

TAPAS MENU

prices up from

The Ibiza Catering



COLD TAPAS

Confit duck salad with red fruits, fresh sprouts and honey dressing

Tuna belly tartlet with grilled red peppers and onions and olive oil and sherry vinegar dressing

Cured manchego cheese with quince sweet and grapes

Tradicional gazpacho cold soup with pickled skewers and crispy bread

Crab stuffed piquillo peppers with red vermut cocktail sauce and fresh parsley and red onion salad

Prawns Tartar with local tomatoes, dates, caramelized onion, chives and fresh leaves garnish

Salt roasted pork loin with fresh orange, nuts and sweet mustard dressing

Prawns and crab mini burger with pickled cucumber, fresh leaves and kimchi mayo dressing

Ibérico cold meats on toast with grated local tomatoes and olive oil

WARM TAPAS

Low temperature beef cheek with truffled potato mash and fresh chives

Grilled octopus with smoked potatoes and green moho sauce

Spiced lamb "moroccan stile" with pine nuts, herbs taboulé and yogurt dip

Garlic Tiger prawns with hot paprika and fresh parsley

Stuffed crispy mushrooms with iberic ham and fried green peppers

Homemade iberico ham croquettes with tradicional salmorejo dip

Iberic Mini burger with crispy cured ham and cured manchego cheese

Grilled veggies and baby potatoes skewers with traditional romesco sauce

Iberic meatballs with spiced tomato sauce and fries

15€pp (no service) alioli + tapenade + olives + bread + 2 cold tapas

25€pp (no service) alioli + tapenade + olives + pan + 4 cold tapas

35€pp (including chef service) alioli + tapenade + olives + pan + 6 cold or warm tapas

45€pp (including chef service) alioli + tapenade + olives + pan + 8 cold or warm tapas

There is a minimum of 8 people.

Service:

- Up to 15pax +100,00 e – one waiter 3h
- Up from 16pax up to 30pax + 200,00 e – two waiters 3h
- Up from 30pax up to 50pax +300,00 e – three waiters3h





FLYING APPETIZERS CATERING MENUS

All of these menus consist of 6 canapés per person: including cocktail napkins and disposable containers in where the food is transported.
If you need waiter service and the provision of the cocktail dishes the price will be a supplement depending on the number of guests.

FLYING TAPAS MENU

25,00e p.p.

Cured Iberic ham on toast

Idiazabal cheese with quince sweet and fresh grapes

Tuna and smoked red pepper salad tartlet

Spanish tortilla with chorizo on toast

Goat cheese puff pastry with tomato jam

Salt roasted baby potatoes with mojo picón spicy sauce



CASUAL MEETING MENU

30,00e p.p.

Parmesan and sunflower seeds lollypop

Grilled figs with bacon powder

Smoked salmon, cream cheese and rocket salad roll

Mozzarella bite with tomato&vanilla jam

Goat cheese&spinach quiche

Homemade focaccia with dried tomatoes and olives





SUSHI & MORE MENU

35,00e p.p.

Salmon nigiri
Spicy tuna roll
California roll
Vegetables makis
Wakame seaweed salad
Grilled pineapple on teriyaki sauce



SWEET MADNESS MENU

25,00e p.p.

Carrot cake
Strawberries tiramisu
Brownie with hazel nuts
Red velvet cake
Yogurt and berries muffin
Apple crumble

Service:

- Up to 10pax +100,00 e – one waiter
- Up from 11pax up to 20pax + 200,00 e – two waiters
- Up from 21pax up to 30pax +300,00 e – three waiters

To the canapés menus the service fee needs to be added.



All prices are excluding VAT
The prices and timings of the offer are based on the number of 8 guests.
If these numbers changes, prices and times can change.

