



CASANOVAS RESTAURANT

c/ Diputació, 78 (restaurant)

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CASANOVAS RESTAURANT

Group menus

Private rooms, kitchen staff &
waitstaff team

Specific for your reservation!

Kitchen opens every day at noon of the week

Afternoons and evenings open only for groups from 15 pax.
For groups of 10 or fewer diners, consult us for a specific proposal
or customized menus.

The number of booked guests must be confirmed 24 hours before the event.
If the reservation is not completed, a charge will be applied for
the minimum amount of 15 people.

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

Private room for your event
There will be chairs if you want to sit any guest
Come to celebrate your special occasions.:
birthdays, christening, wedding, links and
friendly gatherings,
Cocktail service standing UP in an exclusive
Place for you.
Rooms with capacity from 25 to 110 guests.



COCKTAILS - CASUAL SNACKS

- ❖ *Parma cheese lumps with rosemary-spiced almonds*
- ❖ *Crunchy vegetables*
- ❖ *Iberian ham with bread with tomato*
- ❖ *Truffled Spanish potato omelette dices*
- ❖ *Tiny sandwich of sobrassada and Brie cheese*
- ❖ *Trays of homemade cold meats*
- ❖ *Bread with tomato*
- ❖ *Homemade ham croquettes*
- ❖ *Choux of cod fritters with honey drops*

- ❖ *Sacher cake or Fruit brochette*

*Open bar with:
Soft drinks, beer and mineral water
Red and white wine and cava*

Price per person: € 32
The price does NOT include 10 % VAT.
Minimum group of 15 pax
The price doesn't include soft drinks, coffee and/or spirits
* Option of birthday cake

Closing time: 12:30 a.m. (option of extension with
cocktail bar: soft drinks € 4, cocktails € 8)

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CASUAL

SIT OR STAND UP SERVICE PERFECT FOR FRIENDS OR FAMILY MEETINGS

“TAPAS “

- ❖ *Sliced Iberian ham on bread with tomato*
- ❖ *“Bravas” Casanovas*
- ❖ *Sliced “saucisson”*
- ❖ *Spanish potato omelette*
- ❖ *Camembert baked with sesame sticks*
- ❖ *Crispy shrimp and vegetables with Thai sauce*
- ❖ *Meatballs with cuttlefish casserole*
- ❖ *Grilled peppers and anchovy on flat bread*
- ❖ *Homemade Serrano ham and poultry croquettes*

- ❖ *Fruit brochette with chocolate truffle or Sacher cake*

Open bar with red or white wine, selection of our sommelier

Beer, soft drinks and mineral water

Price per person € 32

Minimum group 15 pax

The price does NOT include 10 % VAT

Closing time: 12:30 a.m. (option of extension with cocktail bar: soft drinks € 4, cocktails € 8)



by the number of diners confirmed 24 hours prior to the service

BASIC COCKTAIL

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*
- ❖ *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)*
- ❖ *Fruit brochette with chocolate truffle or Sacher cake*

Open bar with:

Snacks, beers and mineral water

Black and white wine and cava

Price per person € 36

The price does NOT include 10 % VAT

Minimum group of 15 pax

* Option of birthday cake

FULL COCKTAIL

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Glass of pumpkin -from our garden- cream with crunchy Iberian ham*
- ❖ *Iberian ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*
- ❖ *Homemade croquettes*
- ❖ *Brochette of Catalan sausage with mushrooms and foie*
- ❖ *Tiny sandwich of Brie cheese and sobrassada*
- ❖ *Tasting of truffle risotto*

- ❖ *Assortment of cheeses and seasonal fruits (6 varieties)*
- ❖ *Fruit brochette with chocolate truffle or Sacher cake*

Open bar with:

Soft drinks, beers and mineral water

Black and white wine and cava

Price per person € 41

10 % VAT NOT included / Minimum group of 15 pax

Closing time: 12:30 a.m. (option of extension with cocktail bar: soft drinks € 4, cocktails € 8)

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COCKTAIL STATIONS

COLD SNACKS

- ❖ *Crunchy vegetables*
- ❖ *Rosemary-spiced almonds*
- ❖ *Homemade pork cracklings*
- ❖ *Iberian pork ham with bread and tomato*
- ❖ *Grilled peppers and anchovy on flat bread*
- ❖ *Diced salmon paired in virgin olive oil*
- ❖ *Truffled Spanish potato omelette dices*

HOT SERVED

- ❖ *Homemade croquettes*
- ❖ *Brochette of Catalan sausage with mushrooms and foie*

STATIONS

- ❖ *Station veal fillet with salt and mustards pairing*
- ❖ *Station of truffle risotto (freshly cooked)*
- ❖ *Tiny sandwich of Brie cheese and sobrassada*

DESSERTS

- ❖ *Assortment of cheeses and seasonal fruits (6 varieties)*
- ❖ *Fruit brochette with chocolate truffle or Sacher cake*

Open bar with:

- ❖ *Soft drinks, beers and mineral water*
- ❖ *Black and white wine and cava*

Price per person € 47

10 % VAT NOT included / Minimum group of 15 pax
Closing time: 12:30 a.m. (option of extension with
cocktail bar: soft drinks € 4, cocktails € 8)

* Option of birthday cake



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SEATING FORMAT CELEBRATIONS

PRIVATE ROOM FOR YOUR EVENTS

Come to us to celebrate your special events: anniversaries, baptisms, weddings, links and meetings of friends, with the menu service, sitting in an exclusive space for you.

Rooms with a capacity from 25 to 110 people.

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

MENU A

STARTERS

- ❖ *Mediterranean olives*
- ❖ *Sliced Iberian ham & saucisson on bread with tomato*
- ❖ *Chunks of Parma cheese with rosemary-spiced almonds*
- ❖ *Anchovies from l'Escala*
- ❖ *Ham and poultry homemade croquettes*
- ❖ *Baked Camembert cheese with sesame sticks*

MAIN COURSE TO CHOOSE

- ❖ *Free range chicken with prunes, raisins, pine nuts and roasted juice*
- ❖ *Veal roast with mushroom sauce*
- ❖ *Option: Cod "a la llauna" (+ € 3)*

DESSERTS

- ❖ *Sacher cake with raspberry coulis and fruits of the forest*

BEVERAGES

Red and white wine of our sommelier selection
Mineral water

Price per person € 37

10 % VAT NOT included / Minimum group of 15 pax

Closing time: 12:30 a.m. (option of extension with cocktail bar: soft drinks € 4, cocktails € 8)



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

MENU B

STARTERS

- ❖ Iberian ham with bread and tomato
- ❖ Blinis of salmon marinated in virgin olive oil
- ❖ Ham and chicken croquettes
- ❖ Grilled peppers and anchovies on flat bread
- ❖ Optional: Tasting of Papardelle pasta with truffle sauce (+ € 3)

MAIN COURSE TO CHOOSE

- ❖ Cod "a la llauna"
- ❖ Grilled sirloin with smoked oil and truffled potato parmentière

DESSERTS

- ❖ Sacher cake with raspberry coulis and fruits of the forest

BEVERAGES

Red and white wine from our sommelier selection
Mineral water

Price per person € 42

10 % VAT NOT included / Minimum group of 15 people
Closing time: 12:30 a.m. (option of extension with
cocktail bar: soft drinks € 4, cocktails € 8)

MENU C

STARTERS

- ❖ Iberian ham and loin on bread with tomato
- ❖ Camembert baked with sesame sticks
- ❖ Deep fried wrapped langoustine with Thai sauce
- ❖ Tiny toast of foie with bitter orange marmalade
- ❖ Diced salmon paired in virgin olive oil
- ❖ Tiny toast of Grilled peppers and anchovy
- ❖ Cod fritters with honey

MAIN COURSE TO CHOOSE

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

DESSERTS

- ❖ Sacher cake with raspberry coulis and fruits of the forest

BEVERAGES

Red and white wine from our sommelier selection
Mineral water

Price per person € 49

10 % VAT NOT included / Minimum group of 15 people
Closing time: 12:30 a.m. (option of extension with cocktail bar:
soft drinks € 4, cocktails € 8)

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

VERY IMPORTANT REMARKS

- ✓ In the seating menu formats, the price does **not include either soft drinks or beers consumed** prior to sitting at the table.
- ✓ **Closing time at night 00: 30h** (extension option with combination bar) € 12 extension time for the **total number of guests**. Closing time half day 17:30 (extension option with combination bar) € 12 extension time for the total number of guests.
- ✓ The room will be exclusive for the group with kitchen staff and exclusive room for the group, so **the confirmed number of sales will be billed 24 hours before the service**, if the day of the event were less, the number will also be billed of menus agreed 24 hours before. If increases of people are possible even on the same day.
- ✓ We have available projector and music player that Casanovas makes available to our customers, but it is important to bring the appropriate cables and formats of the laptop or pen drive, it is recommended to come in advance for tests. **Casanovas is not responsible for possible reproduction failures**. It is also possible for the client to bring the playback and display equipment, if the client wishes.
- ✓ **In group events a payment and signal will be made for a 10% reservation and room block and the same day before starting the event the remaining one will be liquidated**, pending the possible liquors, coffees and combinations that can be liquidated once the end of the event. dinner or lunch.
- ✓ The payment will be made **by a single point of contact for the total bill** not being possible to collect payments individually from the guests.