

# "IBIZA" MENU

# Cocktail and themed food stations.

- · Up to 150 people.
- · €120 per person.
- · Welcome drinks, a cocktail with 10 appetizers, and 2 food stations.
- · Wine cellar selection, water, soft drinks, beer, and cava.

# "TALAMANCA" MENU

# Cocktail and traditional menu.

- · Up to 60 people.
- · 150€ per person.
- · Welcome drinks, a cocktail with 6 appetizers,
- 1 starter, 2 main courses, and 1 dessert.
- · Wine cellar selection, water, soft drinks, beer, and cava.
- · All prices are per person, VAT included.
- · The gastronomic offerings are subject to change based on availability and seasonality.
- $\cdot$  Menus can be customized upon request. We offer options for vegetarians and for food allergies and intolerances.



# "IBIZA" MENU

# To choose from the following canapés:

(Our recommendation: a minimum of 4 cold, 4 hot, and 2 dessert options)

#### COLD CANAPÉS

Strawberry gazpacho with crab tartare · Avocado and jalapeño gazpacho ·
Chilled melon and mint soup · Fish ceviche with tiger's milk, passion fruit, and coconut ·
Smoked salmon blinis with cream cheese · Tuna tataki with pico de gallo, wasabi mayo, and ice cream ·
Mini focaccia with Mahón cheese and quince jelly · Mini toast with Iberian ham and tomato bread ·
Mini focaccia with burrata, foie gras, truffle sauce, and Genoese pesto · Mini toast with steak tartare ·
Mozzarella, cherry tomato, and pesto skewer · Assorted savory cones (guacamole, hummus, cream cheese, pesto)

# HOT CANAPÉS

Panko-crusted shrimp skewer with sweet chili mayo · Teriyaki chicken skewer ·

Iberian ham croquettes · OD mini black Angus burger · Crispy chicken mini burger ·

Crispy shrimp "sam" with kimchi mayo · Octopus and jalapeño quesadillas ·

Chicken quesadillas with pico de gallo, pineapple, and chipotle mayo · Teriyaki salmon cubes with orange essence ·

Octopus with sobrasada mayo and kimchi · Crispy suckling pig "sam" with foie gras, mango emulsion, and yellow chili

#### **SWEET BITES**

Cheesecake · Fruit skewer with chocolate ·

Macaron tasting · Chocolate brownie with custard · Carrot cake ·

Dessert tasting

All prices are per person, VAT included.

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# "IBIZA" MENU

## THEMED FOOD STATION

2 Stations to choose from. The stations are set up on long tables with themed decorations.

**SPANISH CORNER** 

**ITALIAN CORNER** 

"Travelling North to South"

"La Vita e Bella"

**ASIAN CORNER** 

**MEXICAN CORNER** 

"From Japan to Vietnam"

"From Mexico to South America"

**BARBACUE CORNER** 

**CHEESE TABLE** 

"American Feeling"

Each extra station has an added cost of 15€.

# Other available options (upon request, additional charge):

Jamón cutter

Oysters

Sushiman

**Aperol Sprit Station** 

Cocktail bar

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# "TALAMANCA" MENU

## COCKTAIL

# To choose from the following canapés:

(Our recommendation: a minimum of 3 cold and 3 hot options)

## COLD CANAPÉS

Strawberry gazpacho with crab tartare · Avocado and jalapeño gazpacho ·
Chilled melon and mint soup · Fish ceviche with tiger's milk, passion fruit, and coconut ·
Smoked salmon blinis with cream cheese · Tuna tataki with pico de gallo, wasabi mayo, and ice cream ·
Mini focaccia with Mahón cheese and quince jelly · Toast with Iberian ham and tomato bread ·
Mini focaccia with burrata, foie gras, truffle sauce, and Genoese pesto · Caesar salad ·
Mini toast with steak tartare · Mozzarella, cherry tomato, and pesto skewer

# HOT CANAPÉS

Panko-crusted shrimp skewer with sweet chili mayo · Teriyaki chicken skewer · Iberian ham croquettes · OD mini black Angus burger · Crispy chicken mini burger · Crispy shrimp "sam" with kimchi mayo · Octopus and jalapeño quesadillas · Chicken quesadillas with pico de gallo, pineapple, and chipotle mayo · Teriyaki salmon cubes with orange essence · Octopus skewer with sobrasada mayo and kimchi · Crispy suckling pig "sam" with foie gras, mango emulsion, and yellow chili

# MENÚ "TALAMANCA"

# **MENU**

To be selected in advance from the following options.

#### **APPETIZER**

Bluefin tuna tiradito with pico de gallo, wasabi mayo, and pistachio ice cream Crispy prawn with kimchi and orange sauce

#### **STARTER**

1 per person or 2 to share

Burrata with seasonal tomatoes and Genovese pesto
Acorn-fed Iberian ham with tomato bread
Prawn salad with smoked salmon, mustard sauce, and arugula

# MAIN DISHES 2 per person

Meagre fish with beetroot and strawberry cream, served with seasonal vegetables

Confit cod with leek purée

Teriyaki salmon with coconut milk and orange essence

Beef cheeks with seasonal mushrooms and foie gras

# DESSERT 1 per person

Mahón cheese and pistachio cheesecake
Brownie with hazelnut ice cream and custard cream

All prices are per person, VAT included.

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# CHILDREN'S MENU

# From 4 to 12 years

# **COCKTAIL OR CHILDREN'S TABLE**

Grissinis with ham and cheese

Mini pizzas

Croquettes

Marinated chicken fingers

Mini OD burgers

Homemade fries

Chocolate brownie

Ice cream

Water and soft drinks available throughout the day

50€

The children's menu can also be customized.

# **DRINKS**

## **WELCOME TABLE**

Water, flavored waters, and lemonade.

#### AFTER THE CEREMONY

Wine (same selection as for dinner), water, soft drinks, beer, and cava, unlimited for 1 hour.

## DINNER

Water, soft drinks, national beer, unlimited.

Wine (half a bottle per person).

Toasts with cava and a selection of liquors.

Coffee, infusions: supplement €3.

#### WINE CELLAR

## White wine:

Example: Vicent Grall Sancerre Silex Tradition, Sauvignon Blanc D.O.

Sancerre.

Red wine:

Example: Ramón Bilbao, Tempranillo D.O. Rioja.

Rosé wine:

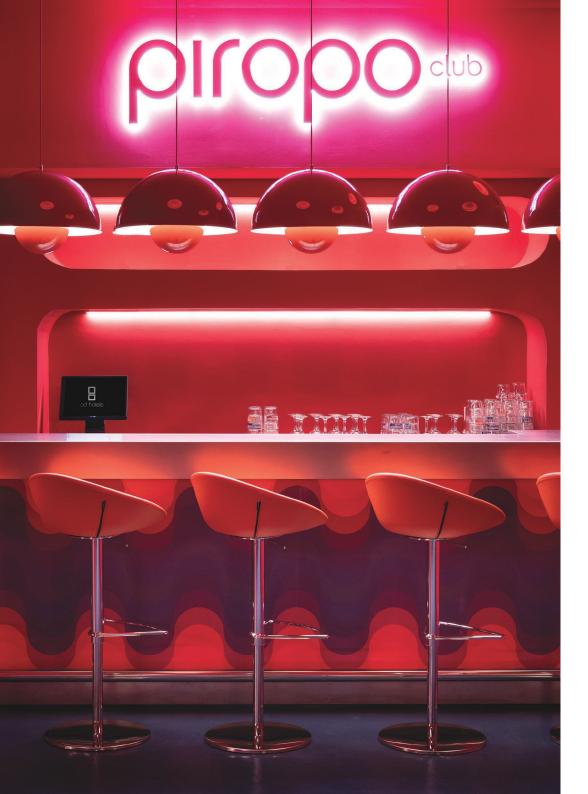
Example: Roselito, Tinto Fino D.O. Ribera del Duero.

During the menu tasting, our maître sommelier will offer wines from different ranges for your selection.

All prices are per person, VAT included.

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# **PIROPO CLUB**

# **OPTION A**

Open bar for 3 hours / 80€ per person.

Water, soft drinks, beer, and mixed drinks.

**Spirits:** 

Vodka: Eristoff, Absolut.

Rum: Bacardi Carta Negra, Havana Club 3 years.

Whiskey: Dewars White Label, Jack Daniels. Gin: Bombay Dry, Tanqueray, Gordon's Pink.

Tequila

Ibizan herbs

# **OPTION B**

Open bar for 3 hours / 95€ per person.

Water, soft drinks, beer, and mixed drinks.

**Spirits:** 

Vodka: Grey Goose, Belvedere.

Rum: Santa Teresa, Havana Club 7 años.

Whiskey: Dewar's 12, Johnnie Walker Gold Label.

Gin: Hendrick's, Seagram's.

Tequila

Ibizan herbs

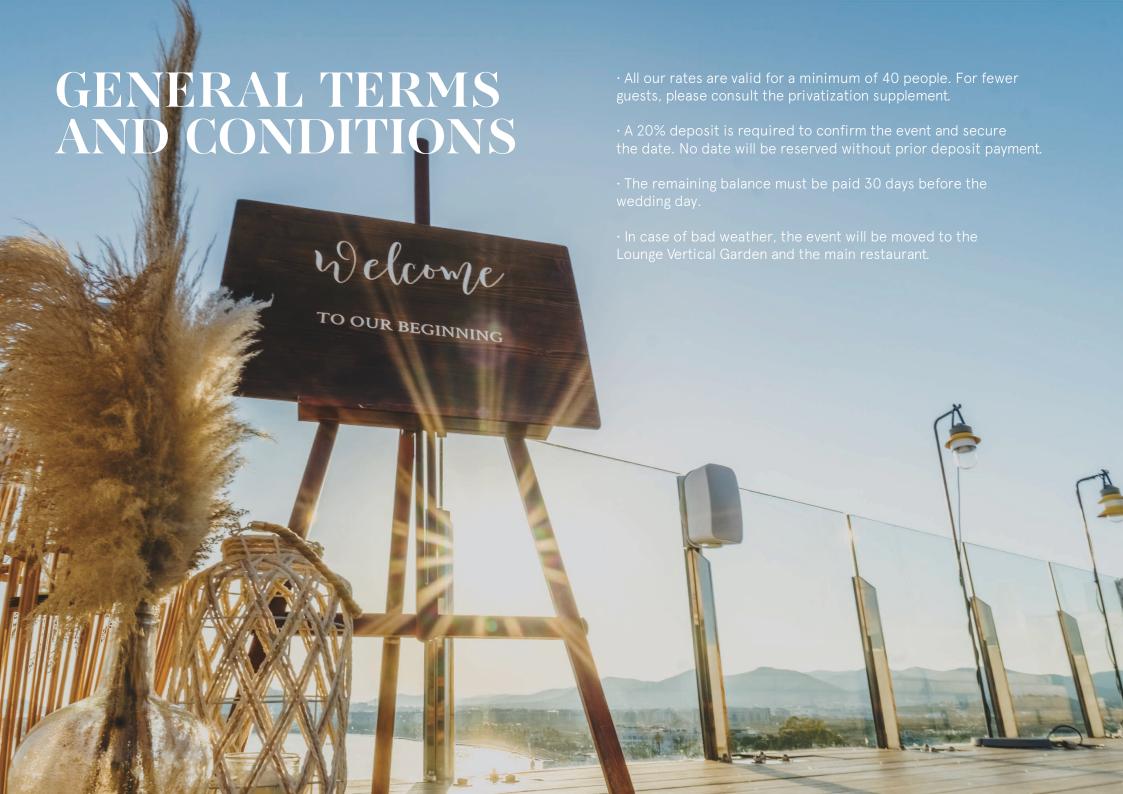
Jagermeister

In case of unavailability of the contracted brands, they will be replaced with similar alternatives.

From the fourth hour onwards, a special price per person and per hour will apply.

Maximum of 120 people / Available until 5 am.





# CONTACTO

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