



EL GRAN DÍA  
.....  
JARDÍN  
.....  
& CATERING

## YOUR BIG DAY

Any given day in autumn. Or in spring. Or in summer. And you have something to celebrate. It's the day you have dreamed about, the most desired. It's the day when everything will be perfect. Because you know how. And you know with whom. Because we have many recipes and all the ingredients. And because we have a passionate and creative team of chefs always ready to surprise you with their suggestions. As well as with their wisdom, but overall, with their profound respect for their profession, the taste for details, and for the quality demanded selecting produce. And because they know perfectly that there's only one thing that works: to offer the best. In the way how, in the essence, in every single detail. No matter a baptism, an inauguration, a First communion, a business meeting or a wedding... our philosophy, our aim, our main goal is to exceed the expectations. Your expectations.

Because, after all, it's your big day.

## THE MENU

The menu that we offer you at Restaurante Jardín & Catering will turn a special day into an even more special one. We offer you the best option.

The menu consists of twelve kinds of appetizers, and later it continues with a starter, a main dish and a dessert, accompanied by the best and widest choice of wines and champagnes from our private cellar.

In the following pages we will present you our special menu to celebrate your venue. Everything you need to create your customized venue menu.



## THE APPETIZERS

Shots, spoons, finger sandwiches, brochettes... choosing among them is not going to be easy. However, rest assured that whatever you choose, there is no better way to start your celebration.



## THE APPETIZERS | 1

### BROCHETTES AND FRIED FOOD

- Prawns in tempura with slivers of mahon cheese and curry sauce
- Fennel and squid tempura with wasabi mayonnaise
- Secret grilled pork with a “piquillo” pepper emulsion
- Pickled fried little fish
- Artichoke with black olives mayonnaise
- Fried aubergines.
- Our brave potatoes
- Cod fritters
- Fried chicken on crunchy chips
- Loin grilled beef
- Grilled Iberian pork shoulder fillet with a “piquillo” pepper emulsion
- Croquettes of Iberian ham
- Cod
- Sobrassada
- Spinach
- Boletus edulis

### SHOTS

- Melon cream with Iberian ham
- Potato cream with wild mushrooms
- Cherry “gazpacho” with lobster
- Artichoke cream with crisps
- Almond and garlic soup with anchovy and grapes
- Boletus edulis foam with scallop
- Cold leek cream with lobster
- Crudités
- Fennel broth with prawns
- Pumpkin with cockles

## THE APPETIZERS | 2

### FINGERS AND SANDWICHES

- Mushrooms pâté with roasted peppers
- “Escalibada” (roasted vegetables) with black olive pâté
- Sobrassada with mahon cheese
- Dice of foie on a seasoned bread with Pedro Ximenez jelly
- Steak tartar
- Salmon tartar
- Iberian ham
- Selection of cheeses with different C.O.
- Coca with aubergine and peppers
- Coca with onion and sobrassada
- Coca with sardines, tomato and basil
- Coca with black pork and onion cream
- Mushroom coca with its pâté

### SPOONS

- Cockles with “trempó” (pepper and tomato salad) and jelly
- Pickled anchovies with red grapefruit and chives
- Goast cheese with tomatoe marmalade and crispy corn
- Octopus galician style
- Roast scallop with black quinoa

## THE APPETIZERS | 3

### SMALL BOWLS

- Cold tomato cream with tuna and tabbouleh
- Creamy rice dishes with wild mushrooms and vegetables / seafood / black sausage and duck
- Seafood fideuá
- Cod cream with potatoes and peppers
- Tuna tartar
- Seafood frito mallorquin
- Ceviche
- Marinade croaker salad
- Avocado salad with tomato and yucca

### ASIAN

- Tuna Maki
- Salmon Sushi
- Vegetables Maki
- Vietnamese summer rolls
- Chicken on green curry
- Meat spring rolls with sweet & sour sauce
- Vegetables spring rolls with sweet tomato sauce

### SMALL TINS

- Pickled mussels
- Octopus with onions
- Trempó with cuttlefish

## THE MENU

It is time to sit at the table. Please choose from the following dishes to make up your own menu.





# THE MENU | 1

## STARTERS

- Potato parmentier with prawns, wild mushrooms and truffle juice
- Cherry gazpacho with roasted lobster
- Salad with goat cheese au gratin, tomato marmalade and walnuts
- Lobster with onions (3 euro surcharge)
- Lobster salad with potato, tomato cream and sea urchin vinaigrette (3 euro surcharge)
- Grilled octopus with broken potatoes and olive mayonnaise
- Lobster broth with a reduction of baby squid
- Pickle duck salad
- Marinade crocker
- Season vegetables cream with cod tears
- Roast scallops with a cream of celeriac and Jabugo ham powder
- Red tuna marinated in soy sauce with salad and cous-cous

## THE MENU | 2

### FISH

- Fish from the bay with fennel and prawns
- Hake with spinach and chards, prawns and Port wine sauce
- Cod au gratin with alioli of roast garlic and vegetable ratatouille
- Monkfish confit with Iberian ham and tumbet (fried vegetables)
- Roast monkfish with snow peas and tomato marmalade
- Roast turbot with seafood fideuá
- Cod confit with mashed potatoes and spinach pilpil sauce

### MEATS

- Braised veal cheeks in red wine sauce, creamy spinach and sautéed vegetables
- Marinated Iberian pork shoulder blade with roast potatoes and “piquillo” pepper emulsion
- Roast veal tenderloin with red wine sauce, oven fried potatoes and snow peas
- Rack of lamb cooked at low temperature with wild mushrooms and potatoes
- Lamb shoulder with mashed potatoes and season vegetables
- Roast suckling pig with potatoes and apples

## THE MENU | 3

### DESSERTS

- Chocolate cake in several textures with lemon and cinnamon ice cream
- Caramelized sweet bread with frozen vanilla soup and crunchy coffee
- Mascarpone with soaked strawberries and crunchy chocolate
- Seasonal fruits (figs, cherries, pineapple, apple) with vanilla and toffee
- Cream cheese with berries and shortbread cookie
- Strawberry soup with yogurt foam and caramel olive

### WINES AND OTHERS

- Red wine Reserva C.O. Rioja & C.O. Ribera del Duero and Majorca
- White wine from C.O. Rueda and C.O. Penedés and Majorca
- Cava Brut Nature
- Water
- Coffee Nespresso
- Marabans coffee
- Liqueurs

## THE ORIGINAL +

This new menu that we offer gives you the opportunity to share with your guests a fun and dynamic time for the appetizer.

The idea is to develop a more extensive appetizer with stations such as those suggested below as an example. After the appetizer would be offered a single main course and dessert.



## THE ORIGINAL + | 1

18 Tasty bites of which 9 are divided into stations

### MAJORCAN CORNER

- Fried Seafood with vegetables
- Sobrassada
- Different cheeses with C.O.
- Accompanied with mermelade, breads and nuts

### GRILL STATION

- Iberian pork with piquillo pepper emulsion
- High loin
- Free range chicken with mustard mayonnaise

### TORTILLA STATION

Spanish omelet readymade with...

- Ham
- Vegetables
- Fish

### 9 APPETIZERS FROM KITCHEN

- Prawns in tempura with mahon cheese and curry
- Cherry Gazpacho
- Tuna with tabouleh
- Creamy cod with red pepper
- Creamy rice with vegetables and mushrooms
- Dice of foie gras with spiced bread and jelly PX
- Galician octopus
- Coca sardines with tomato and basil
- Goat cheese with tomato marmalade and corn

## THE ORIGINAL + | 2

### AT THE TABLE

- Chef Maca de Castro will suggest the clients a main course that suits better their taste

### DESSERT

- Chocolate cake in several textures with lemon and cinnamon ice cream

### DRINKS

- Drinks station with beverage and different C.O. of wines and cava

### COFFE AND LIQUOUR

- 3 Hours of free bar

\* It is possible to make any changes to the menu from the extensive selection of extras as detailed below. And we offer furniture for every different station. It is preferable to check prices.

## ADD SOMETHING+

And if you wish to include some more appetizers, we have a large selection of stations that we suggest below.



## STATIONS | 1

Every station offers between 3 or 4 different options from the list we detail below.

### GRILL

- Iberian pork with piquillo pepper emulsion
- Secret grilled pork with a "piquillo" pepper emulsion teriyaki sauce
- High loin
- Hamburgers
- Free range chicken with mayonnaise mustard
- Sobrassada
- Botifarrones
- Seasonal vegetables
- Roasted potato

\* It supplies a station with a cook, a grill, house hold and furniture.

### HAM

- Sliced iberian Ham

\* A table is available with a slice ham cutter and a iberian ham.

### MAJORQUÍN & CHEESE CORNER

- Fried Majorcan Seafood with vegetables
- Fried Vegetables
- Fried majorcan lamb with vegetables
- Sobrassada
- Different cheese with C.O.
- Majorcan vegetables cocas
- Meat Pies
- Ensaimadas

\* We display a country cart accompanied with marmalades, breads and nuts.

\* The rental of the cart subject to availability.

### CHARCUTERIE

- Iberian ham
- Pork loin
- Sausage
- Chorizo

\* We display a country cart accompanied with pa amb oli, Inca cookies , crackers or similar.

\* The rental of the cart subject to availability.

### TORTILLITAS

- Spanish omelet front made with
- Potatoes
- Ham
- From Vegetables
- Fish and seafood

\* We supply a station with a cook, stove, mini frying pan for the preparation, household and furniture.

### ASIAN

- Salmon Sushi
- Vegetable Maki
- Tuna Sushi
- Vietnamese rolls
- Chicken Green Curry
- Rolls of meat and vegetables

\* We supply a station with service , household and furniture.



## STATION | 2

### RICES

- Creamy rice with vegetables and mushrooms
- Creamy rice with seafood
- Fideuá seafood , vegetables or meat

\* We supply a station with service, utensils and furniture.

### FRITTERS

- Fried fish
- Cod fritters
- Squid in tempura with wasabi mayonnaise
- Aubergine chips
- Our bravas
- Breaded chicken with crispy potato
- Prawns in tempura with mahonés and curry

\* We supply a station with a cook, stove, fried pan, utensils and furniture.

### SEAFOOD

- Red Majorcan prawn (boiled or grilled)
- Grilled razor clam
- King Crab cooked

\* Price as market

\* We supply a station with a cook, Grill, utensils and furniture.

### OYSTERS & CAVIAR

- Oysters
- Champagne
- Caviar

\* Price as market.

\* We supply a station with an oyster opener utensils and furniture.

### VEGETARIAN

- Crudités
- Boletus croquettes
- Spinach croquettes
- Coquita with aubergine and olive pâté
- Coquita with onion cream with mushrooms
- Avocado and tomato mini salad
- Artichoke with black olives mayonnaise
- Creamy potato with mushrooms
- Cream of artichoke with its crisp
- Mushroom pâté with roasted peppers
- Fruits brochette

\* We supply a station with a cook, utensils and furniture.

## STATION | 3

### DESSERTS

- Apple saffron with creamy vanilla and toffee
- Chocolate textures with lemon and cinnamon ice cream
- Strawberry soup with yogurt foam and olive caramel
- Macerated strawberries and Mascarpone and chocolate ground
- Cream cheese with red berries and shortbread cookie

\* We supply a station presented in mini cups, service and furnishings.

### COCKTAILS

- Mojitos
- Daiquiris (different flavours)
- Caipirinha

### WINES

- Selection of different D.O of red and white wines

### CHAMPAGNE

- Selection of different references Of white and rosé champagne

### JUICE

- Selection of different juices and fruit juices

### GIN, WHISKY, VODKA, RON

- Selection of different spirits

### DIGESTIVE

- Selection of different references digestive, herbs and liquors

### COFFEE & TEA

- Selection of different references and backgrounds

### CIGAR

- Selection of different references of cigars

## STATION | 4

### SWEET TOOTH MIDNIGHT SNACK

- Hamburgers
- Mini serranitos (toasted bread, grilled pork loin, green pepper and cheese)
- Hot Dogs
- Kebabs
- Chips

\* Everything is ready to cook on a grill to serve on time.

### DESSERTS

- Fruit brochette
- Ensaimada
- Hot chocolate
- Petit fours

\* The price of each station depends on the selection of appetizers or references the client chooses so a custom quote is required. Keep in mind that this menu is more expensive than the classic menu offered before due to the amount of kitchen staff, extra cooking and after cooking product production is needed.

### MAJORCAN MIDNIGHT SNACK

- Pa amb oli
- Iberian Sausages
- Cheese islands
- Sobrassada

### SWEETS CART

- A cart with a variety of goodies is available

### CHILDREN MENU

- Starter: Croquettes
- Main course to choose from: Battered crispy chicken on chips or Battered cod or Beef tenderloin all options with fries
- Dessert: Ice cream

## PRICE AND CONDITIONS

- Price of the menu: 130 eur (VAT not included). The price includes: 12 appetizers, a starter, a main course, and a dessert. The drinks for the appetizer are: cava, cocktail with cava, beer, martini, soft drinks and mineral water. The drinks for the dinner are: white wine, red wine, cava, mineral water, coffee and tea.

- Price of the original + menu: 130 euro (VAT not included). This price includes: 3 stations listed, 9 appetizers, a main course and a dessert. Drinks for the appetizer: cava, champagne cocktail, beer, martini, soda and water. Drinks menu: white wine, red wine, champagne, water, coffee and tea. The lobster dish with onion and lobster salad has a 3eur/pax increased.

- Both menus included:

- 3 hours of free open bar (every extra hour: 7 eur/p.p. This will be calculated on 75% of the guests). All furniture and table utensils are included. Color table clothe, low dish, chavary chairs, bars for the nightclub hour with lighting LED. A free tasting of the menu for 2 people (any extra person will pay 45 eur). Waiter service: one for every 10 people.

- Children menu: 45 eur per child.

- Staff menu: we will offer the same menu at the venue per 45 eur per person.

- Cocktail service: barman are offer both for the appetizer to the open bar. We prepare the following original cocktails: Mojitos, caipirinhas, Daiquiris, Cosmopolitan, Cocktail Hugo, etc.. Price 300eur (for 3 hours).

- Iberian Ham: we offer professional ham slicer. Price 550EUR.

- We offer traditional Mallorcan cuisine dishes.

- Price exclusive service: Maca de Castro at a private venue involving attendance throughout the event, an extra charge of 1.000eur supplement per person plus the selected menu.

- These conditions are for a minimum of 100 persons. For smaller groups, please ask for prices.

- Should the venue take place outside our premises and would an AC generator be needed, Jardín catering will not bear the cost of the expenses.

- Payment conditions: To make a reservation you'll have to pay a deposit of 2.000 eur (the deposit will not be refunded in case of cancellation). 30 days before the event, 50% of the total of the invoice will be credited. The remnant amount will be credited at least 3 days before the event.

Final confirmation of menu Will be 15 days and number of guests will be given 8 days before the event. In the case that the menu will not be confirmed in that period, the final decision will be provided by Restaurante Jardín & Catering, due to the importance of ordering the products for the preparation of the final menu. We will charge the number of people confirmed in this period.

If there is lower number we can not be taken into account and if, on the contrary, increases the number of guests respective we will charge to the end of the event.

## EXCLUSIVE SERVICE

Maca de Castro, chef and owner of Restaurante Jardín offers the possibility of an exclusive service. Maca will participate personally in the venue you privately hire. An exclusive service that will give a special culinary excellence and social content of the celebration, the proof granting a Michelin star.

This unique service begins with a first contact between the client and Maca commented on common ideas and details that want to offer to their guests personally and selecting a menu exclusively prepared by the chef for the occasion.

The possibility to choose a wine pairing according to the menu that will be offered as an exclusive service available: sommelier, maitre, utensils, furniture, entertainment and decoration.

The cost of this service will be assessed depending on the options selected.



## SPECIAL AND CORPORATE EVENTS

We have our own facilities to celebrate a private or corporate event

Restaurant Jardín: interior 120 pax capacity

Bistro del Jardín: indoor and outdoor capacity 80 pax

Dannys gastrobar: Interior capacity 50 pax

For more information contact us

Phone 971 89 23 91

## THANKS FOR YOUR CONFIDENCE

Maca Castro, Chef, and Dani de Castro,  
Garden & Catering Manager





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