

el mirador de CAN CASES

EL MIRADOR DE CAN CASES

GASTRONOMY

Weddings · Menus, wine list and drinks

OUR KITCHEN

WE COOK AT THE MASIA

Everything served on your wedding day comes out of our own kitchen. We work with two menu formats — classic and cocktail — which you can adapt with us: you choose the canapés, the main course and the wines, and we fit it all to the rhythm of the day.

Prices are per person and include VAT.

> We adapt dishes for allergies and intolerances, and prepare vegetarian, vegan and children's menus.

OUR MENUS

Classic menu	125,00 €
Cocktail menu	100,00 €
Children's menu	35,00 €
Staff menu	30,00 €
Open bar During the party	15,00 €/h

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MENU

CLASSIC

8 OPTIONS TO CHOOSE FROM

125,00 €

PER PERSON · VAT INCLUDED

Cold canapés

Thin coca bread with tomato, olive oil and Iberian ham
Foie bonbon with Pedro Ximénez onion
Mini caprese with confit cherry tomatoes and walnut pesto

Hot canapés

Patatas bravas pot with La Vera paprika
Home-made free-range chicken croquettes
Escalivada coca with gratinated goat's cheese
Brie bites with blueberry jam
Andalusian-style squid with lime mayonnaise
Prawn gyozas with sweet chilli sauce
Galician-style octopus
Quail lollipops with mango and mustard sauce
Pulled pork tacos with peanut
Calaf sausage skewer with kimchi aioli

Starter

Chilled tomato, red berry and mint soup

Main course

Duck confit with honey and mustard, sweet potato and red berries
Slow-cooked beef cheek with cassava parmentier
Salmon supreme in orange with sesame and wok vegetables
Mountain rice with sausage, pork rib and wild mushrooms*
Cuttlefish, squid and mushroom fideuà with basil aioli*

*Show-cooking option

Drinks

Drinks bar: soft drinks, beer, vermouth and wine
Mineral water

Dessert

Selection of mini pastries
Glass of Brut Nature cava
Coffee and teas

MENU

COCKTAIL

12 OPTIONS TO CHOOSE FROM

100,00 €

PER PERSON · VAT INCLUDED

Cold canapés

Thin coca bread with tomato and Iberian ham
Foie bonbon with Pedro Ximénez onion
Mini caprese with confit cherry tomatoes and walnut pesto
Chilled tomato, red berry and mint soup

Hot canapés

Patatas bravas pot with La Vera paprika
Home-made free-range chicken croquettes
Escalivada coca with gratinated goat's cheese
Brie bites with blueberry jam
Andalusian-style squid with lime mayonnaise
Prawn gyozas with sweet chilli sauce
Galician-style octopus
Quail lollipops with mango and mustard sauce
Pulled pork tacos with peanut
Calaf sausage skewer with kimchi aioli

Show cooking · fideuà or rice +6 €/PAX

Mountain rice with sausage, pork rib and wild mushrooms
Cuttlefish, squid and mushroom fideuà with basil aioli

Drinks

Drinks bar: soft drinks, beer, vermouth and wine
Mineral water

Dessert

Selection of mini pastries, as a buffet or served on trays
Glass of Brut Nature cava
Coffee and teas





MENU

INFANTIL

35,00 €

PER CHILD · VAT INCLUDED

The children start with the nibbles, like everyone else, and then choose their own dish.

Nibbles

Crisps
Olives
Fuet sausage
Cheese cubes
Croquettes

Main, to choose from

Macaroni napolitana
Chicken escalope with chips
Grilled sausage with chips

To finish

Dessert and drink

WINE LIST

WINES AND DRINKS

RED WINES

Synera Negre · D.O. Catalunya	Included
Gotim Bru · D.O. Costers del Segre	+4,50 €
López de Haro Crianza · D.O. Rioja	+3,15 €
Phylos · D.O. Ribera del Duero	+6,50 €

WHITE WINES

Synera Blanc · D.O. Catalunya	Included
Núria de Montargull · D.O. Penedès	+3,15 €
Descomunal · D.O. Rueda	+1,75 €
Tilenus Godello · D.O. Bierzo	+6,50 €

CAVA

Castell d'Or 1909 Brut Nature Organic	Included
Llopart Brut Nature Reserva · Corpinnat	+8,25 €
Batllori Brut Rosé · D.O. Cava	+6,50 €

APERITIFS AND COCKTAILS

Sangria	+8,00 €
Aperol Spritz	+12,00 €
Mojito	+12,00 €

OPEN BAR

During the party	15,00 € /pax/hour
Premium spirits supplement	+3,00 € /pax/hour

* The house wines are included in the menu. The supplements shown are per person.



FOR AN EXTRA TOUCH

EXTRAS YOU CAN ADD

Oyster bar

Iberian ham carver

Iberian charcuterie buffet

Cheese buffet

> We will quote for it based on the number of guests and how you picture the reception.

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ENJOY YOUR MEAL

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