



Welcome Drink



OPTION 1

(30')

Chips Bonay - salt & truffle
Homemade Olives

8€ PP

OPTION 2

(30')

Toasted almonds
Homemade olives
White bean hummus
Mozzarella with tapenade

13€ PP

OPTION 3

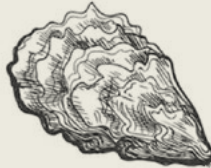
(45')

Homemade olives
Beetroot gazpacho
Deville eggs
Jamón croquettes
Sourdough with anchovy

20€ PP



**STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS
15,00€**



**OYSTER STATION WELCOME
GLASS OF CAVA
15€ + PP (30')**



**TRADITIONAL JAMON
CARVER
300€**

ALL MENUS INCLUDE
WINE, BEER, CAVA, SOFT
DRINKS & WATER





Libertine



MENU 1

STARTERS

Catalan charcuterie
or
Artisan mozzarella, "mojama"
from Cadiz and tapenade

MAIN DISHES

Mediterranean tuna, candied cauliflower
with shiitake pickle
or
Onglet of veal, cream of potato, roasted
fennel and watercress

DESSERTS

Lime cream with meringue
or
Venezuelan chocolate mousse
and black crocante

37€€PP**MENU 2**

STARTERS

Hummus with roasted seasonal vegetables
or
Burrata di Puglia, capers pesto

MAIN DISHES

Tuna in putanesca with smoked peppers
or
Supreme of chicken des landes, pumpkin,
cream of chickpea

CHEESES

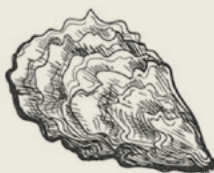
Catalan cheeses

DESSERTS

"Mel i mató" in puff pastry or
Chocolate variation

45€€PP

STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS
15,00€



OYSTER STATION WELCOME
GLASS OF CAVA
15€ + PP (30')



TRADITIONAL JAMON
CARVER
300€

MENU 3

Amuse bouche

STARTERS

Chestnut cream soup
or
Ricotta de buffala with botarga

FISH

Raw-medium tuna, Lebanese bulgur
or
High loin of cod, candied vegetables,
pickled shiitake

MEAT

Pyrenean lamb ribs in a spiced jus
or
Piece of Galician blonde veal, cream
of potato

CHEESES

Catalan cheeses

DESSERTS

Indonesian chocolate cream
or
Smoked fruits in salted caramel

55€€PP

ALL MENUS INCLUDE WINE,
BEER, CAVA, SOFT DRINKS
& WATER IN ADDITION TO
BREAD. PRODUCTS MAY
CHANGE ACCORDING TO
SEASON. ADD WELCOME
COCKTAIL FOR 9€ PER
PERSON.

ASK US FOR ASSISTANCE WITH
ANY EXTERNAL SERVICES SUCH
AS FLOWERS, DJS, CAKES,
HOSTESS OR FURNITURE

For groups larger than 15 pax, the same menu must
be selected in advance



Libertine



COCKTAIL 1

Beetroot gazpacho

Selection of artisan cheeses (According to season)

Leeks in tarama

Ham croquettes

Mimosa eggs

Mini avocado, lime and coriander bikinis

Min Idiazabal chees and iberic ham bikinis

Crunchy octopus skewer

Sardines and black olives canapé

Pinapple with Green anise and cumin

Chocolate tart

37€ PP**COCKTAIL 2**

Catalán Fuet with pan con tomate (bread and tomato)

Potatoes in brava sauce

César Mini-Ballotine

Ham Croquettes

Mozzarella and capers pesto

Prawn cocktail in endives

Teriyaki Chicken skewer

Coleslow and Cab Wrap

Mediterranean tuna Tataki

Head of loin Duroc tonnató

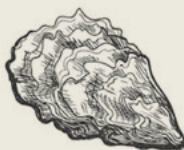
Japanese watermelon

Lemon tart

Chocolate tart

45€ PP

**STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS**
15,00€



**OYSTER STATION WELCOME
GLASS OF CAVA**
15€ + PP (30')



**TRADITIONAL JAMON
CARVER**
300€

**VEGAN COCKTAIL MENU**

Seasonable vegetable rolls

Marinated cucumber, tapenade

Beetroot gazpacho

White bean hummus with toasted breads

Filled lettuce hearts, Venetian style

Seaweed tartar with crackers

Turnip in hoisin sauce, basil

Baked cauliflower. madras sauce

Tonkatsu of aubergine in a yuzu sauce

Guacamole of honey flowers served

with a crunchy muesli

Spicy caramelized pineapple

37€ PP

AV SUCH AS SCREENS, SPEAKERS
PROJECTOR & MICROPHONES
ARE INCLUDED IN THE HIRE OF
LIBERTINE AND NICA

COCKTAIL 3

St Marcellin and bread of spices

Potatoes in brava sauce

Coleslow and Cab Wrap

Mozzarella and capers pesto

Prawn cocktail in endives

Slowcooked egg and creamy potato

Chicken Tokatsu and yuzu mayonnaise

Pork and cuttlerfish Meatballs miso sauce
and katsobushi

Tuna Tataki

Crunchy octopus skewer

Head of loin Duroc tonnató

Mel i mató

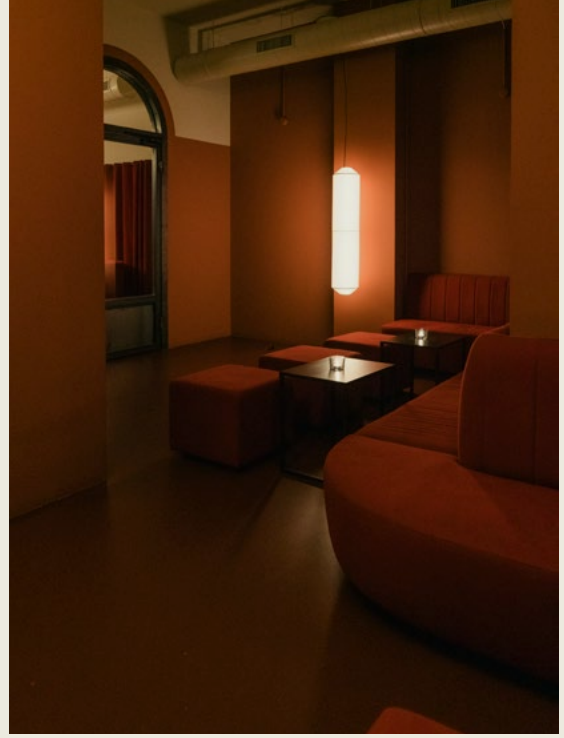
Lemon Tart

Spiced pineapple

55€ PP

ALL MENUS INCLUDE WINE,
BEER, CAVA, SOFT DRINKS &
WATER IN ADDITION TO BREAD.
PRODUCTS MAY CHANGE
ACCORDING TO SEASON. ADD
WELCOME COCKTAIL FOR 9€ PER
PERSON. ALL COCKTAIL MENUS
ARE SERVED FOR 90 MINS.

ASK US FOR ASSISTANCE WITH
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HOSTESS OR FURNITURE



Nica



MENU 1

STARTERS

Catalan charcuterie
or
Artisan mozzarella, "mojama"
from Cadiz and tapenade

MAIN DISHES

Mediterranean tuna, candied cauliflower
with shiitake pickle
or
Onglet of veal, cream of potato, roasted
fennel and watercress

DESSERTS

Lime cream with meringue
or
Venezuelan chocolate mousse
and black crocante

37€€PP**MENU 2**

STARTERS

Hummus with roasted seasonal vegetables
or
Burrata di Puglia, capers pesto

MAIN DISHES

Tuna in putanesca with smoked peppers
or
Supreme of chicken des landes, pumpkin,
cream of chickpea

CHEESES

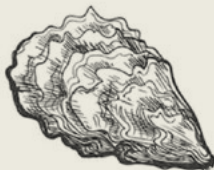
Catalan cheeses

DESSERTS

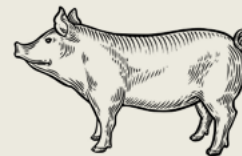
"Mel i mató" in puff pastry or
Chocolate variation

45€€PP

STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS
15,00€



OYSTER STATION WELCOME
GLASS OF CAVA
15€ + PP (30')



TRADITIONAL JAMON
CARVER
300€

MENU 3

Amuse bouche

STARTERS

Chestnut cream soup
or
Ricotta de buffala with botarga

FISH

Raw-medium tuna, Lebanese bulgur
or
High loin of cod, candied vegetables,
pickled shiitake

MEAT

Pyrenean lamb ribs in a spiced jus
or
Piece of Galician blonde veal, cream
of potato

CHEESES

Catalan cheeses

DESSERTS

Indonesian chocolate cream
or
Smoked fruits in salted caramel

55€€PP

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BEER, CAVA, SOFT DRINKS
& WATER IN ADDITION TO
BREAD. PRODUCTS MAY
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COCKTAIL FOR 9€PER
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2019



Nica



CASA BONAY

COCKTAIL 1

Beetroot gazpacho

Selection of artisan cheeses (According to season)

Leeks in tarama

Ham croquettes

Mimosa eggs

Mini avocado, lime and coriander bikinis

Min Idiazabal chees and iberic ham bikinis

Crunchy octopus skewer

Sardines and black olives canapé

Pineapple with Green anise and cumin
Chocolate tart**37€ PP****COCKTAIL 2**

Catalán Fuet with pan con tomate (bread and tomato)

Potatoes in brava sauce

César Mini-Ballotine

Ham Croquettes

Mozzarella and capers pesto

Prawn cocktail in endives

Teriyaki Chicken skewer

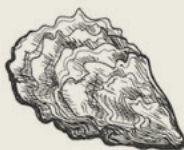
Coleslow and Cab Wrap

Mediterranean tuna Tataki

Head of loin Duroc tonnato

Japanese watermelon
Lemon tart
Chocolate tart**45€ PP**

**STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS**
15,00€



**OYSTER STATION WELCOME
GLASS OF CAVA**
15€ + PP (30')



**TRADITIONAL JAMON
CARVER**
300€

**VEGAN COCKTAIL MENU**

Seasonable vegetable rolls
Marinated cucumber, tapenade
Beetroot gazpacho
White bean hummus with toasted breads
Filled lettuce hearts, Venetian style
Seaweed tartar with crackers
Turnip in hoisin sauce, basil
Baked cauliflower. madras sauce
Tonkatsu of aubergine in a yuzu sauce
Guacamole of honey flowers served
with a crunchy muesli
Spicy caramelized pineapple

37€ PP

AV SUCH AS SCREENS, SPEAKERS
PROJECTOR & MICROPHONES
ARE INCLUDED IN THE HIRE OF
LIBERTINE AND NICA

COCKTAIL 3

St Marcellin and bread of spices

Potatoes in brava sauce

Coleslow and Cab Wrap

Mozzarella and capers pesto

Prawn cocktail in endives

Slowcooked egg and creamy potato

Chicken Tokatsu and yuzu mayonnaise

Pork and cuttlefish Meatballs miso sauce
and katsobushi

Tuna Tataki

Crunchy octopus skewer

Head of loin Duroc tonnato

Mel i mató
Lemon Tart
Spiced pineapple**55€ PP**

ALL MENUS INCLUDE WINE,
BEER, CAVA, SOFT DRINKS &
WATER IN ADDITION TO BREAD.
PRODUCTS MAY CHANGE
ACCORDING TO SEASON. ADD
WELCOME COCKTAIL FOR 9€ PER
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CHIRINGUITO

CHIRINGUITO BBQ MENU



OPTION 1

Gazpacho Ecological,
 3 Tomato Salad
 White Bean Hummus
 *
 Grilled Eggplant in Soy Sauce
 Roasted Potatoes
 Grilled Onglet or Leek Skewer BBQ
 Grilled Bluefinn Tuna
 *
 Mini Lemon Tarts
 Japanese Watermelon

37€ PP

OPTION 2

Betroot Gazpacho
 "Esqueixat" Cod with tapenade
 Ecological, 3 Tomato Salad
 White Bean Hummus
 Red Cabbage Salad
 *
 Grilled Eggplant
 Roasted Potatoes
 Grilled Onglet
 Grilled Corn on the Cob with Chilli & Feta Mayo
 Grilled Iberian Pork Secreto
 Grilled Octopus with Soy
 *
 Roasted Pineapple
 Mini Chocolate Tarts

45€ PP

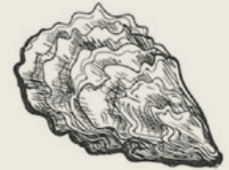


Upgrades:

- Padron peppers - 3€
- Vitello tonato - 5€
- Ceviche of the day - 6€
- Stuffed onions - 3€
- Mediterranean tuna - 7€
- King Kong Oysters *per item - 8€

*Prices per person

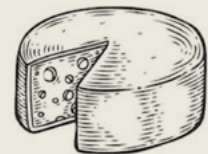
ALL MENUS INCLUDE WINE, BEER, CAVA, SOFT DRINKS & WATER IN ADDITION TO BREAD. PRODUCTS MAY CHANGE ACCORDING TO SEASON. ADD WELCOME COCKTAIL FOR 9€ PER PERSON.



**OYSTER STATION WELCOME
 GLASS OF CAVA
 15€ + PP (30')**



**TRADITIONAL JAMON CARVER
 300€**



**STATION OF CHARCUTERIE,
 CHEESE, QUINCE & DRIED FRUITS
 5,00€**



ASK US FOR ASSISTANCE WITH ANY EXTERNAL SERVICES SUCH AS FLOWERS, DJS, CAKES, HOSTESS OR FURNITURE



KINGKONGLADY

COCKTAIL MENU



KKL MENÚ

Nem lao con hierbas,
vegetables

Nem Lao con hierbas,
verdura and puff rice

Fried chicken with sweet
and sour sauce

Cantonese style rice

Octopus ceviche with tiger
milk and Kafir lime

Confit of aubergine with sesame
toast and soy

Grilled lettuce hearts with vinigrette

Beef tatatki and pimento peppers

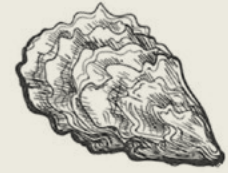
Sea & mountain meatballs with
miso and katsobushi sauce

*

Japenese watermelon ceviche
Mini chocolate tartlets

50€ PP

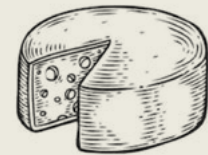
ALL MENUS INCLUDE WINE, BEER, CAVA,
SOFT DRINKS & WATER IN ADDITION
TO BREAD. PRODUCTS MAY CHANGE
ACCORDING TO SEASON. ADD WELCOME
COCKTAIL FOR 9€ PER PERSON.



OYSTER STATION WELCOME
GLASS OF CAVA
15€ + PP (30')



TRADITIONAL JAMON CARVER
300€



STATION OF CHARCUTERIE,
CHEESE, QUINCE & DRIED FRUITS
5,00€

**DO YOU NEED
ANYTHING
ELSE?**



ASK US FOR ASSISTANCE WITH
ANY EXTERNAL SERVICES SUCH AS
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OR FURNITURE



SATAN'S



WELCOME COFFEE

Specialty coffee
Tea
Organic fruit juices

CONTINENTAL BREAKFAST A

Chocolate brownie
Mini croissants
Caprese focaccia
Fresh fruit salad
Specialty coffee
Tea
Organic fruit juices

12€ PP**MORNING BREAK A**

Chica w/berries
Yogurt w/granola
Fresh fruit salad
Mini croissants
Pain au chocolat
Specialty coffee
Tea
Organic fruit juices

10€ PP**CONTINENTAL BREAKFAST B**

Croissants
Pain au Chocolat
Ham and cheese mini sandwiches
Eggplant hummus mini sandwiches
Chia w/berries
Yogurt w/granola
Specialty coffee
Tea

14€ PP**MORNING BREAK B**

Salmon & Ikura toasts
Chia w/berries
Yogurt w/granola
Specialty coffee
Tea
Organic fruit juices

12€ PP

PLEASE ASK ONE OF THE TEAM
SHOULD YOU HAVE ANY DIETARY
REQUIREMENTS. VAT AT 10% IS
NOT INCLUDED.

AFTERNOON BREAK A

Orange chocolate biscuits
Mini apple pie
Fresh fruit
Specialty coffee
Tea
Organic fruit juices

10€ PP**AFTERNOON BREAK B**

Roasted tomato w/ mozzarella and pesto focaccia
Chocolate gateaux
Specialty coffee
Tea
Organic fruit juices

12€ PP**Upgrades:**

Cold pressed Juices 3,50€
Churros and chocolate 2€

