Mirador | Groups 2023

To share

Lebanese humus with Greek yogurt, Kalamata and toasts

Garden salad with tuna, tomatoes and onion from Figueres

Homemade croquettes (Mushrooms and "Carn d'olla")

Mirador-syle bravas (spicy potatoes)

Galician mussels in Marinara sauce

Second course (to choose)

Grilled Free range chicken thigh with potato "al caliu"

Slow-cooked pork ribs in Bourbon

Fish of the day

Grilled Veal Entrecôte with potato "al caliu" (supplement 6,5€)

Desserts and Coffee

Desserts of the day

Coffee or tea

Drinks

Wine D.O. Catalunya (1 bottle for every 4 diners)

Mineral water

39,90€ per person
— VAT included —

Marinero | Groups 2023

Only available to lunch

To share

Lebanese humus with Greek yogurt, Kalamata and toasts
Garden salad with tuna, tomatoes and onion from Figueres
Homemade croquettes (Mushrooms and "Carn d'olla")
Mirador-syle bravas (spicy potatoes)
Galician mussels in Marinara sauce

Second course (to choose)

Mountain rice Can Cases (rice dish) (minimun 2 people)
"Fideuá" of mushroom and cuttlefish with aioli (minimun 2 people)

Desserts and Coffee

Desserts of the day
Coffee or tea

Drinks

Wine D.O. Catalunya (1 bottle for every 4 diners)
Mineral water

39,90€ per person

— VAT included —

Collserola | Groups 2023

To share

Lebanese humus with Greek yogurt, Kalamata and toasts.

Garden salad with tuna, tomatoes and onion from Figueres

Homemade croquettes (Mushrooms and "Carn d'olla")

Mirador-syle bravas (spicy potatoes)

Provolone gratin with dried tomato, honey and toast

Galician mussels in Marinara sauce

Second course (to choose)

Grilled veal entrails with potato "al caliu"

Slow-cooked pork ribs in Bourbon

Fresh fish of the day

Grilled Veal Entrecôte with potato "al caliu" (supplement 6,5€)

Desserts and Coffee

Desserts of the day

Coffee or tea

Drinks

Wine D.O. Catalunya (1 bottle for every 2 diners)

Mineral water

44,90€ per person

— VAT included —

Masía | Groups 2023

To share

Country bread with hanging tomato and garlic

Iberian Ham

Garden salad with tuna, tomatoes and onion from Figueres

Homemade croquettes (Mushrooms and "Carn d'olla")

Mirador-syle bravas (spicy potatoes)

Provolone gratin with dried tomato, honey and toast

Galician mussels in Marinara sauce

To choose

Grilled veal entrails with potato "al caliu"

Slow-cooked pork ribs in Bourbon

Fresh fish of the day

Grilled Veal Entrecôte with potato "al caliu" (supplement 6,5€)

Desserts

Desserts of the day

Coffee or tea

Drinks

Wine D.O. Catalunya (1 bottle for every 2 diners)
One soft drink or beer per person
Mineral water

49,90€ per person
— VAT included —

Booking terms for groups
Booking confirmation

To confirm your booking **make a token payment of ten Euros (€10) per guest. This amount will be subtracted from the final invoice**.

The number of diners may be reduced up to 72 hours before the booked meal. If the number drops within 72 hours of the booked time or on arrival at the restaurant, the full amount must be paid for the reserved meals.

BANK ACCOUNT OF MIRADOR DE CAN CASES: ES06 0081 0001 1500 0242 4344
CONCEPT: NAME, SURNAME AND DATE OF BOOKING: GROUP MENUS

- Group menus are offered from eight (8) diners and up. - Different menus cannot be combined in the same group.

- We adapt menus for people with food intolerances and have a menu with vegan options.

- The wine ration is one bottle per four (4) people, except in the Collserola & Masia menu, which will be two (2), and may be exchanged for a soft drink or a beer. All bottles over and above the pro-rata wine ration will be invoiced separately.

- The water ration is one bottle per three (3) people.

- We make birthday cakes on order.

- We must be notified of the menu choices and the chosen main dishes at least seventy-two (72) hours in advance of the meal/event.

Additional Information

- El Mirador de Can Cases has civil liability insurance that covers all the restaurant premises with the exception of the car park.

- The customer will be responsible for any damage and/or breakages that are beyond the restaurant's control and which occur in the dining/event area and/or other parts of the premises used by his guests.

- The Mirador de Can Cases is not responsible for the loss of guests' valuables on the restaurant premises.

- The booking of a room or private space will be subject to the number of diners and changes may be made if the minimum number set for this room or space is not reached.

- We will not accept individual payments for groups of 10 or more people.

| Gluten | Crustaceans | Egg | Fish | Peanut | Soy | Dairy | Nuts | Celery | Mustard | Sesame | Sulfites | Molluscs | Lupin |