



Menus Selection



Coffee Break

Personalize it to your liking...

Drinks

Coffee
Tea
Juices
Mineral water

5,00€ + 10% VAT not included
(Price per person)

Sweet

Mini Croissant **1,20€**
Plumcake **1,20€**
Cake slices **1,20€**
Tea Biscuits **1,20€**
Doblegats (Majorcan pastry) **2,00€**
Season fruit brochette **2,20€**
Mini Cardenal (Majorcan pastry) **3,00€**

Savoury

Mini crab sandwich **1,90€**
Mini salad sandwich **1,90€**
Spanish omelette on bread slice **1,90€**
Mini "pa amb oli" (bread slice with tomato and topped with serrano ham) **1,90€**
Smoked salmon and cream cheese **2,20€**
Mini croissant
Iberian ham sandwich **3,00€**

SUPPLEMENT: Beer **1,80€** Soft Drinks **1,80€** Wines **2,00€**

Permanent Coffee Break

Mini Croissant
Coffee
Tea selection
Mineral water
Milk
Juices

Half day 10,00 €

Full day 8hrs. 15,00€

Coffee Break Example 1

Only beverages Coffee Break

5,00€ +10% VAT not included
(Price per Person)



Coffee Break Example 2

Beverages Coffee Break
Minicroissant
Omelet on bread slice
Crab mini sandwich
Beer

11.80€ + 10% VAT not included
(Price per person)



Design the cocktail to your liking...

COLD APPETIZERS – minimum 4 cold appetizers

Red scorpionfish cake with oil biscuit	1,90€
Homemade poultry paté with pepper and oil biscuits	1,90€
Coca de trampó (tomato, onion and pepper on a pizza base)	1,90€
Diced Spanish omelet	1,90€
Ox carpaccio with parmesan cheese and honey-mustard vinaigrette	2,20€
Roast beef montadito with apple chutney and mustard	2,20€
Mini shrimp quiche	2,20€
Smoked salmon and fresh cheese montadito (bread slice)	2,20€
Hummus with olive oil, octopus and chives	2,50€
Beef sirloin tartar	2,50€
Spoon of dill marinated salmon tartar	2,50€

HOT APPETIZERS - minimum 4 hot appetizers

Meatballs with sobrasada and pine nuts casserole	1,90 €
Chicken stew croquettes	2,00 €
Spinach croquettes	2,00 €
Andalusian style squid rings	1,90 €
Breaded brie with red fruits sauce	2,20 €
Teriyaki chicken skewer	2,50 €
King prawn and bacon stewer	2,50 €
Poultry skewer with bacon in Coca-Cola sauce	2,50 €
Iberian sirloin and old cheese skewer	2,50 €
Frito mallorquin	2,50 €
Frito marinero	2,50 €

SWEET APPETIZERS – minimum 1 sweet appetizer

Seasonal fruit skewer	2,00 €
Homemade pastries	2,00 €
Pastry cream doblegats (majorcan puff pastry)	1,90 €
Chocolate doblegats	1,90 €
Spaghetti squash jam doblegats	1,90 €
Mini Cardenales (Majorcan Meringue Pastry)	3,00 €

BEVERAGES**PALMA AQUARIUM****10,00€**

White Wine (D.O. Rueda)
 Crianza Red Wine (Rioja D.O.)
 Beers & Soft Drinks, Mineral Water
 Cava Brut
 Coffee and Tea

RIBERA DEL DUERO**14,00€**

White Wine (D.O. Rueda)
 Red Wine (D.O. Ribera de Duero)
 Beers & Soft Drinks, Mineral Water
 Cava Brut
 Coffee and Tea

10% VAT not included

DURATION 45 MINUTES

CONTACT US FOR OTHER BEVERAGE OPTIONS

Finger Food

Red scorpionfish cake and oil biscuits
Homemade poultry paté with pepper and oil biscuits
Coca de trampó
Diced Spanish omelet
Ox carpaccio with parmesan cheese and honey-mustard vinaigrette
Roast beef montadito with apple chutney and mustard
Shimps quiche
Meatballs with sobrasada and pine nuts casserole
Chicken stew croquettes
Spinach croquettes
Andalusian style squid rings
Breaded brie with red fruits sauce
Teriyaki chicken skewer
King prawn and bacon skewer

SOMETHING SWEET...

Homemade pastries

BEVERAGES

Lirum Verdejo White Wine (Rueda D.O.)
Viña Valoria Crianza Red Wine (Rioja D.O.)
Mineral water, soft drinks and beer
Cava Brut



Price per person: 41,00€ + 10% VAT not included

Minimum 20 adults

*Check Finger-Food for groups from 200 to 450 people

Example Menu

APPETIZERS SERVED AT TABLE

Homemade poultry paté with pepper and oil biscuits
Meatballs with sobrasada and pine nuts casserole
Frito mallorquín
Andalusian style squid rings

MAIN COURSE

Veal in red wine sauce served with potatoes terrine and sautéed Button, Oyster and Portobello mushrooms

DESSERT

"Gató" (homemade majorcan almond cake) with vanilla ice cream

DRINKS

Viña Valoria red wine (D.O. Rioja)
Mineral water, soft drinks and beer
Cava Brut
Coffee and tea

Price per person: 37,40€ + 10% VAT not included
Minimum 20 adults



Create your own menu

HOT AND COLD STARTERS

Cold almond cream with crunchy ham and grapes

12,00 €

Burrata mozzarella with cherry tomatoes, lamb's lettuce, diced avocado, pine nuts and basil vinaigrette

12,90 €

Smoked salmon, lamb's lettuce, tomato and avocado salad flavored with lime and apple vinegar

14,00 €

Bouillabaisse (fish and seafood soup) with saffron

14,00 €

Mille-feuille filled with prawns, mushrooms and leeks with crayfish cream

15,00 €



10% VAT not included

MAIN COURSES**FISH AND MEAT**

John Dory fillet served on a bed of black rice with cuttlefish
and grilled with honey and garlic mayonnaise

17,90 €

Baked cod with Majorcan tumbet

17,90 €

Seabass fillet stuffed with seafood and served with Mariscala sauce

18,00 €

Baked hake loin with herbs sauce
on a bed of purple potatoes purée and artichoke chips

19,00 €

Pork tenderloin medallions in Pedro Ximenez sauce with potatoes

16,00 €

Veal in red wine sauce served with potatoes terrine and sautéed Button,
Oyster and Portobello mushrooms

16,00 €

Rack of lamb with a pistachio and honey crust served on courgette,
aubergine and green asparagus

18,90 €

Café Paris veal sirloin with cream of vegetables and straw potatoes

21,00€

10% VAT not included

DESSERTS

Gató:

Homemade Majorcan almond cake with vanilla ice cream

5,10 €

Squarcia:

Chocolate sponge cake filled with apricot jam, white chocolate cream and topped with chocolate glazing

6,00 €

Cheese and Mango cake:

Biscuit base with cinnamon, cheese mousse and mango purée

6,50 €

Chocolates and orange:

Chocolate sponge cake with orange mousse, chocolate mousse and orange coulis

7,50 €

Cardinal:

Layers of meringue with jijona nougat mousse

7,50 €

Banoffee:

Biscuit base, dulce de leche with banana, cream and chocolate shavings

7,50 €

Chocolate and Turrón Jijona:

Sponge cake in syrup, jijona nougat and chocolate mousse

7,50 €

Dulce de Leche Oreo:

Oreo biscuit base, cheese and dulce de leche mousse and chocolate

7,50 €

Baileys Tiramisú:

Sponge cake covered with mascarpone mousse, Baileys, cacao and crispy 3 chocolates

7,50 €



10% VAT not included

BEVERAGES

Bodega Palma Aquarium

Vina Valoria young (D.O. Rioja)
Mineral water, beers & soft drinks
Cava Brut
Coffee and tea

8,00€

Bodega Palma Aquarium

Lirum Blanco (D.O. Rueda)
Vina Valoria Crianza (D.O. Rioja)
Mineral water, beers & soft drinks
Cava Brut
Coffee and tea

12,90€

Bodega Ribera de Duero

Don Indalecio Blanco (D.O. Rueda)
4U for you Roble (D.O. Ribera de Duero)
Mineral water, beer & soft drinks
Cava Brut
Coffee and tea

16,90€

Bodega Mallorquina

Luis Ferrer Blanc de Blancs (D.O. Binissalem)
Guium Tinto Crianza (D.O. Pla i Llevant)
Mineral water, beer & soft drinks
Cava Brut
Coffee and tea

20,90€

10% VAT not included

We suggest you some ideas that can make your event more special

Welcome drink at the Big Blue

4,00 € per person + 10% VAT not included
(available only for evening events)

Cloakroom

180,00 € + 21% VAT not included

Open bar (2 hours and a half)

21,00 € per person + 10% VAT not included

DJ Palma Aquarium (2 hours and a half)

450,00 € + 21% VAT not included

Diver in the big blue

200,00 € + 21% VAT not included

Candy bar

79,00 € + 10% VAT not included

Get your most special event - check prices

Personalized decoration
Table with selection of cheese
Table with Majorcan products
Serrano ham master slicer
Oysters Corner

Rice Corner to choose:

Seafood Paella
"Señorito" Paella
Arroz Brut" (Majorcan rice soup)
Black rice with cuttlefish

