



SEBASTIÀ CRESPI
CATERING SERVICES

CATERING EVENTS

FINCA SON VILA

ES TALLER DE CA'N PINTXO & SEBASTIÀ CRESPI



Ca'n Pintxo Presents

*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.

*We propose our concept for the event: "**Un Dia de Mercat**", a celebration of market day. We will create an authentic gastronomic market experience, where guests can enjoy our pintxos freshly prepared on the spot, offering a dynamic and engaging culinary experience for all.*

Un Dia de Mercat

Gastronomic Market



Un Dia de Mercat

A day at the **gastronomic market** where your guests will enjoy our pintxos prepared at the moment

INCLUDING

- **Welcome Drink** (water included + 2 options to choose from).
- **Cold Pintxos** (12 varieties to choose from).
- **Warm Pintxos** (6 varieties to choose from).
- **Barbecue** (3 varieties to choose from).
- **Side dishes** (4 varieties 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.**
- **Set up food station:** table with table linen, decoration, lighting and elements necessary for the service (structures, cold glass ceramic table, etc).
- **Barbecue** with utensils and charcoal.
- **“La Pintxo Móvil”** foodtruck fully equipped with kitchen and staff.

PRICE

For a minimum of 100 pax

- **PACK 1: Un Dia de Mercat + Standard tableware 260€ p.p. + 10% VAT**
- **PACK 2: Un Dia de Mercat + Premium tableware 280€ 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)

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 12 varieties

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 12 varieties

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.



Warm Pintxos I

Made with LOVE and prepared at the moment!

Choose 6 varieties in total

FROM THE GARDEN ECO

Cappuccino de Verduras

Seasonal vegetables sautéed at the moment with smoked honey foam from “Sa Tramuntana” and seaweed powder.

Sandwich Chic

Mini sandwich with red pesto, Menorcan buffalo mozzarella, confited shiitake mushrooms and rocket salad.

Esferificación de la Tierra

Spherification of artisan Mahon cheese with caramelised figs and caramelised Mallorcan almonds.

Nigiri Ibérico

Crispy rice nigiri with flamed mushrooms and “Joselito” Iberian pork jowl.

Es Blauet

“Cala Blau” blue cheese cream with flamed peach, walnuts and rocket.

Envidia de Endivia

Grilled endive with osmosed apple tartar and tzatziki.



Warm Pintxos II

Made with LOVE and prepared at the moment!

Choose 6 varieties in total

FROM THE SEA

Ceviche Veraniego

Ceviche made of fish of the day with coconut foam and passion fruit.

Pastafari

Homemade red prawn and monkfish ravioli with Menorcan butter and crispy sweet potato.

Sweet Tiradito

Tiradito of the catch of the day caramelised with Japanese barbecue sauce, green mojo and pico de gallo.

El Juego del Calamar

National squid kebab with Korean dressing, coriander and sesame cucumber salad.

Sliced Cod

Diced cod marinated in miso, sobrasada powder, with shiitake mushrooms and crispy rice.

Tartar de Gamba Roja

Red prawn tartar with strawberry, mango, avocado and Sóller citrus vinaigrette.

Mar y Montaña

Fresh foie gras on toast, smoked cod and a reduction of “palo cortado” liquor.

Arròs des patrò Codony

Smoked bombeta rice from Sa Pobla with a spicy touch, confited squid and lemon mayonnaise.



Warm Pintxos III

Made with LOVE and prepared at the moment!

Choose 6 varieties in total

FROM THE LAND

Tio Sam

Sam of duck confit, homemade strawberry hoisin sauce, sisho leaf and wakame seaweed.

Taco Mexiterráneo

Mini mexiterranean homemade corn taco with pulled pork from “Porc Negro” pig, piparras and Figueras onion.

Mini Burger

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

Canelò

Mini cannelloni of Can Company pork cheeks, truffle cream and macadamia nuts.

Rip “n” Roll

Boneless “Porc Negro” ribs, our barbecue sauce and sesame.

Popcorn Wings

Crispy free range chicken wings with spicy caramel and corn kikos.

Tataki Menorquín

Tataki of Menorcan Vermella beef with bordelaise sauce and crispy potato millefeuille.

Xueta

Pork belly from Mallorcan Porc Negro pig, cooked at low temperature, quince purée and spicy sauce, accompanied by its “chicharrones” (pork rinds).

Yakiti Yakitó

Yakitori of free-range chicken glazed with our homemade Teriyaki lime sauce and spring onion.

Steak Tartar

Vermella Menorquina steak tartar, beef jerky, spicy cucumber pearls, horseradish sauce served with crispy bread.



Classic BBQ

Freshly grilled by one of our chefs!

Choose 3 varieties

Squid from the boat Villa de Sóller with cajun spices.

Prawn skewers with sweet and sour sauce.

Menorcan rock mussels with our seafood sauce.

Catalan “butifarra” sausages from “Can Company”.

Iberian feather steak “Joselito”.

Chupa chups of free-range chicken with mole sauce and kikos.

Pork ribs with BBQ sauce.

Pasture veal t-bone steak “Vermella Menorquina ECO” certified by Embotits RAIMA

(Supplement 3€ p.p.)



Side Dishes

To accompany the barbecue

Choose 4 varieties

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

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

Selection of coffees, carajillos and teas

Mallorcan herbs

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

Other liqueurs



Drinks Pack

*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!

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!

*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!

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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