

# Wedding menu

Welcome glass of cava

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Flat bread with iberian ham

Foie bomb with 'Pedro Jiménez' style

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Glass of Spicy potato with "Pimentón de la Vera"

Homemade corral chicken croquettes

Vegetable cake with goat cheese au gratin

Brie delights with sweet mango

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Andalusian beach squids with lime mayonnaise

Gyozas of prawns with sweet chili sauce

Duck confit in "bao" bread with Hoisin sauce

Tandoori chicken skewers

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## 1st dish

Seasonal cold soup

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## 2nd dish to choose from

Roasted lamb shoulder cooked in Porto wine with potatoes

Cod with mushrooms and sun-dried tomatoes

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Sweet corner: sacher, cheesecake and lemon pie

Glass of cava

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Soft drinks, beer, wines, vermouth and still water

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**110,00€ per person**

— VAT included —

# Payment Terms

Booking will be effective on paying a deposit of 20% of the amount quoted.

A second payment will be made on the day of the menu tasting (to be specified on a weekday – we recommend 3 months before the wedding meal, or one month before for other meals), the sum being 50% of the quoted amount. Payment of the remaining amount should be made ten days before the event. If there are any extras, they will be charged on the day of the wedding.

**BANK ACCOUNT EL MIRADOR  
DE CAN CASES:**  
ES06 0081 0001 1500 0242 4344

## CONCEPT

NAME, SURNAME AND DATE OF BOOKING

Prices include 10% VAT.

The number of diners may only vary by 15% less than the initial number at the end of the booking. If the variation is greater than 15%, 50% of the price of the menu per diner selected will be charged.

It is necessary to confirm the final number of orders 10 days in advance. The event will be invoiced based on the number of diners confirmed 10 days in advance.

In case of cancellation, any money already paid will not be refunded. If the event is postponed due to force majeure, the same amount will be charged for the new date. If the postponing is not due to force majeure, a 10% surcharge will be applied to the new date.

- Opening hours are noon to 18:00 (latest leaving time) and 19:00 to 01:00 (latest leaving time).
- Both the starting and finishing times can be modified, by agreeing with the person in charge of the event and applying the corresponding cost, as long as the room is available.
- The company reserves the right to change the venue due to force majeure or changes in the number of diners.
- The customer is responsible for any damage, breakage or any other harm that for reasons not attributable to the restaurant may occur in the space where the event is held.
- The Mirador de Can Cases is not responsible for the loss of customers' valuables on the premises of our restaurant.
- The company has a civil liability insurance policy that covers all the facilities except the car park.
- Hiring the event in our restaurant implies acceptance of these conditions.