MARTINET

From CASANOVAS 1924

MARTINET AT HOME

2026/27

Our cuisine, on your table.

MARTINET

For a start

Choose a sharing tray

Included in the four menus A, B, C and D. Additional trays: €7 per person.

Charcuterie board · or · Cheese board · or · Canapé board

OUR CANAPÉS · Seven varieties, one of each per person

• Foie mousse with carquinyolis (dry almond pastries)

• Salt cod brandade with tomato jam

• Gilda with olives, piparas and anchovies

• Mini prawn cocktail bun

• Sobrasada choux with honey

• Salmon canapé with caviar

• Toasted bread with truffle butter and pork cracklings

Cold starters. The same tray for the entire order.

MARTINET

Takeaway menus

STARTER to choose + FIRST + SECOND

MENU A · €36 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Galets broth with meatballs

- either -

Cream of asparagus and leek

SECOND

Premium quarter chicken with dried apricots, prunes and pine nuts

- either -

Iberian pork meatballs with mushrooms

MENU B · €44 per person

Entering to choose: tray of cold cuts, cheeses or canapés.

FIRST

Half a fresh pineapple with prawns and tartar sauce

- either -

Fish pie with prawns and tartar sauce

SECOND

Stuffed squid

- either -

Catalan-style cod

- either -

Fritting with mushrooms

STARTER + FIRST + SECOND

MENU C · €59 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Lobster bisque with diced Iberian ham

SECOND

Slow-cooked kid shoulder

- either -

Suckling pig portion

- either -

Beef tenderloin with foie gras and port wine sauce

MENU D · €42 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Cannelloni (4 units)

SECOND

Duck confit with plums and orange

Orders for 6 people or multiples of 6. Same menu, starter, first and second course for everyone. VAT included.

DISHES TO CHOOSE FROM

SNACKS

Tray of Iberian cured meats	Aprox. 6 ppl.	47,00 €
Cheese and fruit platter	Aprox. 6 a 8 ppl.	47,00 €
Tray of assorted canapés (approx. 40 units)	Aprox. 8 ppl.	47,00 €
Appetizer tray. Hors d'oeuvres and canapés	6 or more ppl.	47,00 €
Healthy mini rolls with acorn-fed ham	Piece	3,85 €
Mini healthy rolls with Iberian pork loin	Piece	3,85 €
Healthy mini rolls with salmon and fresh cheese	Piece	3,85 €
Tomato and Parmesan Burrito	Piece	5,00 €
Ham and chicken croquettes	Piece	1,50 €
Mushroom croquettes	Piece	1,50 €
Curried chicken skewers	Piece	2,00 €
Yiny sausage, mushrooms and foie gras brochette	Piece	2,00 €
"Gamberonis" (breaded prawns)	Piece	2,00 €
Acorn-fed Iberian ham flower (platter)	(200 gr.)	40,00 €
Dates with bacon (platter)	25 pieces	26,95 €
Homemade pork rinds (platter)	(250 gr.)	14,85 €
Baked Parmesan and almond cubes with rosemary (platter)	(250 gr.)	22,00 €
Diced potato omelet	(25 cubes)	19,00 €
Crispy Prawn Purses (platter)	12 Pieces	22,00 €
Truffled potato tortilla	(25 cubes)	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.)	12,60 €
Spinach and goat cheese timbale au gratin	Serving	9,00 €
Baby squid fideuà with aioli (300gr)	Serving	9,50 €
Cod and bean crochet cob	(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	13,80 €
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 €
Green asparagus with Parmesan shavings	8 pieces	10,50 €
Escalivada and gratinated goat cheese timbale	Serving	11,00 €



MAIN COURSES

Thinly sliced roast beef (optional: garnished with glazed apple*)	1 kg. (approx. 8-10 people)	€73.00 + €11.00 (apple)
Sea bass papillote with sauteed vegetables	Piece	14,00€
Fricandó with suquet and mushrooms	Serving	16,00€
Beef tenderloin -tournedos- with Port and forest fruit sauces	Piece	26,00€
Braised beef cheeks with grilled potatoes	Piece	11,00 €
Pig's feet	Two halves	9,00 €
Cod with raisins, pine nuts and tomato	Serving	22,20 €
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	Serving (5 pieces)	13,80€
Fish stew (hake, monkfish, cuttlefish, mussels, clams, langoustines, etc.)	Serving	Market price
Sweet lamb with its roasting juices	Serving	19,00 €
Cannelloni	4 pieces	11,40 €
Confit duck leg with prunes, pine nuts and oranges	Piece	19,80 €
Suckling pig (300-400 gr.)	Serving	30,00 €
Squid stuffed with meatball and foie gras	Piece	21,00 €
Eggplants stuffed with meat	Piece	10,00 €
Vegetable and meat moussaka	Serving	9,00 €
Catalan-style cod with plums and pine nuts	Serving	22,20 €
Cod in ratatouille	Serving	22,20 €
Cod "a la llauna" with chickpeas	Serving	22,20 €

CASANOVAS
CATERING
DESDE 1924

SPECIAL MENUS FOR CELEBRATIONS (tapas-style)

BASIC COCKTAIL MENU

€17.50 per person

ASSORTED SNACKS
Vegetable chips with Delta salt
Variety of savory crackers
Dried fruits seasoned with fleur de sel
Parmesan cheese rocks

HOT AND SALTY SNACKS
Homemade croquettes of roast chicken and Iberian ham.
Skewer with diced potato omelet.
Skewer of homemade sausage with mustards.

SALTY AND COLD SNACKS
Canapé of Iberian sobrasada and spun egg
Toasted bread with escalivada and smoked sardine
Canapé of salmon and caviar
Toasted bread with Iberian ham

SWEET SNACKS
Three-fruit 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.)

CASANOVAS CATERING
BARCELONA DESDE 1924

GOLDEN MENU

€28.00 per person

ASSORTED SNACKS
Parma cheese cubes
Turkish dates stuffed with gorgonzola
Foie gras terrine with candied orange and almonds
Fondue pot with truffle and sesame sticks
Tray of Jabugo ham flower with breadsticks (300 grs.)

SALTY SNACKS
Mini prawn vol-au-vent with tartar sauce
Salmon and caviar canapé
Cod tartare tasting with chives and arbequina tapenade
Anchovy and mini artichoke confit in virgin oil and oregano
Skewer of mozzarella ball and tomato with basil

HOT WAFER*
Crispy prawns with bean sprouts and Thai sauce
Homemade croquettes with roast beef and Iberian ham
Cod fritters with honey drops
Potato omelet skewer with confit tomato

SWEET SNACKS
Three-fruit 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 any necessary changes.)



PREMIUM MENU

€20.50 per person

ASSORTED ASSORTED SNACKS
Snacks and nuts
Sobrasada and spun egg canapé
Anchovy canapé delight
Salmon and caviar canapé
Parmesan cheese rocks
Assorted savory crackers
Prawn vol-au-vent with tartar sauce

SWEET SNACKS
Three-fruit brochette
Chocolate truffles

SALTY SNACKS
Homemade croquettes of roast chicken and Iberian ham.
Skewer with diced potato omelet.
Skewer of homemade sausage with roasted veggies.
Tiny Serrano ham sandwich.
Tiny York ham and cheese sandwich.

(The menu consists of 3 trays. It's a menu to share, it You can order for the number of diners you need, being Minimum 6 people. In case of allergies or intolerances, please consult us.



DELUXE MENU

€23.50 per person

ASSORTED SNACKS
Sobrasada and spun egg canapé
Anchovy canapé delight
Salmon and caviar canapé
Parmesan cheese rocks
Assorted savory crackers
Prawn vol-au-vent with tartar sauce
Parma kisses

HOT WAFER
Crispy prawn and baby garlic croquettes
Handmade roast and Iberian ham croquettes.
Handmade cod croquettes.

SALTY SNACKS
Small glass of foie gras with orange marmalade and almonds.
Small glass of escalivada (roasted vegetables).
Mini sandwich of Iberian ham.
Mini sandwich of Iberian pork loin
Cube of potato omelet.

SWEET SNACKS
Three-fruit brochette
Chocolate truffles

(The menu consists of 3 trays. It is a menu to share, it can be Order for the number of guests you need, with a minimum of 6 people. In case of allergies or intolerances, please consult us about any necessary changes.

SUBLIME MENU

€36.00 per person

ASSORTED SNACKS
Vegetable chips with black salt
Baked almonds with rosemary
Macadamia nuts with saffron and Delta salt
Smoked crackers
Parmesan cubes

HOT WAFER*
Mushroom croquettes
Ham croquettes
Cod fritters with honey
Crispy prawns with Thai sauce
Cube of truffled potato omelette
Tiny duck burger with orange

SALTY SNACKS
Tray of Jabujo ham (300g) with breadsticks
Salmon and caviar canapé
Anchovy and walnut canapé
Mini eggplant piccolino with smoked sardine
Prawn vol-au-vent with tartar sauce
Artichoke skewer with mozzarella and cherry tomato
Olive, gherkin and anchovy gilda
Hummus cup with arbequina olive tapenade
Tiny pepper piccolino with goat cheese
Date and gorgonzola with almonds
Foie gras tartlet with orange and almonds

SWEET SNACKS
Three-fruit brochette
Chocolate truffles
Assorted macarons

(The menu consists of 4 trays and 2 trays) Wooden, microwave-safe. It's a menu To share, you can ask for the number of diners as needed, with a minimum of 6 people.In case of allergy or intolerance, (Consult us about the changes to be made).

Appetizers

TO BE PURCHASED SEPARATELY · PRICES PER TRAY

Tray of cold cuts	€47.00
Cheese platter	€47.00
Canapé tray	€47.00

The canapé tray contains the seven varieties listed on the "Getting Started" page.

The three trays can also be chosen as a starter from menus A, B, C and D. VAT included.

Dishes made to order

STARTERS AND FIRST COURSES · PRICES INCLUDE VAT

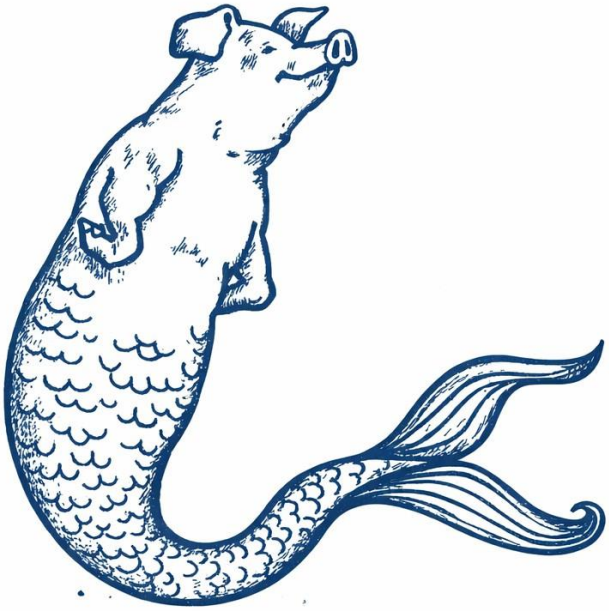
Broth kit, galets and meatballs (per person; uncooked galets -pasta-)	€10.20
Cream of asparagus and leek	€7.80
Half a pineapple with prawns and tartar sauce	€16.50
Fish pie with prawns and tartar sauce	€13.80
Lobster bisque with Iberian ham	€15.00
Cannelloni (serving of 4 units)	€11.40
Broad bean salad with Iberian ham	€14.00

Fish

Squid stuffed with a ball and foie	€21.00
Catalan-style cod, with ratatouille or with green sauce and clams	€22.20
Seafood stew	YE
Suquet de rape	€28.20

Meats and roasts

Roast suckling pig (portion)	€29.80
Roast pork shoulder (whole piece for 8-10 people)	€195.00
Farm-raised chicken stuffed with dried apricots, prunes and pine nuts (whole piece for 6-8 people)	€192.00
Premium quarter chicken with dried apricots and pine nuts	€15.00
Iberian pork meatballs with mushrooms	€13.80
Braised beef (or veal) with wild mushrooms	€16.00
Slow-cooked shoulder of kid goat.	€42.00
Beef tenderloin with foie gras and port wine sauce	€39.00
Duck confit with plums and orange	€19.80



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