

Canapés

Satay chicken skewer with soya sauce and sesame

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Foie foam with pineapple jam and cardamom

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Salmon tartar with cucumber, avocado and caviar

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Peach gazpacho with marinated prawns

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Quiche with iberian ham and onion confit

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Vegetable maki with ginger jelly and wasabi

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Smoked salmon bruschetta with pico de gallo

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Tomato and mozzarella with basil pesto

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Lamb skewer with vegetables and teriyaki sauce

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Cod tartlet with dried tomatoes and olives

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Foie and passion fruit lollipops covered with black chocolate

Served during 1 hour

Selection of 5 canapés: 16.50€ p/p.

Selection of 10 canapés: 31.00€ p/p.



Gala Menu I

River crab cream soup



Beef tenderloin tournedó with bouquet of vegetables and wild mushroom sauce



Chocolate bar with nougat and berries

Price: 66,00 €

Gala Menu II

Foie drum wrapped in acid apple textures and rosemary biscuit



Grilled turbot with olive risotto and baby carrots



Chocolate brownie with walnuts and meringue milk ice cream

Price: 72,00 €



Gala Menu III

Cannelloni filled with avocado, prawns and passion fruit vinaigrette



Monkfish filled with foie and wrapped in Iberian ham, with potato balls and pumpkin



Chocolate coulant with mandarine sorbet and red berries

Price: 79,00 €

Gala Menu IV

Lobster salad with cucumber carpaccio and dried apricot vinaigrette



Leg of lamb with potato confit and red Oporto sauce



White chocolate and mango mousse with strawberry caviar

Price: 85,00 €



Vegetarian Gala Menu

Local burrata with assorted tomatoes, fresh basil and lamb's lettuce

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Mushroom ravioli with spinach and dried tomatoes

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Warm balsamic strawberries with white chocolate

Price: 66,00 €

Vegan Gala Menu

Gazpacho with pear and aubergine won ton

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Vegetable wok with rice noodles and Asian dressing



Pineapple rum carpaccio with red berries

Price: 66,00 €



Children's Menu

Ham and chicken croquettes
9,00 €

Fish fingers with vegetables and chips
10,00 €

Hamburger with French fries
11,00 €

Spaghetti, penne or ricotta raviolis with sauce:
10,00 €

- Bolognese
- Napolitana
- Carbonara



Chicken Nuggets with French fries
10,00 €

Fish of the day with vegetables
13,00 €

Grilled chicken breast with French fries
11,00 €



Crepe with cream, chocolate and vanilla ice cream
8,00 €

Varied ice cream sandwich
5,50 €

Varied ice creams and sorbets
3,50 €

Mediterranean Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings
Assorted tomato salad with mozzarella and fresh basil
Caesar salad with corn fed chicken and parmesan
Pineapple salad with prawns and rose sauce

Starters

Marinated salmon with fennel and cream cheese

Vitello tonatto with tuna mayonnaise and lemon wedges

Sweet potato omelette with herb aioli

Tomato bruschetta, red onion and olive

Iberian cold meats, ramaillet tomatoes and olives

Soups

Asparagus soup with ham shavings

Andalusian gazpacho with its side

Main Course

Grilled sea bream with Manchego ratatouille

Salmon in leek sauce with sautéed spinach

Chicken breast with Parmesan, tomatoes, olives and capers

Beef tenderloin with truffle puree and Oporto sauce

Desserts

Carrot cake with walnuts

Crème brûlée with red berries

Panna cotta with mango coulis

Chocolate cake with orange sauce

Cheese platter with marmalades

Fresh fruit

Price: 66,00 €

Mallorca Buffet

(Min. of 40 persons)

Salad station, crudités, pickles and dressings

Chickpea salad with peppers, onions and tuna

Potato salad with Mahon cheese skewer

Tomato salad, cod confit and black olives

Starters

Ham with asparagus and “pico de gallo” sauce
Grilled leeks with romesco red pepper and nut sauce
Sea food cocktail
Crunchy Majorcan sobrassada pork sticks and pine nuts
Cold meats and local cheeses

Soups

Pumpkin cream with croutons
Peach gazpacho with marinated prawn

Main Course

Grilled sea bass with Majorcan red pepper, tomato and potato “tumbet”
Hake au gratin with aioli and sautéed girgola oyster mushrooms
Suckling pig with small sautéed potato and rosemary juice
Leg of lamb with spinach, raisins and pine nuts

Desserts

Majorcan almond cake with vanilla cream
Fig and dried apricot cake
Tart Tatin with dried fruits
Caramelized rice pudding
Selection of national cheeses
Fresh fruit

Price: 66,00 €

Barbecue Buffet

Possible at the Mandarina Bistro or restaurant terrace (Min. Of 40 persons)

Simple salad station, crudités, pickles and dressings
Potato salad with red onion and bacon
Waldorf salad with Apple and walnuts
Greek salad with feta cheese and olives

Roast beef with tartar sauce

Starters

Marinated cilantro mushrooms
Asparagus with smoked salmon and vinaigrette
Russian salad with tuna and egg
Guacamole with tortilla chips
Spanish cold meats and cheeses

Soups

Onion soup with croutons
Melon soup with ham skewer

Main Course

Sea bream
Salmon
Sirloin steak
Pork ribs
Chicken breast
Marinated pork skewers
Chorizo criollo sausages

Side Dishes

Baked potatoes with fresh herb cheese
Grilled vegetables
Provençal tomatoes
Corn on the cob

Sauces

Green pepper
Roquefort
Saffron
Mustard

Gravy

Desserts

Chocolate brownie with walnuts and berries

Carrot cake with pistachio

Crème brûlée with berries

Panna cotta with mango coulis

Cheese selection with marmalade

Fresh fruits

Price: 66,00 €



Aperitif

Aperitif I

Duc de foix cava, Moritz beer soft drinks, orange juice, water **25.00 € (Per person and hour)**

Aperitif II

Duc de foix cava, Moritz beer soft drinks, Son Julia white wine, Roureda red wine, orange juice, water **30.00 € (Per person and hour)**

Wine Packages

Agapanto Package

Sparkling wine: Duc de Foix Brut, D.O Cava

White wine: Son Julia Chapren, Prensals, Chardonnay, Vi de la terra Mallorca

Red wine: Roureda, DO Tarragona, Cabernet sauvignon

Water, soft drinks and coffee

31.00€ per person

Las Bóvedas Package

Sparkling wine: Duc de Foix rosado, Trepats D.O. Cava

White wine: Bellorí, Verdejo 100%, D.O. Rueda

Red wine: Macià Batle añada Manto negro, Cabernet, Merlot, Syrah D.O. Binissalem

Water, soft drinks and coffee

38.00€ per person

Son Julia Package

Sparkling wine: Moët Chandon Imperial A.O.C Champagne

White wine: Pardevallés Albarín D.O. Tierra de León

Red wine: Macià Batle Crianza Manto negro, Cabernet, Merlot, Syrah D.O. Binissalem

Water, soft drinks and coffee

55.00€ per person

Open Bar I

Smirnoff vodka , J&B whiskey, Beefeater gin,
Ron Bacardi rum, beer, Son Julia white wine,
Soft drinks and water.

32.00 € (per person for 1 hour)
Per additional hour: +15. 00 € per
person With a minimum
expenditure of 300.-€ per hour

Open Bar II

Absolut vodka , J&B whiskey, Puerto de Indias gin,
Barceló dark rum, Moritz beer, Son Julia white wine,
Soft drinks and water.

35.00 € (per person for 1 hour)
Per additional hour: +17. 00 € per
person With a minimum
expenditure of 300.-€ per hour

Premium Gin Bar

Hendricks , Puerto de Indias, Gvine, Bombay Sapphire,
Nordic mist tonic water, Nordic blue tonic water, royal bliss raspberry
flavoured tonic water, beer, Son Julia white wine and water.

37.00 € (per person for 1 hour)
Per additional hour: +18. 00 € per
person With a minimum
expenditure of 300.-€ per hour

- Please note that all food and beverage prices include 10% VAT.