

TABLE SET MENUS

MENU A

👤 28.00€/diner

STARTERS

Tray of appetizers and canapés
Foie gras terrine with crispy topping
Salmon and caviar canapé
Vol-au-vent with prawn
Serrano ham spiral with palmier
Small glass of Torta del Casar cream
with truffle
Cream cheese roll, Serrano ham,
pineapple and nuts
Mallorcan with candied egg threads

FIRST (to CHOOSE)

Broth with Christmas "galets" and meatballs
(broth presented in a vacuum-packed
bag and fried meatballs served separately)

Summer option:
Salmorejo with prawns

SECOND (to CHOOSE)

Chicken quarters with prunes and pine nuts
or
Meatballs with mushrooms

MENU B

👤 38.00€/diner

STARTERS (to CHOOSE)

Tray of Iberian cured meats: loin
Iberian ham, Iberian chorizo, wild boar
head, truffle bull blanc, "bisbe negre"
and two types of festive sausages

Assortment of canapés: sliced cooked ham,
salmon, sobrasada, anchovy, etc.

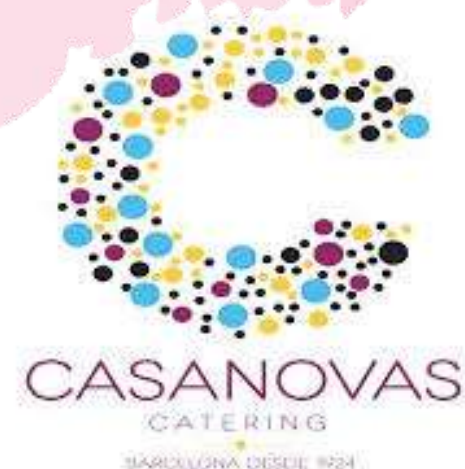
FIRST (to CHOOSE)

Half a natural pineapple with prawns
and tartar sauce

Fish and prawn pie with tartar sauce

SECOND (to CHOOSE)

Stuffed squid
or
Catalan-style cod
or
Veal stew with mushrooms



MENU C

👤 52.00€/diner

ASSORTED CANAPÉS

FIRST COURSE

Lobster bisque with Iberian ham dices

SECOND (to CHOOSE)

Slow-cooked shoulder of kid goat

Suckling pig with a side of
plums and pine nuts

Beef steak with foie gras



MENU D

👤 30.00€/diner

STARTERS

Tray of appetizers and canapés
Foie gras terrine with crispy topping
Salmon and caviar canapé
Vol-au-vent with prawn
Serrano ham spiral with palmier
Small glass of Torta del Casar cream
with truffle
Cream cheese roll, Serrano ham,
pineapple and nuts
Mallorcan with candied egg threads

FIRST COURSE

Homemade cannelloni (4 units/person)

SECOND COURSE

Confit duck leg with prunes and
pine nuts

DISHES TO CHOOSE FROM

Tray of Iberian cured meats	Good for 6 people	47.00€
Cheese and fruit platter	Good for 6 to 8 people	47.00€
Tray of assorted canapés (approx. 40 units)	Good for 8 people	47.00€
Appetizer tray. Hors d'oeuvres and canapés	Good for 6 or more people	47.00€
Healthy mini rolls with acorn-fed ham	Unit	3.85€
Mini healthy rolls with Iberian pork loin	Unit	3.85€
Healthy mini rolls with salmon and fresh cheese	Unit	3.85€
Tomato and Parmesan Burrito	Unit	5.00€
Ham and chicken croquettes	Unit	1.50€
Mushroom croquettes	Unit	1.50€
Curried chicken skewers	Unit	2.00€
Mini skewer of sausage, mushrooms and foie gras	Unit	2.00€
“Gamberonis” (breaded prawns)	Unit	2.00€
Acorn-fed ham flower (tray)	(200 gr.)	40.00€
Dates with bacon (tray)	25 pieces	26.95€
Homemade pork rinds (tray)	(250 gr.)	14.85€
Baked Parmesan and almond cubes with rosemary (tray)	(250 gr.)	22.00€
Diced potato omelet	(25 cubes)	19.00€
Prawn parcels (tray)	12 units	22.00€
Truffled potato omelet	(25 dice)	23.00€

FIRST COURSES

Pasta salad with tomato, vegetables and tuna	(250 gr.)	9.00€
Walnut, pineapple and fresh cheese salad	(200 gr.)	9.00€
Broad bean salad with Iberian ham	(200 gr.)	12.00€
Spinach and goat cheese timbale au gratin	Serving	9.00€
Baby squid fideuà with aioli (300gr)	Serving	9.50€
Cod and bean crochet paving	(250 gr.)	12.00€
Tomato carpaccio, mozzarella and pine nuts with oregano	Serving	8.00€
Vegetable pie with tartar sauce	Serving	9.00€
Piquillo peppers stuffed with salt cod brandade	3 pieces	11.00€
Fish pie with tartar sauce and prawns	Serving	11.00€
Casanovas Macaroni	Serving	6.00€
Broth, Gazpacho, Salmorejo or Vichyssoise (depending on the season)	Serving	8.00€
Russian salad with Iberian ham	(300 gr.)	9.00€
Natural pineapple halves with prawns, monkfish bites and tartar sauce	Serving	16.50€
Beef and Parma cheese carpaccio	Serving	9.00€
Grilled 8 vegetables with charcoal oil and smoked salt	Serving	12.00€
Salad with assorted fruits, goat cheese and honey vinaigrette	(250 gr.)	10.00€
Spinach and cheese lasagna	Serving	9.00€



MAIN COURSES

Thinly sliced roast beef (optional: garnished with glazed apple*)	1 kg. (good for 8 to 10 ppl.)	73.00€ +11.00 € (apple)
Sea bass papillote with sauteed vegetables	Unit	14.00€
Fricandó with suquet and mushrooms	Serving	12.00€
Beef tenderloin -tournedos- with Port and forest fruit sauces	Unit	26.00€
Braised beef cheeks with grilled potatoes	Unit	11.00€
Pig's feet	Two halves	9.00€
Cod with raisins, pine nuts and tomato	Serving	12.00€
Pork loin books	2 pieces	9.00€
Whole premium roasted chicken with prunes	Unit (more than 2kg.)	22.00€
Stuffed chicken roulade (with ham and cheese or prunes, pine nuts and dried apricots or pineapple with walnuts, etc.)	Serving of 2 cuts	11.50€
Iberian pork meatballs with cuttlefish or mushrooms (5 pieces)	Serving	11.00€
Fish stew (hake, monkfish, cuttlefish, mussels, clams, langoustines, etc.)	Serving	Market price
Sweet lamb with its roasting juices	Serving	14.00€
Cannelloni	Unit	2.00€
Confit duck leg with prunes, pine nuts and oranges	Unit	14.00€
Suckling pig (300-400 gr.)	Serving	30.00€
Squid stuffed with meatball and foie gras	Unit	12.00€
Eggplants stuffed with meat	Unit	10.00€
Vegetable and meat moussaka	Serving	9.00€
Catalan-style cod with plums and pine nuts	Serving	12.00€
Cod in ratatouille	Serving	12.00€
Cod “a la llauna” with chickpeas	Serving	12.00€

SPECIAL MENUS FOR CELEBRATIONS (tapas-style)

BASIC COCKTAIL MENU

€ 17.50 per person

ASSORTED SNACKS

Vegetable chips with salt of the Delta
Assortment of crackers
Assortment of nuts with fleur de sel
Rocks of Parmesan cheese

HOT AND SALTY SNACKS

Homemade croquettes of Iberian ham & roasted chicken
Brochette with potato omelette dice
Brochette of homemade Catalan sausage with mustards

SALTY AND COLD SNACKS

Canapé of Iberian sobrassada (pork meat) with candied egg
Crispy toast of roasted veggies and smoked anchovy
Canapé of salmon and caviar
Tiny toasts with Iberian ham

DESSERTS

3-fruits brochette
Chocolate truffles

(The menu consists of 3 trays. It is a sharing menu and can be ordered for any number of diners, with a minimum of 6 people. In case of allergies or intolerances, please consult us about the necessary changes.)



GOLDEN MENU

€ 28.00 per person

ASSORTED SNACKS

Parma cheese lumps
Turkish dates stuffed with Gorgonzola
Glass of foie gras with candied orange and almonds
Tartufata fondue casserole with sesame sticks
Plate of Iberian cured Jabugo ham with crackers (300 grs.)

SALTY SNACKS

Tiny vol-au-vent with kingprawn & tartare sauce
Salmon and caviar canapé
Cod tartare with chives and Arbequina olive tapenade
Brochette of anchovy and tiny artichoke confit in virgin olive oil and oregano
Brochette of mozzarella cheese ball and tomato with basil

HOT WAFER*

Crispy shrimp with soya sprouts and thai sauce
Homemade croquettes of Iberian ham & roasted chicken
Cod fritters with honey tears
Spanish potato omelette "pincho" with confited tomato

DESSERTS

3-fruits brochette
Chocolate truffles

(The menu consists of 4 trays and 2 wooden trays, microwave-safe. It is a sharing menu and can be ordered for any number of diners, with a minimum of 6 people. In case of allergies or intolerances, please consult us about the necessary changes.)

PREMIUM MENU

€ 20.50 per person

ASSORTED SNACKS

Snacks and nuts
Canapé of sobrassada (pork meat) with candied egg
Canapé of anchovies
Canapé of salmon and caviar
Parmesan cheese lumps
Assortment of smoked crackers
Vol-au-vent of langoustines with tartara sauce

SALTY SNACKS

Homemade croquettes of Iberian ham & roast chicken
Spanish potato omelette dice
Brochette of homemade Catalan sausage with roasted eggplant and pepper salad
Tiny sandwich of cured Iberian ham
Tiny sandwich of ham and cheese

DESSERTS

3-fruits brochette
Chocolate truffles

(The menu consists of 3 trays. It is a sharing menu and can be ordered for any number of diners, with a minimum of 6 people. In case of allergies or intolerances, please consult us about the necessary changes.)

DELUXE MENU

€ 23.50 per person

ASSORTED SNACKS

Canapé of sobrassada (pork meat) with egg yolk garnish
Canapé of anchovies delicacy
Canapé of salmon and caviar
Parmesan cheese lumps
Assortment of crackers
Vol-au-vent of langoustines with tartara sauce

SALTY SNACKS

Small glass of foie gras with orange jam and almonds
Small glass of smoky grilled veggies
Mini sandwich of cured Iberian ham
Mini Iberian cured pork loin bun
Spanish potato omelette dice

HOT SNACKS

Crispy shrimp and garlic rolls
Homemade croquettes of Iberian ham & poultry
Homemade cod croquettes

DESSERTS

3-fruits brochette
Chocolate truffles

(The menu consists of 3 trays. It is a sharing menu and can be ordered for any number of diners, with a minimum of 6 people. In case of allergies or intolerances, please consult us about the necessary changes.)

SUBLIME MENU

€ 36.00 per person

ASSORTED SNACKS

Vegetable chips with black salt
Baked almonds with rosemary
Macadamian nuts with saffron and salt of the Delta
Smoked crackers
Parmesan cubes

HOT SNACKS

Mushroom croquettes
Ham croquette
Cod fritters with honey
Crispy prawns and Thai sau:
Truffled potato omelette dice
Tiny duck a l'orange burger

SALTY SNACKS

Tray of Jabugo ham (300 gr.) with crusts
Salmon and caviar canapé
Anchovies and walnut canapé
Mini eggplant piccolino with smoked sardine
Vol-au-vent with tartar sauce and prawns
Artichoke brochette with mozzarella and cherry tomato
Olives, pickled cucumber and anchovies "pincho"
Hummus cup with arbequina olive tapenade
Tiny picolino of peppers with goat cheese
Date with Gorgonzola cheese and almonds
Foie tartlet with orange and almonds

DESSERTS

3-fruits brochette
Chocolate truffles
Assorted macarons

(The menu consists of 4 trays and 2 barchettes Wooden plates, microwave-safe. This is a sharing menu; it can be ordered for any number of people, with a minimum of 6. Please contact us with any allergies or intolerances regarding possible changes.)

TRADITIONAL DISHES

“ROAST SUCKLING PIG”

Whole piece -good for 6 to 12 people -: 240.00€

BAKED PORK SHOULDER/THIGH

Whole piece -good for 8 to 12 people-: 190.00€

Farm-raised stuffed chicken baked with prunes and pine nuts

Whole piece -good for 6 to 8 people -: 160.00€

WHOLE SALMON STUFFED WITH MOUSSE AND PRAWNS

Served cold. Whole piece -good for 8 to 10 people-: 220.00€

BEEF TENDERLOIN WITH FOIE GRAS AND RASPBERRY SAUCE

Unit 36.00€

HOMEMADE CANNELLONI

Unit: 2€

SHOULDER OR LEG OF KID (GOAT)

Slow cooking-14h.- Unit: 42.00€

FRESH MONKFISH TAILS SAUCE WITH ROAST SAUCE AND MUSHROOMS

Serving of 2 tails: 32.00€

BROTH KIT + UNCOOKED GALETS + MEATBALLS: 12€/serving

Broth kit + uncooked galets + stew meat

Meatball per person, boiled vegetables, white and black sausage, bacon and chickpeas: 24.00€/serving

FRICANDÓ (VEAL STEW) WITH MUSHROOMS

Serving: 12.00 €



CATERING CUSTOMER SERVICE - CASANOVAS ESTABLISHMENT

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