



CATERING

*Martín Berasategui*

# GASTROORDINARY EVENTS





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Catering Martín Berasategui is the expression of a cuisine of excellence applied to the world of events. A project that conveys the hallmark, sensitivity, and high standards of Martín Berasategui—one of the great references of contemporary cuisine—into tailor-made experiences. Our cuisine is born from a deep knowledge of the product, respect for its origin, and a constant pursuit of balance and emotion. Each proposal is crafted through technique, creativity, and intuition, with the aim of reaching the exact point in every preparation.

We design elegant, distinctive, and coherent gastronomic experiences, taking care of every detail so that the cuisine engages in perfect harmony with the space, the service, and the rhythm of the event. Behind every celebration there is an expert, committed, and approachable team that accompanies the client throughout the entire process to ensure an impeccable and memorable result.



# APPETI



*elegance, excellence  
and singularity*

# ZZERS

# Welcome Drink

Assorted snacks  
Marinated Gordal olives

CELLAR  
Cava  
Water

## Appetizer 1

Basque *gilda* with anchovy and piparra  
Foie crocanti with pistachios and apple gel  
Crispy toast with textured cheese and honey  
Bluefin tuna tartare on baby lettuce with soy mayonnaise

CELLAR  
Cava, white wine, red wine  
Water, juices, soft drinks and beers

## Appetizer 2

Cantabrian anchovy on fine toast with butter  
Beef tenderloin steak tartare with mustard and pickles  
Mussel with pickled escabeche emulsion on charcoal flour toast  
Radicchio with buffalo stracciatella, cherry tomatoes in oil and pistachio  
Octopus with smoked paprika mayonnaise  
Hot pumpkin cream with seeds and black sesame

CELLAR  
Cava, white wine, red wine  
Water, juices, soft drinks and beers



# COCKTAILS



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and singularity*

# COCKTAIL 1

## COLD

Beetroot hummus with peas

Goat cheese pearl filled with raspberry

Red tuna tartare on baby lettuce leaf with soy mayonnaise

Basque *gilda* with anchovy and pickled green chilli

Foie gras and chocolate lollipop

## HOT

Hot pumpkin cream with pumpkin seeds and black sesame

*Torrezno* with salt flakes and pepper

Prawn cannelloni with seafood sauce

Grilled sobrasada and Manchego cheese sandwich

Tandoori chicken skewer with Indian-style tartare sauce

Soft mollete roll with squid stew and garlic cream

## DESSERTS

Osmotized fruit

Raspberry macaron

Mini pecan brownie with caramel

## CELLAR

White wine, red wine and cava (variety included)

Water, juices, soft drinks and beers



# COCKTAIL 2

## COLD

Salmorejo with grated Parmesan

Burrata with pesto, olive tapenade and tomato

Beef tenderloin steak tartare with mustard and pickles

Charcoal cone filled with guacamole

Iberian cured ham with bread

Smoked salmon skewer with herb mayonnaise

## HOT

Roasted mushroom with kimchi emulsion

Duck cannelloni with spring onion béchamel

*Patata brava* cylinder

Baked scallop with garlic and parsley oil

Thai chicken burger with mint, coriander and lime

Oxtail, fig and burrata

## BUFFET

Meatballs with cuttlefish

## DESSERTS

Pineapple and lime skewer

Sacher cake with raspberry gelée

## CELLAR

White wine, red wine and cava (variety included)

Water, juices, soft drinks and beers



# COCKTAIL

## PREMIUM

### WELCOME

Mini pizzetas

### COLD

Toasted butter brioche with anchovy and caper tartare

Rockfish terrine with citrus emulsion

Aged beef steak tartare with mustard and kimchi mayonnaise

Olive spherification with *piparra* pepper juice

Prawn ceviche with *leche de tigre*, avocado and corn

### HOT

Parmentier with truffle oil and crispy ham chips

Gnocchi with light spring onion sauce and spinach chlorophyll

Chicken gyoza with coconut milk, yakisoba and lime

Seabass with garlic and cider vinaigrette with fire-roasted red peppers

Beef cheek with celeriac purée and meat jus

### BUFFET

Prawn with seafood jus

Catalan and Spanish cheeses with contrasts

### POSTRES

Pineapple and lime skewer

Sacher cake with raspberry gelée

### CELLAR

White wine, red wine and cava (variety included)

Water, juices, soft drinks and beers



# BUFFETS ADICIONALES

Flavoured waters

Smoothies and fresh juices

Gin & tonics and vodka tonics

Spanish wines

Mojitos and caipirinhas

Piano bar

Iberian ham cut with coca bread and tomato

Oysters to taste

Variety of tartares: tuna, salmon, beef

National and French cheeses with contrasts

Foie mi cuit with a variety of jams

Mortadella in pesto focaccia

Mallorcan sobrasada

L'Espinaler

Japanese

Steak BBQ showcooking with piquillo peppers

Shellfish showcooking

Eggs with Iberian ham and poached foie

Beef meatballs with cuttlefish

Mushroom and truffle rice

Squid fideuà

Confit artichokes with foie and truffle

Piquillo peppers stuffed with baby squid

*\*Ask for more options and prices*



ME



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and singularity*

NUS

## STARTERS

Apple, cucumber, avocado and yogurt gazpacho

Mushroom ravioli with spring onion butter sauce and roasted red chard

Beef cheek ravioli with béchamel sauce and meat jus

*Salmorejo* with prawns, cherry tomatoes in oil, sprouts, and sunflower oil  
with black sesame

## MAIN COURSES

Slow-cooked veal with sweet potato purée, balsamic spring onions and  
river sprouts

Roasted suckling pig with celeriac purée and red wine onion

Sea bass with cider vinaigrette and savoury piquillo pepper jam

Hake in green sauce with clams

## DESSERTS

Red berry infusion with frozen cream

Lemon pie

Milk chocolate mousse with raspberry center, almond sponge and  
vanilla ice cream

Pistachio sponge cake with vanilla cream, strawberry and mango

## CELLAR

White wine and Red wine

Water, soft drinks and beers

Coffee and infusions

1 starter, 1 main course, 1 dessert and cellar



## STARTERS -SUPPLEMENT

Bluefin tuna tartare with avocado, green apple, and soy emulsion

Scallops with bacon over parmentier and caviar

Red prawn ravioli with head-juice reduction and black trumpet mushrooms

Truffled potato parmentier with porcini mushrooms, foie gras, and meat jus

Caramelized green apple mille-feuille with foie gras and smoked eel

Prawn carpaccio with coral mayonnaise, piparra, capers, and sprouts

## MAIN COURSES - SUPPLEMENT

Slow-cooked lamb with sweet potato purée, onion jam, and meat jus

Slow-cooked veal on mushroom ragout with foie sauce

Aged beef tenderloin with foie gras, marinated fig, and meat jus

Traditional monkfish and prawn suquet

Roasted turbot with fire-roasted pepper pil-pil

Confited hake in garlic oil with carabinero prawn

## DESSERTS- SUPPLEMENT

Milk brioche French toast with cream and vanilla sauce

Sacher cake

Our famous dessert roulette



# GASTRO

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# NOMIC

# GASTRONOMIC MENU

## MARTIN BERASATEGUI APPETIZERS

Olive spherification with piparra pepper juice

Smoked eel with white spring onion cream

Toasted butter brioche with anchovy and caper tartare

Aged beef steak tartare with mustard and kimchi mayo

Beef skewer with *Pedro Ximénez* reduction

Parmentier with truffle oil and crispy ham chips

## MENU

Mushroom raviolone with ham, seasonal mushrooms and foie gras sauce

Roasted turbot with fire-roasted pepper pil-pil sauce

Slow-cooked beef with roasted shallot jus, buffalo stracciatella and beetroot juice

## DESSERTS

Our famous dessert roulette

## CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and infusions



# CELLAR

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# CELLAR: White wine

## CELLAR INCLUDED



### LA LOCOMOTORA VERDEJO ECOLOGICO

Country: Spain DO / Region: Rueda

Varieties: 100% Verdejo ecological



### LA FLOR DE MAIG - BLANC D'ESTIU 5.5

Country: Spain DO / Region: Montsant

Varieties: Mayoritariamente Macabeo and Moscatel



### SOPLAGAITAS

Country: Spain DO / Region: Andalucía

Varieties: Moscatel, Chardonnay and Macabeo



### GOTIM BLANC

Country: Spain DO / Region: Costers del Segre

Varieties: Sauvignon Blanc, Macabeo and Garnacha Blanca



### PETIT CAUS BLANC

Country: Spain DO / Region: Penedès

Varieties: Xarel·lo, Macabeo and other white varieties

## CELLAR - SUPPLEMENTARY



### ARCAN

Country: Spain DO / Region: Rías Baixas

Varieties: Albariño



### AMIC

Country: Spain DO / Region: Empordà

Varieties: Garnacha Blanca and Gris



### GUITIÁN GODELLO

Country: Spain DO / Region: Valdeorras

Varieties: Godello



### L'EQUILIBRISTA

Country: Spain DO / Region: Cataluña

Varieties: Xarel·lo



### QUINTA APOLONIA

Country: Spain DO / Region: Castilla y León

Varieties: Verdejo and other white varieties



# CELLAR: Red wine

## CELLAR INCLUDED



### ELS NANOS

Country: Spain DO / Region: Conca de Barberà  
Varieties: Ull de Llebre, Cabernet Sauvignon and Trepat



### MAS PICOSA

Country: Spain DO / Region: Catalunya (Montsant)  
Varieties: Garnacha tinta, Syrah, Cabernet Sauvignon, Merlot and Cariñena



### PINCHAPERAS

Country: Spain DO / Region: Andalucía  
Varieties: Tempranillo, Garnacha and Syrah



### CA N'ESTRUC

Country: Spain DO / Region: Catalunya  
Varieties: Garnacha negra, Samsó, Syrah and Petit Verdot



### SENDA DEL ORO

Country: Spain DO / Region: Ribera del Duero  
Varieties: Tinto fino

## CELLAR - SUPPLEMENTARY



### PUNTIAPART

Country: Spain DO / Region: Empordà  
Varieties: Cabernet Sauvignon and Cariñena



### GOTES DEL MONTSANT

Country: Spain DO / Region: Montsant  
Varieties: Garnacha and Cariñena



### LA MONTESA

Country: Spain DO / Region: Rioja  
Varieties: Garnacha and other varieties



### ANTIDOTO

Country: Spain DO / Region: Ribera del Duero  
Varieties: Tinto fino



### LES CRESTES

Country: Spain DO / Region: Priorat  
Varieties: Garnacha, Cariñena and Syrah



# CELLAR: Cava

## CELLAR INCLUDED



### GLISSADE BRUT

País: Spain DO / Zona: Cava (Penedès)  
Varieties: Macabeo, Xarel·lo and Parellada



### GLISSADE BRUT NATURE

País: Spain DO / Zona: Cava (Penedès)  
Varieties: Macabeo, Xarel·lo and Parellada

## CELLAR - SUPPLEMENTARY



### RECAREDO L'INFINIT 2023

Country: Spain DO / Region: Corpinnat (Penedès)  
Varieties: Xarel·lo, Macabeo, Garnacha Negra, Malvasía de Sitges and Xarel·lo Rojo



### PERROT-BATTEUX & FILLES BLANC DE BLANCS 1er CRU BRUT

Country: France DO / Region: Champagne  
Varieties: Chardonnay



# OPEN

A close-up photograph of a whiskey on the rocks. The drink is served in a heavy, cut-crystal tumbler glass filled with several large ice cubes and a slice of orange. The glass sits on a dark, reflective surface, likely a bar top. The background is a blurred bar setting with warm, golden lighting.

*With a few  
ice cubes*

# BAR

# COCKTAILS

## WITH ALCOHOL

Mojito, Mojito de fresa, Caipirinha, Caipiroska, San Francisco, Bramblee, Moscow Mule...

## WITHOUT ALCOHOL

Mojito, Caipirinha, San Francisco...

# LONG DRINKS

## GIN

Seagram's, Citadelle, Martin Miller's, MG clásica, MG Fresa, Tanqueray Flor de Sevilla, Puerto de Indias, Cap de Creus...

## RUM

Brugal, Plantación, Santísima Trinidad, Havana 3, Rom Mariner...

## VODKA

Absolute, Moskovskaya, Trigo limpio...

## WHISKY

Red Label, Black Label, Seagram's whisky, Four Roses, Cardhu ...

## OTHERS

Whisky peach, Tequila, Jagermaster, Grandpecher, Martini blanco i negro, Malibú...

## SOFT DRINKS

Schweppes tónica (different types), Orange, Lemon, Cola, Still and sparkling water, Beer, Non-alcoholic beer, Juices, Ginger Ale, Ginger Beer, Sprite...

**45€/2 hours - 18€/extra hours**

Price per person  
VAT not included





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