai sauce*
- ❖ *Toast of foie with bitter orange marmalade*
- ❖ *Dice salmon paired in virgin olive oil*
- ❖ *Grilled peppers and anchovy on “bruschetta”*
- ❖ *Cod with honey*



## MAIN COURSE TO CHOOSE

- ❖ *Cod with quince jam, garlic, bread crust and parmentier of pumpkin*
- ❖ *Sirloin steak with forest fruits and port wine reduction and parmentier with truffles*

## DESSERTS

- ❖ *Sacher cake*

*Red and white wine of our sommelier selection still water*

-

Price per person € 46

The price includes vat. Minimum group 15 pax

Price don't include soft drinks, coffee or spirits



# **MENU TICKETS TO GASTRONOMIC BAR OUR**

**+ LUNCH or DINNER**  
INSURED TO PRIVATE ROOM

## **STARTERS**

*Vegetable Chips*  
*Terrons of Parma with Macadamia*  
*Croquettes version 2020*  
*Iberian ham with toast of bread and tomato*  
*Our braves*

## **MAIN COURSE TO CHOOSE**

*Fresh fish in mushroom rice bed*  
**OR**  
*Filet of veal with reduced Porto and red fruits*

## **DESSERT**

*Pastis Sacher with raspberry and fruit coulis*

## **CELLAR**

*White wine 2 Horses / Endogenous red wine*  
*Mineral water*

-

*Price per person € 48*  
*10% VAT incl. - Minimum group 10 pax*  
*The price includes a coffee or infusion.*



# GASTRONOMIC MENU

Welcome glass of Cava Rose

## ASSORTED OF TAPAS

- Cod croquettes
- Egg at low temperature with Iberian juice and its crispy
- Grilled Octopus
- Foie with Iberian ham and glazed apple, pine nuts and citrus oil

## TASTING

- Foie terrine tasting
- Tasting truffle rice
- Slow cooker leg tasting

## DESSERTS

*Fruit sambadrome with chocolate fritters*

*White and red wine of our sommelier selection*  
*Still water*



-  
Price per person € 64

The price includes vat

Minimum group 10 pax

Price don't include soft drinks, coffee or spirits

Closing timetable 00:30h (option extension with combination bar)

# GASTRONOMIC COVER MENU

by Gerard Martí

Appetizer of the day according to season

## MENU

*Warm mushroom creampie and cooked bacon dice at low temperature*

*Caprese salad with liquid mozzarella and Bianchi tartufo*

*Iberian cooked crochet hook*

*Black cod and butifarrón rice*

*Lemon Lamb Tasting*

*Red Fruit Cheesecake Donut*

*Assortment of chocolates*

## CELLAR

*Two white wine Cavalls from Sumarroca, red Endogen, and cava selection from our sommelier*  
*Mineral water*



Price per person € 47

10% VAT included - Minimum group 10 pax

The price includes coffee

The price does not include soft drinks for a possible snack before sitting at the table or spirits

Closing time 00: 30h  
(extension option with combo bar)

# MENU WITH WINE & CHAMPAGNE PAIRING

## CHAMPAGNE MOET CHANDON ROSÉ

- Cassava Chips
- Grilled peppers and anchovy on “Bruschetta”
- Iberian ham ON bread WITH tomato
- Shrimp ON tempura

## MUSCAT NAVY- ENRIQUE MENDOZA

- Foie mi cuit with a variety of crisps and bread

## WHITE PANSA BLANCA- ALELLA

- Black rice with prawns

## WHITE DOS CAVALLS - SUMARROCA

- Sea bream baked with virgin olive oil and sea salt

## BLACK TERRAL - SUMARROCA

Sirloin steak with salt and aroma of grilled mushrooms

## OPORTO

- Assorted cheeses: Manchego , and Blue Camembert

## HENDRICKS GIN TONIC

- Assorted chocolates and fruit



Price per person € 64

The price includes vat. Minimum group 10 pax

Price don't include soft drinks, coffee or spirits

Closing timetable 00:30h (option extension with combination bar)

## VEGETARIAN MENU FLEX

- ❖ Arepas with hummus and prawns with a touch of white pepper paste
- ❖ Mini vegetable sandwich
- ❖ Vegetable Foccacia from our grilled garden
- ❖ Mushroom croquettes
- ❖ Scalloped timbale and goat cheese
- ❖ Rice with vegetables from our garden and soya
- ❖ Potato omelette with cherry tomato
- ❖ Fruit skewer

Black and white wine news selection  
from our sommelier  
Cava Casanovas Brut Selection.  
Mineral water, beers and refreshments

€ 31.50 per person  
\* Alcohol free € 29  
\*\* No drinks or equipment  
gastronomy only € 26



## VEGAN MENU

- ❖ Rice with vegetables from our garden and soya
- ❖ Timbale of scalded and vermouth reduction
- ❖ Mushroom croquettes
- ❖ Vegetable Foccacia from our grilled garden
- ❖ Banana, roasted peanuts, grated coconut and yuca chips
- ❖ Pumpkin cream
- ❖ Hummus “crudite” with vegetables
- ❖ Fruit skewer

Black and white wine news selection  
from our sommelier  
Cava Casanovas Brut Selection.  
Mineral water, beers and refreshments

€ 31.50 per person  
\* Alcohol free € 29  
\*\* No drinks or equipment  
gastronomy only € 26



# BUFFET FORMAT MENU

## ADULT BUFFET

*Macadamias with parma*

*Ham toast with tomato bread*

*Tortilla dice with cherry*

*Ham and farm chicken croquettes*

*Salmorejo with ham and ham hash to serve / winter broth of galets with balls*

*Tropical style salad trays*

*Cesar salad trays with chicken and cesar sauce*

*Tasting of rice to choose between truffle, seafood or sausage with cod*

*Roast beef trays with grilled oil and truffle potato parmentier*

*Desserts: Sacher cake or fruit skewers*

*Open drinks bar*

*Drinks: black and white wines, soft drinks, beers and cava brut nature and mineral water*

*Self-service breakfast with assistance*

*Price per adult person € 45*

## CHILD BUFFET

*Casanovas gratinats macaroni safata*

*Fuet mini entrepans*

*Potato Truita*

*Casanovas croquettes*

*Safata de llibrets de dolç i formatge amb patates xips*

*Bar oberta de begudes*

*Begudes: aigua mineral and soft drinks*

*Preu nen under 10 years € 25*



## VERY IMPORTANT REMARKS

- ✓ The price includes one coffee or tea per person, in case of **not consuming it, the price will not be deducted.**
- ✓ In the seated menu formats, the price does **not include possible refreshments or beers of snacks** prior to sitting at the table.
- ✓ **Closing schedule night 00: 30h** (extension option with combination bar) € 12 extension time for the **total number of guests**. Closing time half day 17:30 (extension option with combination bar) € 12 extension time for the total number of guests.
- ✓ The room will be exclusive for the group with kitchen staff and exclusive room for the group, so **the confirmed number of sales will be billed 24 hours before the service**, if the day of the event were less, the number will also be billed of menus agreed 24 hours before. If increases of people are possible even on the same day.
- ✓ We have available projector and music player that Casanovas makes available to our customers, but it is important to bring the appropriate cables and formats of the laptop or pen drive, it is recommended to come in advance for tests. **Casanovas is not responsible for possible reproduction failures.** It is also possible for the client to bring the playback and display equipment, if the client wishes.
- ✓ **In group events a payment and signal will be made for a 10% reservation and room block and the same day before starting the event the remaining one will be liquidated**, pending the possible liquors, coffees and combinations that can be liquidated once the end of the event. dinner or lunch.
- ✓ The payment will be made **with a single interlocutor of the total bill**, not being possible to collect one in one of the guests.

# CHRISTMAS NIGHT MENU

## ADULT MENU

*Macadamia nuts with salt flower Parrones de Parma*

*Crunchy vegetables from Maresme*

*Iberian ham on toasted bread with tomato*

*Mini toast of scaled and anchovy of the Scale*

*Iberian ham and chicken croquettes*

*Crispy shrimp with thai sauce*

### MAIN DISH TO CHOOSE

*Biscay cod, canned or Catalan*

*Casanovas fish zarzuela*

*Beef stew with mushrooms and Pilaf rice*

*Farm chicken with plums and pine nuts*

*Duck confit with plums and pine nuts*

### DESSERT

*Christmas sweets*

*\* Includes a coffee or infusion*

*Drinks: water, soft drinks, beers, Luis Cañas and*

*Tous Baró wines, Pere Bernada cava*

Price per person: € 52

(Open bar from 00:00 € 12 per person and hour)



## CHILDREN'S MENU

### FIRST TO CHOOSE

*Christmas broth*

*Cannelloni au gratin*

*Bolognese macaroni*

### SECOND TO CHOOSE

*Escalope with potatoes*

*super hamburger*

*Chicken batter with chips*

### DESSERT

*Christmas sweets*

### DRINKS

*Soft drinks and mineral waters*

Price per person: € 25

# CHRISTMAS DAY MENU

## ENTRANTS TO SHARE

*Prawns with Cava*  
*Premium cockles*  
*Tosta and anchovy toast*  
*Cod fritters with honey tears*  
*Iberian gijuelo chips with bread and tomato cake*  
*Foie mi cuit with citrus jam and caramelized toast*  
*Christmas broth*  
*“Carn d’olla” Artisan product*

## MAIN DISH TO CHOOSE

*Farm chicken with plums and pine nuts*  
*Beef tenderloin with red fruit sauce*  
*Monkfish with trumpets and roasted juice*

## DESSERT

*Christmas candy table*

## CELLAR

*Water and soft drinks*  
*Cava brut nature Pedro Bernada*  
*Red wine Tous Baró & Tous Baró white wine*

*+ Cafes and spirits*

*€ 66 per person - VAT included*

## CHILDREN'S MENU

### FIRST TO CHOOSE

Broth of Galets and balls  
Cannelloni au gratin  
Bolognese macaroni

### SECOND TO CHOOSE

Escalope with natural potatoes  
Super organic hamburger with natural potatoes  
Chicken batter with chips

## DESSERT

Christmas sweets

## DRINKS

Mineral waters and soft drinks

PRICE PER CHILD: € 28  
VAT included



# MENU DAY OF SAINT ESTEBAN

Red wine Tous Baró and White wine Tous Baró

## ENTRANTS TO SHARE

*Foie mi cuit with citrus jam and caramelized toast*

*Tostada and anchovy toast*

*Iberian gijuelo chips with bread and tomato cake*

*Cod fritters with honey tears*

\*

*Cannelloni of San Esteve*

## MAIN DISH TO CHOOSE

*Farm chicken with plums and pine nuts*

*Beef tenderloin with red fruit sauce*

*Biscay cod*

## DESSERT

*Candy table*

## CELLAR

*Water and soft drinks*

*Cava brut nature pere Bernada*

+ Cafes and spirits

€ 59 per person

VAT included

## CHILDREN'S MENU

### INPUTS

Mediterranean olives

Chips

Whip chips

### FIRST TO CHOOSE

Cannelloni of San Esteve

Broth with pasta

### SECOND COURSE

Beef steak with potatoes from our garden

### DESSERT TO CHOOSE

sacher cake

San esteve candy table

Price per child with mineral water or soda € 35





# DAY OF KINGS MENU



## ENTRANTS TO SHARE

*Macadamia nuts with salt flower*

*Lumps of parma*

*Mini toasted of escaibada and anchovy del'Escala with garlic oil and parsley*

*Crunchy vegetables from Maresme*

*Iberian ham on toasted bread with tomato*

*Iberian ham and chicken croquettes*

*Crispy shrimp with thai sauce*

*Cod fritters with honey tears*

*Tasting Broth Broth*

## MAIN DISH TO CHOOSE

*Cod to choose between the can, Biscan or Catalana*

*Slow-cooked beef stew with mushrooms and Pilaf rice*

*Meatloaf with cuttlefish*

*Grilled steak with truffle potato parmentier*

*Duck confit with plums and pine nuts*

## DESSERT

*Roscón de Reyes*

*\* Includes a coffee or infusion*

*BEVERAGES: Water, soft drinks, beers, Tous Baró black wines  
and Tous Barón Blanco, Pere Bernada Cava for dessert*

PRICE PER PERSON: € 52

## CHILDREN'S MENU

### FIRST TO CHOOSE

*Kings Broth*

*Cannelloni au gratin*

*Bolognese macaroni*

### SECOND TO CHOOSE

*Escalope with natural potatoes*

*Organic Super Burger*

*with natural potatoes*

*Chicken batter with chips*

## DESSERT

*Christmas sweets*

## DRINKS

*Soft drinks and mineral waters*

PRICE PER CHILD: € 25

# **UNLIMITED LONG DRINKS OPEN BAR**

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

**❖ Combined basic : € 12 / person**

**❖ Combined premium : € 14 / person**

**Applicable to any menu catalog**