

FINCA PALMIRA

We
ddi
ngs
26

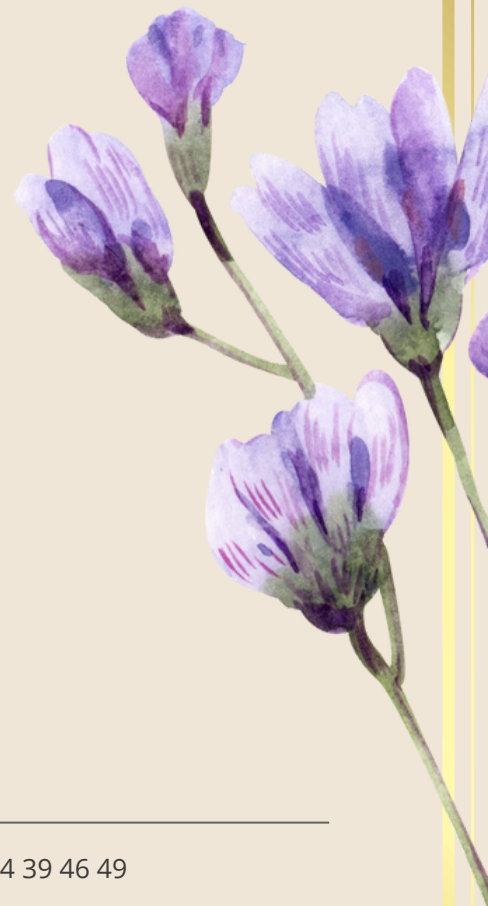
ya·CATERING·





WELCOME TO YOUR WEDDING MENU

www.cateringya.com



The Palmira wedding menu includes:

- Special 2026 setup (see details below)
- Menu tasting for 6 people for weddings with more than 120 guests. For weddings with 60 to 120 guests, the tasting is included for 2 people.
- The tasting will be scheduled in advance according to the calendar set by Catering Ya (tastings available for a maximum of 8 people).
- Adaptation and/or creation of special menus for guests with allergies, vegans, or celiacs.
- Event maître.
- All necessary staff for service (waiters and chefs).
- Transportation of our equipment to Palmira.

The menu does not include:

- **Venue rental.**
- Bathroom cleaning service: €150 (mandatory for events with more than 100 guests).
- Open bar: minimum 3-hour service required (€11.40 per adult guest for the full 3 hours).
- Each additional hour: €3.80 per adult guest. Pricing according to Wedding Tariff 2026/1.
- DJ, sound system, or music equipment.
- **10% VAT.**

Terms of payment

- 1st payment: €1,000 to reserve the date
- 2nd payment: 95% of the total, 10 days before the banquet
- 3rd payment: remaining balance, during the week following the banquet

NOTE: These payments do not include the venue reservation.

Other conditions:

The minimum number of adult guests required to book this menu is 60.

For smaller groups, please inquire about applicable surcharges.

[Want to see photos of the Palmira Estate wedding? Click here.](#)



HOW TO CUSTOMIZE YOUR WEDDING MENU?

1

Choose the menu structure that best suits your tastes. With more or fewer themed stations, central or individual starters? A longer or shorter cocktail? Whatever you wish.

2

Choose the dishes you like most from the list of dishes based on the selected structure.

The menus below are examples, so you can see the different structures and dishes that are most popular.

3

We will advise you on the **balance of flavors and textures** of the selected dishes so that your event menu is simply perfect.

4

You now have the fully customized menu for your event!



MENÚ 0

88,50€

ya
· CATERING ·

For a start...

COCKTAIL (7)

Wines, soft drinks, vermouths, and beers in zinc buckets with ice

Smoked fish salad on black regañá toast
Foie bonbon with white chocolate and almond crunch
Brandade of cod on crispy panipuri
Mini octopus coca au gratin
Dogfish cone in Asian marinade
Crispy prawn tornado with sweet chili sauce
Crispy duck gyoza with Peking sauce

THEMATIC CORNER

Cheese table (8 types): Gouda with green and red pesto, truffled cheese, rosemary cheese, Parmesan, Manchego, butter cheese, and blue Gouda
(served with bread rolls, toasts, and assorted jams)

At a table...

CENTRAL APPETIZERS (3)

Caramelized puff pastry with tomato confit, tuna belly, and soy reduction
Eggplant terrine stuffed with baby squid and shrimp on seafood suquet
Mini fried artichokes with grated foie gras, caramel, and salt flakes

NOTE: You may exchange two central starters for an individual starter (free of charge)

Mediterranean sorbet (strawberry, lemon, and orange)

MAIN DISH (choose meat or fish)

Iberian pork cheek with wild berry sauce, pumpkin purée, and crispy violet
or
Sea bass on banana leaf with curried prawn skewer

DESSERT

Black Forest in a cup with creamy chocolate, cocoa sponge cake, and whipped cream mousse

Wedding cake presented in mini tasting portions: choice of red velvet, carrot cake, or traditional meringue and almond cake

DRINKS

Red and white wine. Beers, soft drinks, and mineral water (see drink list).
Coffee, herbal teas, and cava. For summer weddings, also coffee and lemon slush.

The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 1

93,90€

ya
· CATERING ·

For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Alicante-style coca with tuna tartare

Foie bonbon with white chocolate and almond crunch

Crispy chicken fingers cone with tikka masala sauce

Crispy prawn with ponzu sauce

Crispy shrimp tornado with sweet chili sauce

Crispy duck gyoza with Peking sauce

THEMATIC CORNERS (3)

Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese, rosemary cheese, Parmesan, Manchego, butter cheese and blue Gouda (with rolls, toasts and assorted jams)

Croquette station (ham, boletus, cod and spider crab)

Mini beef nuggets on brioche with truffle butter

At a table...

CENTRAL APPETIZERS (3)

Burrata cheese with basil sauce, tomato chutney and crispy corn

Candied artichoke flower with truffle dressing and thin slice of Iberian bacon

Lobster cannelloni au gratin on seafood suquet

NOTE: You can exchange two central starters for an individual starter (free of charge)

Strawberry and basil sorbet

MAIN DISH (choose meat or fish)

Iberian sirloin with eggplant hummus, PX sauce and crispy three spices

or

Low-temperature cod on pumpkin cream, spiced onion julienne and fish roe

DESSERT

Inverted puff pastry with vanilla cream

Wedding cake presented as a tasting of mini portions: choice of red velvet, carrot cake, or traditional meringue and almond cake

DRINKS

Red wine and white wine. Beers, soft drinks and mineral water (see drink list)

Coffee, herbal teas and cava. In summer weddings, also coffee and lemon slush



The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 2

93,90€

ya
· CATERING ·

For a start...

COCKTAIL (9)

Wines, soft drinks, vermouths and beers in zinc cubes with ice

California roll: maki sushi with avocado, cream cheese and crab stick

Mini salmon waffle with fine herbs cream

Alicante-style coca with tuna tartare

Foie bonbon with white chocolate and crunchy almonds

Shrimp taco with a touch of cajun and margarita shot

Cucurucho of dogfish in Asian marinade

Crispy shrimp tornado with sweet chili sauce

Crispy duck gyoza with peking sauce

Toast with Iberian pork and caramelized onion with PX sauce

THEMATIC CORNERS (2)

Alicante sausages (sausages, sobrasada, olives, rustic bread, toasts...)

Andalusian table: assorted fried fish – baby squid, dogfish, calamari and baby prawns

At a table...

INDIVIDUAL APPETIZER

Prawn gratin with scrambled potatoes and seafood sauce

NOTE: You can exchange a single starter for two central starters (free of charge)

Passion fruit sorbet

MAIN DISH (choose meat or fish)

Iberian cheek puff pastry with brie cheese and red berry chutney

or

Gratinated cod with saffron mousseline on vegetable ratatouille and crispy onion

DESSERT

“Chocolate love”: brownie with white chocolate ice cream, hot chocolate sauce and crispy pearls

Wedding cake presented as a tasting of mini portions: choice of red velvet, carrot cake, or traditional meringue and almond cake

DRINKS

Red wine and white wine. Beers, soft drinks and mineral water (see drink list)

Coffee, herbal teas and cava. In summer weddings, also coffee and lemon slush



The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 3

96,90€

ya
· CATERING ·

For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Panipuri stuffed with creamy salmon and salmon roe
Foie bonbon with white chocolate and crunchy almonds
Shrimp tail with shrimp suquet
Brioche of cochinita pibil with crunchy onions
Chicken skewer with Vietnamese sauce
Cone of spicy potatoes with kimchi and sesame sauce

THEMATIC CORNERS (3)

Rice dish plate: arroz a banda and rice with secreto pork and mushrooms
Mallorcan-style quail eggs
Iberian ham sliced by knife (live slicing supplement + €150)

At a table...

CENTRAL APPETIZERS (4)

Candied artichoke flower with truffle dressing and thin slice of Iberian bacon
Tuna tartare with tomato chutney, crispy onion and panipuris
Eggplant and provolone mille-feuille with basil oil
Mini fried artichokes with grated foie, caramel and salt flakes

NOTE: You can exchange two central starters for an individual starter (free of charge)

Passion fruit sorbet

MAIN DISH (choose meat or fish)

Iberian cheeks with demi glace sauce, truffle mashed potatoes and a touch of rosemary
or
Sea bream fillets with dried tomato, almond and olive oil picada

DESSERT

"Chocolate love": brownie with white chocolate ice cream, topped with hot chocolate sauce and crispis

Wedding cake presented as a tasting of mini portions: choice of red velvet, carrot cake, or traditional meringue and almond cake

DRINKS

Red wine and white wine. Beers, soft drinks and mineral water (see drink list)
Coffee, herbal teas and cava. In summer weddings, also coffee and lemon slush

The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 4

101,90€

ya
· CATERING ·

For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Ink regañá cracker with smoked fish salad

Chicken skewer with Vietnamese sauce

Beef mini hamburger with parmesan and sun-dried tomato

Tuna pepito with truffled butter

Chicken curry samosas

Cucurucho of patatas bravas with kimchi and sesame sauce

THEMATIC CORNERS (4)

Andalusian table: fried baby squid, dogfish, squid and shrimp

Croquette table (ham, boletus mushroom, cod and crab meat)

Tacos al pastor: served with guacamole, red onion, lime, pineapple, coriander, and chipotle mayonnaise

Iberian ham sliced by knife (live slicing supplement + €150)

At a table...

INDIVIDUAL APPETIZERS (2)

Gratinated lobster cannelloni on seafood suquet

Scallops with creamy boletus and Iberian jowl veil

NOTE: You can exchange one individual starter for two central starters (free of charge)

Tangerine sorbet

MAIN DISH (choose meat or fish)

Low-temperature Iberian secreto pork, truffled parmentier and mushroom & shimeji sauce
or

Cod confit at 85° on boletus cream and Iberian ham

DESSERT

Our apple cake with puff pastry layers, dulce de leche and pastry cream

Wedding cake with a choice of red velvet, carrot cake, traditional meringue and almond cake (in mini portions for tasting)

DRINKS

Red wine and white wine. Beers, soft drinks and mineral water (see drink list).

Coffee, infusions and cava. In summer weddings, also coffee and lemon slush.



The price of this menu corresponds to
the 2026 WEDDINGS/

MENÚ 5

102,90€

ya
· CATERING ·

For a start...

COCKTAIL (6)

Wines, soft drinks, vermouths and beers in zinc cubes with ice

Tuna tartare with tomato chutney on crispy prawn cracker

Foie bonbon with white chocolate and crunchy almonds

Cut of nori toast with smoked fish salad

Beef micro hamburger with parmesan and sundried tomato

Tuna pepito with truffled butter

Chicken curry samosas

THEMATIC CORNERS (5)

Table of cheeses: 8 types with rolls, toasts and assorted jams

Rice tasting: arroz a banda and secreto pork rice with mushrooms

Tacos al pastor: served with guacamole, red onion, lime, pineapple, coriander and chipotle mayo

Mallorcan-style quail eggs

Iberian ham cut with a knife (supplement for live cutting + €150)



At a table...

INDIVIDUAL APPETIZER

Gratin of prawns with potatoes and seafood sauce

NOTE: You can exchange one individual starter for two central ones (free of charge)

Tangerine sorbet

MAIN DISH (choose meat or fish)

Iberian cheeks with demi glace sauce, truffle mashed potato and a touch of rosemary
or

Sea bass on banana leaf with curry prawn brochette

DESSERT

Red Passion: red velvet sponge cake with cheese mousse, grenadine ice cream and petals

Wedding cake with a choice of red velvet, carrot cake, traditional meringue and almond cake (in mini portions for tasting)

DRINKS

Red wine and white wine. Beers, soft drinks and mineral water (see drink list).

Coffee, infusions and cava. In summer weddings, also coffee and lemon slush.

The price of this menu corresponds to
the 2026 WEDDINGS/

Children's menu

36,90€

For the little ones...

INDIVIDUALS APPETIZERS

Chips potatoes
Stuffed olives
Mini pizzas
Chicken Nuggets

MAIN DISH (same choice for all children)

Hamburger or San Jacobo (both accompanied by potato wedges) or rice with chicken

DESSERT

Small glass of chocolate mousse

DRINKS

Soft drinks and mineral water throughout the event



The price of this menu corresponds to
the 2026 WEDDINGS/

SPECIAL MENUS

ADAPTED MENUS

Intolerances, allergies, and special diets are catered for individually to ensure the enjoyment and peace of mind of each guest. We adapt our menus by changing ingredients or substituting dishes according to individual needs, offering personalized attention, customized menus, and all health guarantees.

However, customized menus may contain traces of allergens, as we cannot guarantee the complete absence of cross-contamination due to the preparation processes.

FREE GLUTEN MENU

We will adapt or substitute dishes or ingredients as needed so that guests can enjoy the same menu as the rest of the guests, but with the minimum necessary modifications.

STAFF MENU

Same as the chosen menu without cocktail or open bar (62€)

VEGAN MENU

COCKTAIL

Small glass of chickpea hummus with al dente vegetable pieces
Spoonful of wakame seaweed with minced wild mushrooms
Crispy falafel bite
Vegetable gyoza with teriyaki
Vegetable micro burger
Salty mini toast with escalibada julienne

INDIVIDUAL APPETIZERS

Lime-marinated tofu tartare with avocado, tomato, papaya, and flowers
Quinoa tabbouleh with romesco sauce
Artichoke flowers with sun-dried tomato and spring garlic with truffle oil

Sorbet as per the wedding menu

MAIN DISH

Eggplant millefeuille stuffed with false bolognese

DESSERT

Vegan brownie with hot chocolate sauce and crisps

GLUTEN AND LACTOSE-FREE MENU

COCKTAIL

Spoon of wakame seaweed, mushrooms and chopped dried tomato
Tuna belly canapé with candied onion
Shot of Andalusian gazpacho with minced meat Iberian ham
Tuna skewer with black sesame
Micro Beef burger with tomato jam and sprouts

INDIVIDUAL APPETIZERS

Smoked salmon tartar, avocado, mango, papaya and flowers
Mini bacon moussaka with candied onion and piquillo sauce

Same sorbet as wedding's menu

MAIN DISH

The dish chosen by the rest of the guests is adapted by modifying the garnish

DESSERT

Chocolate "cloud"



ASSEMBLY 2026

To make your big day simply perfect, our new 2026 WEDDING menus include:

Natural wood Tiffany chair

Wooden cocktail furniture (high wooden tables, etc.)

Fabric tablecloths with a choice of three options (white tablecloth and napkin / floral tablecloth and sackcloth napkin / sackcloth tablecloth and sackcloth napkin)

Floral table arrangements (various designs to choose from depending on the seasonal flower)

Rattan under-plate

Colored water glass

Personalized menu cards

Seating

Wooden table numbers

Tables, crockery, and cutlery



COMPLETE YOUR EVENT

CEREMONY PACK: INCLUDES (€3/guest)

Slush and flavored water table (pitchers with lemon slush, strawberry slush and lemon slush, strawberry slush and flavored water dispensers)

Welcome glass of cava

Set up of chairs for 25% of the guests for the ceremony

RECEPTION TABLES

Slushies and Flavored Waters Table: Includes pitchers of lemon slushies and strawberry slushies, and dispensers of flavored waters (mint and lemon): €1.80/guest

Table of five-pints in zinc buckets: €1.80/guest

Cava Table: €1.80/guest

Beer Table: Various brands of beer, presented in zinc buckets: €2.25/guest

Vermouth Table: Various vermouths, with fuet and olives: €2.25/guest

RESOPÓN

COLD Resopón: €5/guest

Taquitos with potato omelet

Assortment of mini pizzas: carbonara, prosciutto and mozzarella with spinach

Mini salad tray

Mini Catalan: focaccia bread stuffed with grated tomato and Ham

Mini focaccia bread with caramelized onions, ham, and Manchego cheese

Refreshments prepared as a show cooking in front of guests:

Burgers and hot dogs: €7/person

Classic hot sandwiches: €7/person

Mini beef sandwiches with truffle butter: €7/person

Waffle and crepe candy bar: €6/person (waffles, crepes, with your choice of toppings (dulce de leche, chocolate, cream, Lotus cookie, Oreo, chocolate crisps)

Cups of broth with meatballs: €4/person

Churros with hot chocolate: €4/person



Note: If you wish to book the refreshment, it must be for at least 70% of the guests in the case of dinner-time weddings, and for at least 90% of the guests in the case of half-day weddings.



LIST OF DISHES 2026

ya · CATERING ·

Want to see our dishes? [Click here.](#)

COLD COCKTAIL



1. Octopus salad tray with crystal regañá
2. Foie bonbon with white chocolate and crispy almonds
3. Cod brandade on crispy panipuri
4. California roll: maki sushi with avocado, cream cheese and stick crab
5. Caramelized onion, bacon, and tuna belly canapé
6. Shot of Andalusian gazpacho with mozzarella and pesto
7. Shot of Cordovan salmorejo with trout roe
8. Alicante coca with mollitas (small fish) and salted fish
9. Alicante coca with mollitas (small fish) with smoked salmon tartar and tomato chutney
10. Ink regañá slice with smoked fish salad
11. Macarons filled with salmon and dill cream cheese
12. Mini pastrami brioche with arugula and mustard sauce
13. Mini cut of regañá (crystal regañá), seafood salad, and prawn
14. Mini salmon waffle with creamed herbs
15. Mini seafood with anchovy
16. Mini focaccia bread with beef carpaccio, parmesan, and arugula
17. Panipuri filled with creamy salmon and salmon roe
18. Tuna tartar with tomato chutney on crispy shrimp
19. Toast with duck liver pastry and caramelized mango with rose petal ham
20. "Corn toast" with tuna tataki with avocado cream, Japanese mayonnaise and sesame

Want to see our dishes? [Click here.](#)

HOT COCKTAIL



1. Iberian meatballs lacquered with teriyaki
2. Suckling pig brioche with crispy onion
3. Chicken skewer with Vietnamese sauce
4. King prawn tail with suquet
5. Spoonful of arroz abanda with mild ali-oli
6. Dogfish cone in asian dressing
7. Crispy Chicken Finger Cone with Tikamasala Sauce
8. Cone of patatas bravas with kimchi sauce and sesame
9. Crispy prawn with ponzu sauce
10. Duck Gyoza with Peking Sauce
11. Oregano micro focaccia with brie and ham
12. Micro beef burger with parmesan and dried tomato
13. Micro beef burger, caramelized onion, cheese and ketchup
14. Micro truffled chicken burger with melted cheddar NEW
15. Mini sweet Iberian bath with an oriental touch
16. Mini octopus coca gratin
17. Assorted homemade mini croquettes (Iberian ham, boletus and squid)
18. Sirloin muffin with parmesan and creamy mushrooms
19. Okonomiyaki" (japanese omelette) with soy mayonnaise
20. Tuna baguette with truffled butter
21. Iberian sirloin lollipop with bacon and mustard sauce
22. Chicken curry samosas
23. Crunchy little sachet of village blood sausage with apple
24. Prawn taco, dash of "cajún" and margarita shot
25. Secret Iberico toast with candied onion and px sauce
26. Crispy prawn tornado with sweet chili sauce

Want to see our dishes? [Click here.](#)

THEMATIC CORNERS

ya
· CATERING ·



COLD THEMATIC CORNERS

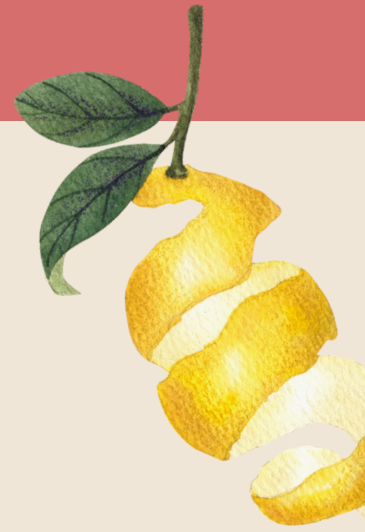
1. Alicante sausages (sausages, sobrasada, olives, bread town, toast...)
2. Iberian ham cut with a knife (suppl. of direct cutting +150€)
3. Table of cheeses, 8 types: Gouda with green and red pesto, truffled cheese with rosemary, Parmesan, Manchego, butter and goat cheese with wine (with rolls, toasts and assorted jams)
4. Fresh table: hummus and guacamole with crudités, salmorejo, salpicón, quinoa with vegetables, and a mini Caesar salad with chicken.
5. Sliced acorn-fed Iberian ham (with breadsticks and mini rolls)(+2.00€) (suppl. of direct cutting +150€)
6. Sushi: 5 types of makis and 2 types of niguiris with soy sauce and wasabi (+€1.00)
7. Alicante table: sausages and salted meats from Alicante, slices bread with tomato, pipes and carases (+1,00€)
8. Sailors, sailor and marriage

HOT THEMATIC CORNERS

1. Burger: Mini American burger and mini free-range chicken burger
2. Special grilled skewers (choose 2 varieties): Tuna flank with tonkatsu sauce, salmon loin seasoned with ponzu, sesame yakitori chicken, or secret lacquered with Korean barbecue sauce
3. Quail eggs on toast with grated foie gras and PX reduction
4. Mallorcan quail eggs
5. Andalusian table: fried puntilla, dogfish, squid and shrimp
6. Table of croquettes (ham, boletus, cod and txangurro)
7. Mini veal pepitos on brioche with truffle butter
8. Mini quesadillas of truffled cheese with candied onion
9. Rice dish: Rice with Grilled pork ribs and rice with mushrooms
10. Pastor Tacos: Served with guacamole, red onion, lime, pineapple, cilantro, and chipotle mayonnaise
11. Foie gras toast: Grilled foie gras toast with marmalade and Maldon salt flakes (+€1.00)
12. Trilogy of gyozas on wakame with Asian sauce (duck, prawns, and vegetables)
13. Galician table: Pulpo a feira (+€3.00)
14. Scallops seasoned with citrus gel and Iberian ham crispis (+€1.00)

Want to see our dishes? [Click here.](#)

APPETIZIERS TO SHARE



COLD APPETIZIERS TO SHARE

1. Burrata cheese with basil sauce, tomato chutney and crispy corn
2. Burrata with truffle sauce on arugula and tomatoes
3. Lima causa with prawns, avocado and mild chili sauce
4. Inverted pull pastry millefeuille, with smoked fish salad and salmon roe
5. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
6. Foie and nougat ingot with red fruit coulis
7. Wheel of Iberian pork from Guijuelo
8. Foie mousse taco with quicos with three jams
9. Tuna tartare with tomato chutney, crispy onion and crispy oval
10. Foie mousse tower with red fruits, px reduction and caramelized onion
11. Tuna tataki, mango coolies, guacamole and soy sauce
12. Marinated salmon tartare with lime, avocado, concassé tomato, papaya, trout roe and flowers
13. Timbale of salmon marinated in dill with white cheese mousse
14. Iberian ham and sheep cheese (+1.00 €)
15. Iberian ham, cheese and Iberian loin (+1.00 €)

ENTRANTES CENTRALES CALIENTES

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce
2. Sautéed artichokes with ham, mushrooms and broken egg
3. Gratinated lobster cannelloni over seafood suquet
4. Slow-cooked beef cheek cannelloni with mushroom sauce and black trumpet mushrooms
5. Duck confit cannelloni with caramelized apple
6. Crunchy caramel of slow-cooked Iberian pork, boletus and foie on demi glace
7. Gratinated octopus flatbread
8. Confit artichoke blossoms with truffle dressing and a thin slice of Iberian pancetta
9. Prawn gratin with mashed paprika potatoes and seafood sauce
10. Scrambled eggs with Iberian ham and Padrón peppers
11. Eggplant and provolone millefeuille with basil oil
12. Mini fried artichokes with foie shavings, caramel and salt flakes
13. Mini artichokes on boletus cream and foie gras
14. Mini moussaka of eggplant, bacon and baby onions
15. Skyscraper of vegetables, salmon, goat cheese and salmorejo
16. Scrambled cod with straw potatoes and spring onion in a tulip of brick
17. Eggplant terrine stuffed with squid and shrimp on suquet sauce
18. Timbale of octopus au gratin on a bed of potatoes
19. Scallops with creamy boletus and a veil of Iberian jowl
20. Grilled scallops with green sauce

Want to see our dishes? Click here.

INDIVIDUAL APPETIZERS

INDIVIDUAL APPETIZERS

1. Flowering artichoke at low temperature with garlic prawns and seafood suquet sauce
2. Creamy Iberian secret rice with mushrooms and foie gras
3. Sticky seafood rice with red shrimp
4. Burratina with truffle sauce on arugula and cherry tomatoes
5. Lobster cannelloni gratin on seafood suquet
6. Cannelloni stuffed with beef cheeks with mushroom sauce and trumpet mushrooms
7. Duck confit cannelloni with caramelized apple
8. Crispy caramel of Iberian pork cheek, boletus mushrooms and foie gras on demi glace
9. "Causa limeña" (yellow potato, lemon, chili, lettuce, cheese, egg, and olives) with prawns, avocado, and mild chili sauce
10. Candied artichoke flower with truffle dressing and thin slice of Iberian pancetta
11. Pink tomato and strawberry gazpacho with cod and prawn tartare
12. Prawn gratin with revolconas (scrambled potatoes) and seafood sauce
13. Caramelized puff pastry with candied tomatoes, tuna belly and soy reduction
14. Eggplant and provolone millefeuille with basil oil
15. Mini moussaka with eggplant, bacon and onion
16. Mini timbale of octopus and broken potatoes with soft muslin
17. Mini brick tulip with cod scrambled eggs, spring onion and straw potatoes
18. Skyscraper of vegetables, salmon, goat cheese and salmorejo
19. Tuna tartare with tomato chutney, crispy onion and crispy panipuris
20. Eggplant terrine stuffed with baby squid and shrimp on seafood suquet
21. Timbale of salmon tartare marinated in lime, avocado, concassé tomato, papaya, trout roe and edible flowers
22. Timbale of tomato, avocado and smoked tartare on Cordovan salmorejo
23. Scallops with creamy boletus and Iberian pork cheek veil (2 units)
24. Grilled scallops with green sauce (2 units)



Want to see our dishes? Click here.



INDIVIDUAL SALADS

1. Osmotized tomato with tartar of salted fish from Alicante, pickled onion, arugula and a touch of Marcona almonds
2. Lettuce hearts salad with Iberian ham, idiazábal cream and pico de gallo.
3. Mango, bacon, goat cheese, walnuts and sweet mustard vinaigrette salad

SEAFOOD

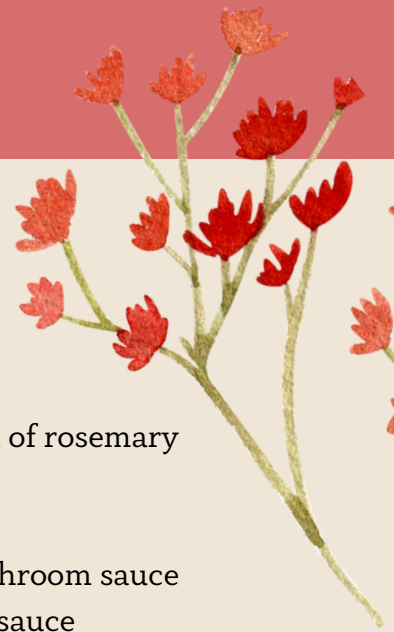
1. Seafood in a central dish (4 shrimps, 3 prawns and 1 crayfish)*
2. Individual seafood (4 shrimps, 3 prawns and 1 crayfish) *(Consult supplement in each case)

SORBETS

Valencian Water Sorbet

2. Passion Fruit Sorbet
3. Lemon sorbet with cava
4. Tangerine sorbet
5. Mojito Sorbet
6. Mango Sorbet
7. Mediterranean Sorbet (strawberry, lemon, and orange)
8. Strawberry and Basil Sorbet
9. Strawberry gin (puerto de indias) sorbet

Want to see our dishes? Click here.



MAIN DISH (MEAT)

1. Iberian cheek with wild fruits sauce, pumpkin purée and crunchy violet
2. Iberian cheeks with demi-glace sauce, truffle mashed potatoes and a touch of rosemary
3. Boneless confit lamb centre on parsnip purée and ras el hanout sauce
4. Iberian cheek puff pastry with Brie cheese and red fruit chutney
5. Low temperature Iberian pork shoulder, truffled parmentier and wild mushroom sauce
6. Confit Iberian pork on puff pastry with mushroom ragout and Monastrell sauce
7. Iberian sirloin with aubergine hummus, Pedro Ximénez sauce and crunchy three-spice
8. Iberian sirloin on pumpkin purée with creamy mushroom sauce
9. Timbale of lamb shoulder confit with rosemary and raisin couscous
10. Beef cheek on thyme confit potatoes and red wine sauce (+1.00 €)
11. Beef tenderloin with Pedro Ximénez sauce, thyme confit potatoes and mushroom ragout (+4.00 €)
12. Beef tenderloin, foie gras scallop, port sauce and truffle purée (+6.00 €)

Note: The proportion in the main dish will be 80% meat and 20% fish. To request a different ratio, please consult, as this may incur an additional charge.

MAIN DISH (FISH)

1. Low-temperature cod on pumpkin cream, julienned pumpkin, spiced onion and roe
2. Cod confit at 85° on boletus cream and Iberian ham
3. Gratinated cod with saffron mousseline on vegetable ratatouille and crispy onion
4. Sea bream fillets with dried tomato picada, almonds and olive oil
5. Tuna loin with vegetable chop suey and oriental sauce
6. Sea bass with diced green potatoes, squid ink sauce and oriental mousseline
7. Sea bass on banana leaf with curried prawn skewer
8. Hake on boletus cream with seasoned prawn skewer
9. Mediterranean monkfish with prawn and clam suquet
10. Timbale of hake stuffed with squid and prawns with soft mousseline on lobster suquet

Want to see our dishes? Click here.

DESSERT

ya
· CATERING ·



1. "Chocolate Love": Brownie with white chocolate ice cream, hot chocolate sauce, and choco crispis
2. Creamy Nicaraguan chocolate with macadamia nut dacquoise
3. Warm chocolate couland, red fruit sauce, and leche merengada ice cream
4. Puff pastry sheets with macadamia nut ice cream and hot chocolate caramel
5. Puff pastry sheets with nougat ice cream and hot chocolate
6. Lemon pie in a glass with Lotus biscuit and meringue soufflé
7. Inverted puff pastry mille-feuille with vanilla cream
8. Yogurt mousse in a glass with white chocolate, mango, and quicos tile
9. Our apple pie with puff pastry sheets, dulce de leche, and pastry cream
10. Oreo cheesecake with berry ice cream
11. Red Passion: Red velvet cake with cheese mousse, grenadine ice cream, and petals
12. Black Forest in a cup with creamy chocolate, cocoa cake, and whipped cream mousse
13. "YA" Tiramisu: Chocolate dome covered in coffee with mascarpone cream and cake (+ €1.00)
14. Caramelized torrija with brioche craquelin, accompanied by Baileys ice cream and nougat sauce (+€1.00)
15. Láctic (dulce de leche, Greek yogurt, leche merengada ice cream, curd foam, freeze-dried red fruits, and cotton candy) (+€1.00)

Want to see our dishes? [Click here.](#)

WINE CELLAR AND DRINKS

ya
· CATERING ·



SOFT DRINKS AND BEER

Royal Bliss Tonic, Coca-Cola, Fanta Orange, Fanta Lemon, Aquarius Orange, and Aquarius Lemon

Solán de Cabras Water

San Miguel Especial Beer, 0.0% alcohol beer, and gluten-free beer

VERMOUTH

Ilzaguirre red/white

Olave red/white

RED WINE (choose one option)

D.O Ribera del Duero: Melior

D.O. Rioja: Ramón Bilbao

WHITE WINE (choose one option)

Blanco Polar, Verdejo 100% Wine from the land of Castilla y León

Oso hormiguero, Verdejo 100% D.O Rueda

This wine selection is subject to availability and vintage. Ask us about other wines if you'd like.



THE PARTY!

Ya·CATERING·

DRINKS INCLUDED

Top-brand drinks for your open bar

PREPARED MOJITOS

Beers and soft drinks

WHISKY

White Label

DYC 8 years

RON

Brugal Añejo

GINEBRAS

Beefeater

Larios 12

Larios Rose

Tanqueray 0%

VODKAS

Stoli vodka

LIQUORS

Herb pomace

Pomace cream

Tequila Cachito Loco

Pink Tequila

Jaggermeister

SOFT DRINKS for mixed drinks

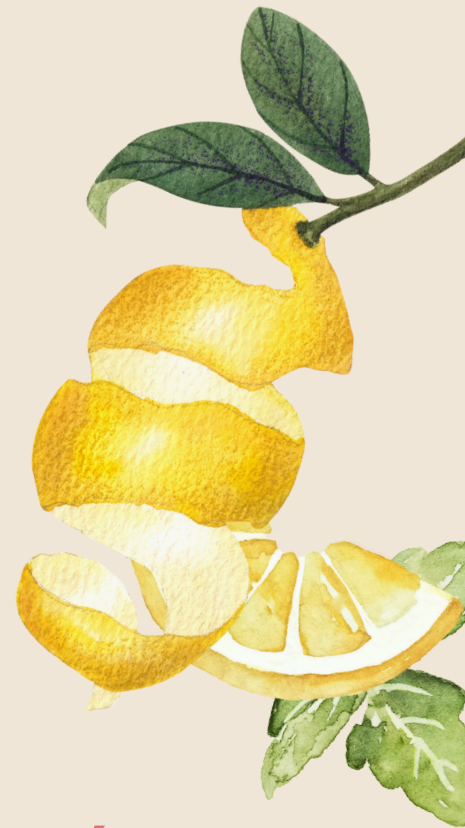
Tónico Royal Bliss

Coca-Cola

Orange Fanta

Lemon Fanta

¡Make your open bar PREMIUM!
Add MARTIN MILLER'S Gin for
just €1.50 per guest for your
entire open bar.



...AND CHUPICÓRNER

*The company reserves the right to substitute these brands with similar ones.
Ask us about other beverages if you wish.*

AND ALSO FOR THE OPEN BAR...

...CHUPICORNER!

Imagine an elegant corner, with zinc buckets filled with ice, ready to keep your favorite drinks at the perfect temperature.

From classic tequila to the innovative pink tequila, from the intensity of Jaggermeister to the smoothness of orujo cream.

All accompanied by shots galore to make your wedding party a success.

Included in our open bar



Everything you need to complete your event...

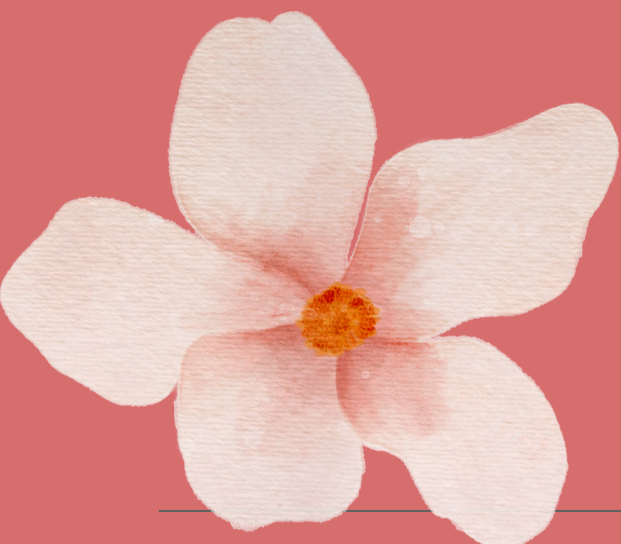
You can complete your event with services such as: guest bus transportation, special lighting setups, a photo booth, a cocktail hour, cocktails, musical performances, and much more...

Ask us! Plus, with our decoration packages for civil ceremonies, you won't have to worry about a thing.

Our collaborators will take care of everything, from planning to execution, so you can focus on experiencing every moment with intensity and passion, designed to make each one unforgettable. Having a trusted master of ceremonies is essential to making your dreams and emotions come true.

Our collaborators have extensive experience in the sector and will be with you every step of the way.

From the beginning of the planning to the big day. If you need it, we will put you in touch with our trusted staff.



#wehelpyouwith