



**CASANOVAS  
RESTAURANT**

c/ Diputació, 80 (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)

*Urban Space*

**CASANOVAS  
RESTAURANT**

*Wedding catalog*

*Private rooms and kitchen staff & waiters  
teamonly for your reservation !*

Our kitchen open every day at noon.

In the afternoons and at night we open only for groups over 15 diners. For groups of 10 or fewer, ask us for a custom proposal or menus.

The number of booking guests will be closed 24 hours before the event. If the booking is not completed, it will be charged for the minimum of 15 people.

# MENU 1

**WELCOME DRINK:** *Glass of Brut Nature cava*

## **SNACKS**

- ❖ *Almonds with rosemary*
- ❖ *Parma cheese lumps*

## **STARTERS**

- ❖ *Iberian ham with bread and tomato*
- ❖ *Brochette of white Catalan sausage on flat bread with tomato*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Grilled peppers and anchovies on flat bread*
- ❖ *Homemade croquettes*
- ❖ *Cod fritters with honey drops*
- ❖ *Tasting of rigattonne pasta with truffle sauce*

## **MAIN COURSE TO CHOOSE**

- ❖ *Cod with truffled potato parmentière*  
*OR*
- ❖ *Grilled sirloin with smoked oil and baked potatoes*

## **DESSERTS**

- ❖ *Sacher cake with raspberry coulis and fruits*

## **BEVERAGES**

- ❖ *White and red wine, of our sommelier selection*
- ❖ *Still mineral water*

**Price per person: € 55**

*The price does NOT include 10 % VAT.*

*The price DOES NOT include soft drinks, coffee and/or spirits.*

**Sitting format**



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

# MENU 2

## **WELCOME DRINK -TO CHOOSE ONE-:**

- ❖ *Glass of Brut Nature cava*
- ❖ *Glass of Fresh lemonade*

## **SNACKS**

- ❖ *Almonds with rosemary*
- ❖ *Parma cheese lumps*
- ❖ *Vegetable chips*

## **STARTERS**

- ❖ *Iberian ham and loin on bread with tomato*
- ❖ *Baked Camembert cheese with sesame sticks*
- ❖ *Deep-fried wrapped langoustine with Thai sauce*
- ❖ *Tiny toasts of foie gras with bitter orange marmalade*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Grilled peppers and anchovies on flat bread*
- ❖ *Cof fritters with honey drops*

## **MAIN COURSE -TO CHOOSE-**

- ❖ *Cod with quince jam, tender garlic and bread crusts*  
OR
- ❖ *Sirloin steak with forest fruits, Port wine reduction and truffled potato parmentière*

## **DESSERTS -TO CHOOSE ONE-**

- ❖ *Sacher cake with raspberry coulis and fruits*
- ❖ *Sweets table*

## **BEVERAGES**

- ❖ *White and red wine, of our sommelier selection*
- ❖ *Still mineral water*

## **Price per person: € 60**

*The price does NOT include 10 % VAT.*

*The price DOES NOT include soft drinks, coffee and/or spirits.*

## **Sitting format**



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

## STAND-UP MENUS

*IN THE PRIVATE ROOM OF YOUR EVENT, THERE WILL BE CHAIRS FOR IF ANY GUEST NEEDS TO SIT DOWN.*

*Come TO celebrate your wedding.*

*The standing-up Cocktail service in an exclusive place for you.*

*Our rooms have a capacity from 15 to 110 guests.*

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

# Cocktail 1

**WELCOME DRINK:** *Glass of Brut Nature cava*

- ❖ *Crunchy vegetables*
- ❖ *Almonds with rosemary*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovies on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Diced truffled Spanish potato omelette*
- ❖ *Homemade croquettes*
- ❖ *Brochette of Catalan sausage with mushrooms and foie*
- ❖ *Tiny sandwich of Brie cheese and sobrassada*
  
- ❖ *Assortment of cheeses and seasonal fruits (6 varieties)*
- ❖ *Anniversary cake or Sweets table*

*Open bar with:*

- ❖ *Soft drinks, Beers and mineral water*
- ❖ *Black and white wine and cava -during the dinner-*

**Price per person: € 46**

*The price does NOT include 10 % VAT.*

*The price does NOT include soft drinks, coffee and/or spirits.*

***Stand-up format with support chairs***

# Cocktail 2

**WELCOME DRINK:** *Glass of Brut Nature cava*

- ❖ *Crunchy vegetables*
- ❖ *Almonds with rosemary*
- ❖ *Homemade PORK cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovies on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Diced truffled Spanish potato omelette*
- ❖ *Homemade croquettes*
- ❖ *Brochette of Catalan sausage with mushrooms and foie*
- ❖ *Tiny sandwich of Brie cheese and sobrassada*
- ❖ *Tasting of freshly-cooked truffle rissoto*
  
- ❖ *Assortment of cheeses and seasonal fruits (6 varieties)*
- ❖ *Cake or sweet table*

*Open bar with:*

- ❖ *Soft drinks, Beers and mineral water*
- ❖ *Black and white wine and cava -during the dinner-*

**Price per person: € 48**

*The price does NOT include 10 % VAT.*

*The price does NOT include soft drinks, coffee and/or spirits.*

***Stand-up format with support chairs***

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# COCKTAIL STATIONS

## **COLD SNACKS**

- ❖ *Crunchy vegetables*
- ❖ *Almonds with rosemary*
- ❖ *Parma cheese lumps*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian pork ham on tiny flat bread and tomato*
- ❖ *Iberian loin toast with tomato*
- ❖ *Grilled peppers and anchovies on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Spanish omelette with diced cherry*

## **HOT-SERVED SNACKS**

- ❖ *Homemade croquettes*
- ❖ *Brochette of Catalan sausage with mushrooms and foie*
- ❖ *Tiny sandwich of Brie cheese and sobrassada*
- ❖ *Cod fritters with honey drops*
- ❖ *Deep-fried wrapped langoustine with Thai sauce*

## **STATIONS**

- ❖ *Station of freshly-cooked truffle risotto*
- ❖ *Station of veal fillet with salt and mustards pairing*

## **DESSERTS**

- ❖ *Assortment of cheeses and seasonal fruits (6 varieties)*
- ❖ *Cake or sweet table*

## **BEVERAGES**

- ❖ *Open bar with: Soft drinks, Beers and mineral water,*
- ❖ *Black and white wine and cava -during the dinner-*

## **Price per person: € 58**

*The price does NOT include 10 % VAT.*

*The price does NOT include soft drinks, coffee and/or spirits.*

***Stand-up format with support chairs***

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# OPTIONALS

<b><i>IBERIAN HAM (FRESHLY-CUT)</i></b>	<b><i>OYSTERS AND CHAMPAGNE</i></b>	<b><i>RICE DISHES TO CHOOSE</i></b>
<p><i>8 kg. Iberian ham: 508 €</i></p> <p><i>It includes the service of a ham cutter master, and a garnish of bread with tomato and bread crusts</i></p>	<p><i>Station of fresh oysters freshly opened, and marinated with Pommery champagne and Moët Chandon Rosé.</i></p> <p><i>As it is supposed that each diner will consume between 4 to 5 pieces, it will be determined the amount of waiters to hire.</i></p> <p><b><i>Price per person: € 13</i></b></p>	<ul style="list-style-type: none"> <li>❖ <i>Truffled rice</i></li> <li>❖ <i>Butifarra and confited cod rice</i></li> <li>❖ <i>Idiazábal asparagus rice</i></li> <li>❖ <i>Fish with cuttlefish rice with squid ink</i></li> <li>❖ <i>Seafood (shucked) rice</i></li> <li>❖ <i>Fideua of mushroom and foie</i></li> </ul> <p><b><i>Price per person: € 7</i></b></p>
<b><i>CHEESE PLATE</i></b>	<b><i>VEAL FILLET (FRESHLY-CUT)</i></b>	<b><i>COCKTAIL OPEN BAR</i></b>
<p><i>Catalan cheeses plate: Blancafort, Tou dels Til.lers, Tupí i Recuit. Accompanied by an assortment of bread sticks, tiny toasts, seasonal fruits and fruit jams</i></p> <p><b><i>Price per person: € 7</i></b></p>	<p><i>With salt and mustard pairing</i></p> <p><b><i>Price per person: € 10</i></b></p>	<p><i>Duration: 1 hour since the end of the meal (Midnight until approx. 1:00 a.m.)</i></p> <ul style="list-style-type: none"> <li>❖ <i>Soft drinks: €4</i></li> <li>❖ <i>Cocktails: Ask us</i></li> </ul>

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