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JARDIN  
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## 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 & FRIED FOOD

- Prawns in tempura with Mahon cheese slivers
- Fennel and squid tempura with pepper mayonnaise
- Andaluian-style crispy little fish
- Iberian pork shoulder
- High loin
- Iberian pork
- Free-range chicken
- Our *bravas* potatoes
- Cod fritters

- Croquettes:
  - Iberian ham
  - Cod
  - *Sobrasada*
  - Spinach
  - Stew

### SHOTS

- Melon cream with iberian ham
- Cherry gazpacho with roasted lobster
- Cold leek cream with lobster
- *Suquet de peix*

## THE APPETIZERS | 2

### *MONTADITOS & OUR COCAS*

- *Escalivada* with black olives paté
- *Sobrasada* with Mahon cheese
- Cod brandade with crispy black rice and roasted pepper
- Dice of foie on a spiced bread with fruit chutney
- Steak Tartar
- Iberian ham
- Cheeses
- Our *Pa amb oli*

- Onion and *sobrasada coca*
- Sardine, roasted tomato and basil *coca*
- Black pork and onion cream *coca*
- Seaweed cone with whitefish tartar and avocado

- Goat cheese with tomato mermelade and crispy corn
- Octopus
- Black pork rib

## THE APPETIZERS | 3

### SMALL BOWLS

- Tuna with tabouleh
- Creamy rice with: funghi and vegetables, seafood and *botifarró*.
- Seafood *fideuá*
- Marinated tuna with avocado
- Vegetables *frito*
- Ceviche
- Avocado, tomato and yucca salad
- Octopus *trempó*

## AT THE TABLE

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





## MENU | 1

### STARTERS

- Parmentier with prawns, funghi and truffle juice
- Creamy potato with our garden's potato and truffle juice (V)
- Cherry *gazpacho* with roasted lobster
- Cherry *gazpacho* with tomato tartar (V)
- Royal crab *trepó*
- Marinated tuna with pickles
- Tempered lobster broth with baby squid reduction
- Lentil salad with our garden's herbs and vegetables (V)

## MENU | 2

### MAIN COURSES

- Hake with its emulsion and broccoli couscous
- Mallorcan - style hake
- Monkfish with prawns juice
- Beef cheeks with red wine sauce, creamy spinach and roasted vegetables
- Roasted beef with red wine sauce, *boulangere* potatoes and snow peas
- Lamb shoulder with mashed potato and seasonal vegetables
- Black pig with potatoes, vegetables and pear compote
- Our garden's *tumbet* with green asparagus (V)
- Seasonal vegetables cannelloni (V)
- Ravioli with spinach and pine nuts sauce (V)

## MENU | 3

### POSTRES

- Chocolate cake in textures hemisphere with meringue milk ice cream
  - Caramelized sweet bread with frozen vanilla soup and crunchy coffee
  - Mascarpone with soaked strawberries and crunchy chocolate
  - Creamy chocolates, salty ground coffee, chocolate sponge cake and chocolate ice cream
  - Pineapple, ginger and lime soup with seasonal fruit and green apple sorbet
- Selection of white wines
  - Selection of red wines
  - Selection of Cavas
  - Selection of digestives

## + 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.



## + ORIGINAL | 1

18 Tasty bites of which 9 are divided into stations.

### MALLORCAN CORNER

- Seafood frito
- *Sobrasada*
- Balearic Island cheeses
- Accompanied with crackers, oil cookies, dried fruits and nuts

### GRILL STAND

- High loin
- Iberian pork
- Iberian pork shoulder

### TORTILLITAS STAND

- *Tortillitas* show cooking:
  - Iberian ham
  - Vegetables
  - *Botifarró*

### 9 APPETIZERS PASSED ON TRAYS

- Prawns in tempura with Mahon cheese slivers
- Cherry *gazpacho* with roasted lobster
- Tuna with tabouleh
- Cod brandade with crispy black rice and roasted pepper
- Creamy rice with funghi and vegetables
- Dice of foie on a spiced bread with fruit chutney
- Octopus
- Sardine, roasted tomato and basil *coca*
- Goat cheese, tomato mermelade and crispy corn

## + ORIGINAL | 2

### AT THE TABLE

- Our chef Maca de Castro will advise our customers according to your tastes

### POSTRE

- Chocolate cake in textures hemisphere with meringue milk ice cream

### DRINKS

- Drinks bar with selection of wines, cava, mineral water, soft drinks and digestives.

### OPEN BAR

- 3 hours open bar included

\* Is possible to change the menu options among the extensive selection of extras that we detail below.

## ADD SOMETHING +

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



## STANDS | 1

Every stand offer between 2 or 3 different options from the list we detail below.

### GRILL

- Iberian pork shoulder
- Iberian pork
- High loin
- Hamburguers
- Free-range chicken
- *Botifarró*
- Seasonal vegetables
- Grilled potato

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

### IBERIAN HAM

- Iberian ham slicer

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

### MALLORCAN CORNER

- Seafood *frito*
- Vegetables *frito*
- *Sobrasada*
- Balearic Island cheeses
- Vegetables *cocas*
- Meat *empanadas*

### CHARCTUTERIE

- Iberian ham
- Pork loin
- Iberian Pork Sausage
- *Chorizo*

### TORTILLITAS

Tortillitas showcooking:

- Potatoes
- Ham
- Vegetables
- Seafood
- *Botifarró*

### ASIAN

- Tuna maki
- Salmon sushi
- Vegetable maki
- Vietnamese rolls
- Green curry with chicken
- Vegetable and meat rolls



## STANDS| 2

### RICES

- Creamy rice with funghi and vegetables
- Creamy rice with seafood
- Seafood, meat or vegetables *fideuá*

### FRITTERS

- Andalusian-style crispy little fish
- Cod fritters
- Squid and fennel tempura with pepper mayonnaise
- Our *bravas* potatoes
- Crumbed chicken with crispy potato and mustard mayonnaise
- Prawns in tempura with Mahon cheese slivers

### SEAFOOD\* EXTRA

- Red Majorcan prawn (boiled or grilled)
- Grilled razor clam
- Cooked king crab cooked

\* Precio según mercado.

\* Se dispone de una estación con cocinero, plancha, menaje y mobiliario.

### OYSTERS & CAVIAR\* EXTRA

- Oysters
- Champagne
- Caviar

### *MOLLETES*

### VEGETARIAN

- Hummus with crudités
- Spinach croquettes
- Croquetas de espinacas
- Vegetables *frito*
- Ceviche

### BASQUE

- Gildas
- Cod tortilla
- Cheeses
- Chistorra with sidra

### TEX MEX

## STANDS | 3

### MINI CUPS DESSERTS

- Saffron apple with creamy vanilla and crunchy cinnamon
- Creamy chocolate with sponge cake
- Creamy cheese with red berries and shortbread cookie

### COCKTAILS\* EXTRA

- Mojitos
- Daikiris
- Caipirinhas

## STANDS | 4

### MIDNIGHT SNACK

- Mini hamurgers
- Mini *serranitos*
- Hot dogs
- Kebabs
- Baos
- Pizza
- Chilli con carne
- French fries

### SWEET SNACK

- Fruit bochette
- *Ensaimada*
- Hot chocolate
- *Petit fours*
- Brownie

\* 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.

### SPANISH MIDNIGHT SNACK

- *Pa amb oli*
- Iberian charcuterie
- Cheeses
- *Sobrasada*

### KIDS MENU

- Starter: Nachos or Croquettes
- Main course to choose: Battered chips crispy chicken with french fries and croquettes o Battered cod with french fries and croquettes
- Roasted beef with potatoes and vegetables
- Mini hamburguers
- Mini hot dogs
- Dessert: Ice cream

## PRICE AND CONDITIONS

· Price of the menu: 140 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: 140 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.

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· 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. White tablecloths, low dish, chavary chairs, bars for the nightclub hour with lighting LED.

Special price for tasting menu: 50 eur

Waiter service: one for every 10 people.

· Children menu: 45 euros per child.

· Staff menu: we will offer the same menu at the venue per 45 euros 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: ask for prices.

· Iberian Ham: we offer professional ham slicer. Price 650EUR.

· Price exclusive service: Maca de Castro at a private venue involving attendance throughout the event, an extra charge and a supplement per person for 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 or kitchen tent 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 Maca de Castro Restaurant 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

Maca de Castro Restaurant: interior 120 pax capacity

Jardín Bistró: indoor and outdoor capacity 80 pax

Danny's : Interior capacity 50 pax

For more information contact us

Phone number + 34 971 89 23 91

## TANK YOU FOR TRUST IN US

Maca de Castro, Chef, y Dani de Castro,  
Director de Jardín Events



