



SEBASTIÀ CRESPI  
CATERING SERVICES

# CATERING EVENTS

## FINCA SON VILA

ES TALLER DE CA'N PINTXO & SEBASTIÀ CRESPI



## Ca'n Pintxo Presents

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*In keeping with our **KMO philosophy**, we are proud to offer you a selection of our restaurant's signature pintxos, crafted exclusively for your event.*

*All ingredients are carefully sourced from the Balearic Islands, avoiding large distributors in favour of direct relationships with local farmers, "pageses," and fishermen. As a result, our offerings may vary according to market availability, ensuring the freshest and most authentic flavours.*

*We understand the significance of your event, and it will be treated with the utmost care and attention to detail.*

*For this occasion, we propose the "**En Familia**" menu, a thoughtfully curated experience. The event will begin with a flying buffet of cold pintxos, followed by a seated meal featuring a starter, two main courses, and a shared dessert, designed to be enjoyed in the centre of the table.*

# **En Familia**

*Family style and flying buffet*



# En Familia

*A menu where we combine our “flying buffet” of cold pintxos, followed by a seated meal featuring a starter, two main courses, and a shared dessert, designed to be enjoyed in the centre of the table.*

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## INCLUDING

- **Welcome Drink** (water included + 2 options to choose from).
- **Cold Pintxos** (8 varieties to choose from).
- **Starter**
- **Fish** (1 option to choose from).
- **Meat** (1 option to choose from).
- **Desserts** (4 varieties to choose from).
- **Coffee Corner** (with digestives).
- **Drinks pack** (during the event).
- **Open bar** (3 hours).
- **Head chef and team of chefs.**
- **Head waiter and team of waiters** (1 waiter for every 10 guests).
- **Waiters for the open bar.**
- **Debarking service.**
- **Assembly/disassembly of tables and bar.**
- **Necessary utensils for the presentation of the meal are included.**
- **“La Pintxo Móvil”** foodtruck fully equipped with kitchen and staff.

## PRICES

For a minimum of 100 pax:

- **PACK 1: En Familia + Standard tableware 245€ p.p. + 10% VAT**
- **PACK 2: En Familia + Premium tableware 265€ p.p + 10% VAT**
  
- From 80 to 100 pax. p.p. + **10€ extra p.p.**
- From 60 to 80 pax. p.p. + **20€ extra p.p.**

*For groups of less than 60 pax. personalised menu quotation.*



# Welcome Drink

*The best way to start*

*Choose 2 options (water included)*

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## **Flavoured waters**

Lime, cucumber, strawberry or lemon

## **Special Sangria with fresh fruit**

## **Hugo Cocktail**

Made with elderflower syrup, cava, mint and sparkling water

## **Classic or flavoured lemonade**

Peppermint, pink grapefruit or lavender

## **Glass of Brut Nature cava**

## **Alcoholic and nonalcoholic beer**

# Cold Pintxos I

*Small bites full of art*

*Choose 8 varieties*

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## **Gamba Gamberra**

King prawn battered in panko and dipped in sweet-sour sauce.

## **Tosta Caprese**

Corn toast with cherry tomato, mozzarella di buffala and fresh basil.

## **Potato Ball**

Smoked Potato ball filled with our brava sauce.

## **Es Balear**

Toast with Mallorcan sobrasada sausage, matured mahónes cheese and honey.

## **Conitos de Camarón**

Mini cone stuffed with fried shrimps and lemon alioli.

## **The Viking Cake**

Norwegian smoked salmon tartlet, with seasoned cucumber and a mousse made of fresh cheese.

## **El Sardinero**

Roasted bread with Mallorcan trampó, smoked sardine and avocado cream.

## **Yuca - Yuca**

Crunchy yuca, a little spicy with quince and French camembert.

## **Piruleta Bikini**

Braised ham with havarti cheese, sweetened and rolled up in sweet dough.

## **Green smoothie**

Smoothie made of fresh mint, cucumber and greek yogurt.

## **El Bombón**

Black pudding bonbon with cream cheese battered in kikos.

## **Curry Ball**

Fried curry rice ball with slightly spicy mayonnaise.





# Cold Pintxos II

*Small bites full of art*

*Choose 8 varieties*

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## **Mini Pa Amb Oli**

Crispy bread with tomato, EVOO and acorn-fed Iberian ham.

## **Es Bacallà**

Wrap with smoked cod, strawberry sauce and wakame algae.

## **Tosta Brie**

Toast with caramelized brie cheese and marmalade of roasted pepper.

## **Pan de Gamba**

Prawn bread with guacamole, shiso leaf and grilled shrimp.

## **El Cabrero**

Roasted bread with three types of goat cheese and red pepper jam.

## **Sandwich Gourmet**

Roasted aubergine with truffle and walnuts on brioche bread.

## **Daditos**

Diced salmon marinated in citrus and pink pepper with wasabi mayonnaise.

## **Gazpacho Shot**

Gazpacho shot with garlic toast.

## **Nacho Night**

Toasted triangular cumin nachos with tomato powder and parmesan.

## **Sweet Snack**

Flame-roasted plums, hazelnuts and jerky.

## **Crunchy Ball**

Crispy cylinder of black pudding with onion and diced mango.

## **Smoked Octopus**

Smoked octopus ball with mayonnaise and lemon zest.

## **Brocheta Cajún**

Chicken confit skewer with cajun spices, strawberry sauce and black sesame.



# Starter

*To share every 4 persons*

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## **Selection of artisan cheeses from our islands**

Cala Blanc “Sa Canova”  
Cala Blau “Sa Canova”  
Cured Mahonés “Torralba”  
Semi-cured “Burguera”

## **Selection of local artisan sausages from Porc Negre mallorquín**

Mallorcan Porc Negre ham cured between 28 and 36 months  
Sobrasada Can Company  
Camaïot Can Company

## **Bread**

Payes de Xeixa ECO bread · Brown bread · Artisan rye crackers.

## **Accompanied by...**

...Mallorcan “ramallet” tomatoes, AOVE, homemade jams, nuts and seasonal fruit (grapes, figs, etc)



# Fish

*To share every 4 persons*

*Choose one option*

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## **Suquet de peix**

Supreme fish of the day with its “suquet”  
and red prawn from Sóller.

## **Bluefish**

Seared Mediterranean bluefin tuna, “pico de gallo” and  
our versión of “mojoverde”.

## **Pescado con hierbas aromáticas**

Wild catch of the day cooked at low temperature in aromatic herbs from our garden,  
purple garlic cream and roasted bio carrots.

## **Bacalao a la mallorquina**

„Greixonera“ (earthenware pot) with baked cod cooked in the traditional way,  
potatoes, cod loin covered with vegetables, tomato, pine nuts and sultanas.



# Meat

*To share every 4 persons*

*Choose one option*

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## **Xot Mallorquí**

Balearic lamb shank prepared at low temperature, with roasted shallot puree, seasonal #KM0 vegetables and sobrasada powder.

## **Lechona**

Mallorcan pig roasted in its juices, boned and pressed into ingots. Served with its own sauce and homemade canoneta orange chutney.

## **Pollastre**

Boneless organic free-range chicken stuffed with seasonal vegetables, minced meat, plums and walnuts. Cooked at low temperature with reduced Pedro Ximenez sauce.

## **Cannelominni**

Stuffed with “rostit” Mallorcan lamb roast, poached seasonal vegetables, foie gras and hollandaise foam with Garam Masala.

## **Txuleton**

Our classic T-bone steak, Menorcan pasture veal “Vermella Menorquina ECO” certified by Embotits RAIMA.



# Side Dishes

*To accompany the barbecue*

*Choose 4 varieties*

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## **Trempó Mallorquí**

Chopped tomatoes, Mallorcan green peppers and tender onions. With couscous, hummus, almonds and dried apricots from Porreras.

## **Boniato con hierbas**

Roasted sweet potato cubes with aromatic herbs from our garden.

## **Patató**

Variety of mini Majorcan potatoes grilled with herb butter and Canary “mojo picón”.

## **El Portobello**

Portobello mushrooms al wok with sesame, soy and ginger.

## **Ensalada d’Estiu**

Oranges from Sóller, with Figueras onions osmotized in rice vinegar, arugula and a cream of apricots from Porreras.

## **Pasta-Naga**

Organic spiced carrots on the oven, with sweet onions on a sesame cream, citrus fruits and coconut powder.

## **Cogollos Sullerics**

Grilled lettuce hearts with “pico de gallo”.



# El Dulce

*Not to be missed!*

*Choose 4 varieties*

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## **Pastel de chocolate**

Chocolate sponge cake with Mallorcan olive oil and chocolate with a 70% chocolate mousse.

## **Tartaleta de limón**

Vanilla butter biscuit base, Sóller lemon cream, sponge cake in lemon syrup and meringue.

## **Pastel de queso**

Mallorcan cottage cheese cake with vanilla on a shortbread biscuit base.

## **Pastel de chocolate con leche y avellanas**

Hazelnut gató cake with creamy hazelnut and lime interior, with 40% milk chocolate mousse.

## **Tartaleta de fruta de temporada**

Seasonal fruit tartlet Shortbread biscuit base, vanilla cream and seasonal fruit filling.

## **Tartaleta de zanahoria**

Carrot cake with cream cheese and lime.

## **Tarta de algarroba**

Carob and hazelnut cream on a tender carob sponge cake with almond flour and Mallorcan olive oil.



# Coffee Corner

*The end point of a great evening*

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**Selection of coffees, carajillos and teas**

**Mallorcan herbs**

*(digestive liqueur of the earth: sweet, dry and mixed)*

**Other liqueurs**



# Drinks Pack

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*The drinks package will be served throughout the event  
(including ice service):*

**Wines - Ca'n Axartell**

White, rose and red

**Sparkling**

Cava

**Beer**

Beer bottle or from draft

**Refreshment**

Coca Cola / Zero

Sprite

Fanta lemon

Fanta orange

**Waters**

Mineral and carbonated.



# Party Time

*Let the night go on!*

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**Open bar with top brand alcohol** accompanied by soft drinks and tonic water. Served in glasses with lots of ice and perfectly mixed with the corresponding garnish.

**Duration: 3 hours**

*\*Extra hour 15€ per person*

*\*Cocktails are priced separately*

*And if you're still hungry for more?*

**2 EXTRA STATIONS**



# Cheese Journey

Select one of the two options of our cheese tour and enjoy

## LOCAL CHEESE

Semi-cured “Burguera”  
Cala Blanc “Sa Canova”  
Cala Blau “Sa Canova”  
Sheep cheese “Binibeca”  
Old goat “Binibeca”  
Cured Mahonés “Torralba”

## INTERNATIONAL CHEESE

Parmesan 22 months  
Truffled Manchego  
Smoked idiazabal  
Tetilla de San Simón  
French brie  
Torta del Casar  
Irish matured cheddar  
Cabrales  
Mahónes Semicured

## Bread

Payes de Xeixa ECO bread · Brown bread · Artisan rye crackers

## Accompanied by...

...Mallorcan “ramallet” tomatoes, AOVE, homemade jams, nuts and seasonal fruit (grapes, figs, etc)

**10€ per person**



# Handcut Iberian Ham

*There is no feast without ham!*

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*Professional ham cutter with table,  
structure and cutting knives*

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## **Jamón ibérico de cebo**

Cured between 24 and 30 months (8-9 Kg aprox.)

*Hams from Don Agustín Luis Gómez D.O. Guijuelo, master ham maker of  
a very limited production. Animals in raised in family pasture.*

**7€ per person**

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## **Jamón de porc Negro Mallorquín**

Cured between 28 and 36 months (8-9 Kg aprox.)

*Mallorcan "Porc Negro" hams, 100% Mallorcan Black Pig, fed with almonds in Petra, on the  
island of Mallorca and taken to dry in Guijuelo, Salamanda.*

*A unique product in the world.*

**10€ per person**

**RESOPÓN**



# Resopón

*So you won't be left hungry after the party!*

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## **Taco Mexiterráneo**

Taco with porçella marinated in achiote, purple cabbage, pepers and “Martinez” mayonnaise (slightly spicy).

## **Mini Burger**

Mini burger of “Vermella Menorquina” dry-aged beef with homemade brioche bread and our secret sauce.

## **Fajita**

Roasted free-range chicken, tomato parmesan cheese and spicy peanut butter.

**12€ por persona**



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