

Table menus -sitting format-

A MENU

MOQ: 4 menus

€ 30,00 €/ration

STARTERS

Tray of appetizers and canapes
Tiny cup of foie and brittle
Salmon and caviar canape
Vol-au-vent with langoustine
Iberian ham spiral on a heart-shaped puff pastry
Tiny cup of "Torta del Casar creamy cheese" and truffle
Majorcan sausage with egg-yolk garnish sandwich
Cheese cream, Iberian ham, pineapple and walnuts roll
Toast bread

MAIN DISH (to choose)

Christmas Catalan broth with galets -pasta- with tiny meatballs

(the broth is delivered in a vacuum bag and the fried meatballs are given aside)

Summer dish option:
Salmorejo with langoustines

SECOND DISH (to choose)

Quartered chicken with prunes and pine nuts

Meatballs with mushrooms

B MENU

MOQ: 4 menus

€ 40,00 €/ration

STARTERS (to choose)

Tray of Iberian cold meats: Iberian pork loin, Iberian chorizo, headcheese, Catalan sausages: white bull with truffle, bisbe negre and two other cold meats

or

Assortment of canapes: salmon, ham, Majorcan sausage, anchovy...

MAIN DISH (to choose)

Half natural pineapple with langoustine, scallop bits and tartare sauce

Fish and langoustine pie with tartare sauce

SECOND DISH (to choose)

Veal round *au jus* with mushrooms (three cuts/pers.)

Stuffed squid

Catalan-style cod

Chicken round with prunes

C MENU

MOQ: 4 menus

€ 52,00 €/ration

Assortment of canapes

MAIN DISH

Lobster cream with Iberian ham dices

SECOND DISH (to choose)

Slow-cooked (goat) kid back

Piglet garnished with pine nuts and prunes

Veal steak with foie

D MENU

MOQ: 4 menus

€ 33,00 €/ration

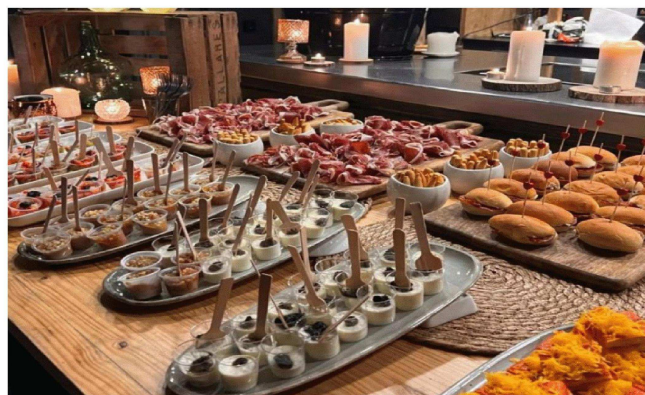
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Tiny cup of "Torta del Casar creamy cheese" and truffle
Majorcan sausage with egg-yolk garnish sandwich
Cheese cream, Iberian ham, pineapple and walnuts roll
Toast bread

MAIN DISH (to choose)

Homemade cannelloni (4 units/pax.)

Confited duck leg with prunes and pine nuts



CATERING CUSTOMER SERVICE - CASANOVAS ESTABLISHMENT

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Contact us through Whatsapp,
by scanning this QR code.

ENTRANCE TO CASANOVAS RESTAURANT

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CASANOVAS

CATERING

BARCELONA DESDE 1924

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MEALS & COURSES TO CHOOSE

APPETIZERS TO GRAB A BITE

	🍷	🍴
Tray of Iberian cold meats	Good for 6 ppl.	47,00 €
Tray of cheeses and fruits	Good for 6-8 ppl.	47,00 €
Tray of assorted canapes (approx. 40 units)	Good for 8 ppl.	47,00 €
Tray of appetizers and canapes	Good for 6-8 ppl.	47,00 €
Tiny healthy bun with acorn-fed Iberian ham	Unit	3,85 €
Tiny healthy bun with Iberian pork loin	Unit	3,85 €
Tiny healthy bun with salmon and cheese	Unit	3,85 €
Tomato and Parmesan "burrito"	Unit	5,00 €
Serrano ham and roast chicken croquettes	Unit	1,50 €
Mushroom croquettes	Unit	1,50 €
Curry chicken brochette	Unit	2,00 €
Tiny Catalan sausage with mushrooms and foie brochette	Unit	2,00 €
"Gamberonis" (breaded langoustines)	Unit	2,00 €
Flower of acorn-fed Iberian ham (served on a tray)	(200 gr.)	40,00 €
Dates with bacon (served on a tray)	25 pieces	26,95 €
Homemade pork rinds (served on a tray)	250 gr.	14,85 €
Parmesan cubes and roasted almonds with rosemary (served on a tray)	250 gr.	22,00 €
Diced Spanish potato omelette	25 dices	19,00 €
Fried langoustines packets (served on a tray)	12 units	22,00 €
		23,00 €

OPTION OF TRAYS WITH TINY INDIVIDUAL GLASSES OF:

Shredded cod salad ("esqueixada") with "olivada" (black olive spread)	Unit	3,00 €
Foie with brittle and orange	Unit	3,00 €
Torta del Casar cream with truffle	Unit	3,00 €
Vegetable "coca de recapte" with anchovy or goat cheese	Unit	3,00 €

Every course is served on a tray. All the products must be preserved between 2º and 5 ºC.



FIRST COURSES

	🍷	🍴
German pasta salad	Ration (250 gr.)	8,00 €
Walnuts, pineapple and fresh cheese salad	Ration (200 gr.)	8,00 €
Fava beans and Serrano ham salad	Ration (200 gr.)	9,00 €
Spinach and goat cheese au gratin timbale	Unit	8,00 €
Fideuà	Ration	8,50 €
Cod "empedrado" with "del ganxet" beans	Ration (250 gr.)	9,00 €
Tomato, mozzarella and pine nuts carpaccio with oregano	Ration	7,00 €
Vegetable pie with tartare sauce	Ration	8,00 €
Cod-brandade stuffed Piquillo peppers	Ration (3 pieces)	8,50 €
Fish pie with tartare sauce	Ration	10,00 €
Macaroni	Ration	4,50 €
Broth, Gazpacho or Vichyssoise	Ration	7,00 €
Olivier salad	Ration (300 gr.)	9,00 €
Halves of natural pineapple with langoustine, angler fish bits and tartare sauce	Ration	15,00 €
Veal carpaccio with Parma cheese	Ration	7,50 €
8-different grilled vegetables with embered oil and smoke salt	Ration	10,50 €
Assorted fruits salad with goat cheese and honey vinaigrette	Ration (250 gr.)	9,00 €
Spinach and cheese lasagna	Ration	8,00 €
Green asparagus with Parmesan shavings	Ration (8 pieces)	8,50 €
Smoky grilled vegetables with goat cheese au gratin timbale	Ration	9,00 €

SECOND COURSES

	🍷	🍴
Thin-sliced roast beef (optional: garnished with glazed apple)	1 kg. (good for 8-10 ppl.)	73,00 € +11,00 € (apple)
Rolled veal au jus with mushrooms	1 kg. (good for 3-4 ppl.)	40,00 € (ration 9,20 €)
Fricandeau au jus with mushrooms	1 kg. (good for 3-4 ppl.)	40,00 € (ration 9,20 €)
Beef tenderloin with Porto sauce and berries	Unit	26,00 €
Stewed pork cheeks with grilled potatoes	Unit	9,00 €
Pork feet	Two halves	9,00 €
Cod with raisins, pine nuts and tomato	Ration	10,00 €
Pork loin cordon bleus	2 units	8,00 €
Premium whole chicken garnished with prunes (over 2 kg.)	Unit (> 2 kg.)	17,50 €
Stuffed chicken round (filled with: ham and cheese / prunes, pine nuts and dried apricots / pineapple with walnuts, etc.)	2-cuts ration	10,50 €
Meatballs with mushrooms	Ration (5 units)	9,00 €
Meatballs with cuttlefish	Ration	9,00 €
Zarzuela of fish: hake, angler fish, cuttlefish, mussels, clams...	Ration	S/M.
Cod tempura	5-cuts ration	9,00 €
Cannalloni	Unit	2,00 €
Confited duck leg with prunes, pine nuts and orange	Unit	12,00 €
Piglet	Ration (300-400 gr.)	30,00 €
Stuffed squids	Unit	11,00 €
Meat-stuffed eggplants	Unit	9,00 €
Meat and vegetable moussaka	Ration	9,00 €
Honeyed roasted lamb au jus	Ration	14,00 €
Biscayan-style cod	Ration	10,00 €
Catalan-style cod with chickpeas	Ration	10,00 €

Special menús for celebrations (finger-food-style refreshments)

BASIC COCKTAIL MENÚ

 
99,00 €
(16,50 € per person)

ASSORTMENT OF SNACKS

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

SAVOURY SNACKS

Canapé of Iberian sobrasada (pork meat) with candied egg
Canapé of escalivada and smoked anchovy
Canapé of salmon and caviar
Tiny toasts with Iberian ham
Savoury hot Snacks
Homemade croquettes of Iberian ham & roasted chicken
Brochette with Spanish Omelette dice
Brochette of homemade Catalan sausage with mustards

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

(The menu consists of 3 trays, that are suitable to be heated in the microwave. Although it is a menu to be shared, you can order it for the number of diners that you may need, with a MOQ of 6 units. In the case of having an allergy or an intolerance, contact us in order to make any needed changes).

PREMIUM MENÚ

 
118,00 €
(19,00 € per person)

ASSORTMENT OF SNACKS

Snacks and nuts
Sobrasada (pork meat) with egg-yolk garnish canapé
Anchovy canapé
Salmon and caviar canapé
Cured Dutch cheese cubes
Assortment of crackers
Seafood vol-au-vent with red caviar

SAVOURY SNACKS

Homemade croquettes of Iberian ham & roast chicken
Spanish potato omelette dice brochette
Homemade Catalan sausage with smoky grilled vegetables brochette
Tiny cured Iberian ham sandwich
Tiny ham and Gruyère cheese sandwich

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

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DELUXE MENÚ

 
132,00 €
(22,00 € per person)

ASSORTMENT OF SNACKS

Sobrasada (pork meat) with egg-yolk garnish canapé
Delicacy of anchovy canapé
Salmon and caviar canapé
Cured Dutch cheese cubes
Assortment of crackers
Seafood vol-au-vent with red caviar
Parma cheese cubes

SAVOURY SNACKS

Glass of foie gras with orange marmalade and almonds
Glass of cod brandade with tapenade
Glass of cheese dices
Tiny cured Iberian ham sandwich
Tiny cured Iberian pork loin sandwich
Spanish potato omelette dice

HOT FINGER FOOD

Deep-fried shrimp with tender garlics
Homemade croquettes of Iberian ham & roast chicken

SWEET SNACKS

Three-fruits brochette
Chocolate truffles

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GOLDEN MENÚ

 
168,00 €
(28,00 € per person)

ASSORTMENT OF SNACKS

Parma cheese cubes
Turkish dates stuffed with Gorgonzola
Fresh dried apricots with cream and pistachios
Glass of foie gras with candied orange and almonds
Tartufata fondue casserole with sesame sticks
Plate of Iberian cured Jabugo ham with crusts (300 g)

SAVOURY SNACKS

Terrine of confited tomatoes on an eggplant caviar cream
Mini vol-au-vent with kingprawn & tartare sauce
Salmon and caviar canapé
Tasting of fresh cod tartar with tapenade of Arbequina olives and chive
Brochette of anchovy and tiny confited artichoke in virgin olive oil and oregano

HOT FINGER FOOD

Crispy shrimp with soy sprouts and thai sauce
Homemade croquettes of Iberian ham & roast chicken
Cod fritters with honey tears
Bite of Spanish potato omelette with confited tomato



SWEET SNACKS

Three-fruits brochette
Chocolate truffles

(The menu consists of 4 trays and 2 wooden trays, that are suitable to be heated in the microwave. Although it is a menu to be shared, you can order it for the number of diners that you may need, with a MOQ of 6 units. In the case of having an allergy or an intolerance, contact us in order to make any needed changes).



SUBLIME MENÚ

 
216,00 €
(36,00 € per person)

ASSORTMENT OF SNACKS

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

SAVOURY SNACKS

Tray of Jabugo ham (300 gr.) with crusts
Salmon and caviar canapé
Anchovies and walnut canapé
Mini eggplant piccolino with smoked sardine
Marinated cod roll
Vol-au-vent with tartar sauce and prawns
Tartlet with fresh cream, dill and anchovy
Artichoke skewer with mozzarella and cherry tomato
Mini guacamole sandwich with candied pomodoro
Hummus roll with arbequina olive tapenade
Mini piccolino of peppers with Manchego cheese
Fondue glass with truffle

HOT FINGER FOOD

Mushroom croquettes
Ham croquette
Blue cheese and spinach croquettes
Cod fritters with honey
Crispy prawns and Thai sauce
Truffled potato tortilla dice
Sausage skewer with vegetables
Mini pork belly burger

SWEET SNACKS

Fruit brochettes
Chocolate truffles
Assorted macarons

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