



CATERING

Martín Berasategui

GASTROORDINARY EVENTS





CATERING

Martín Berasategui

GASTROORDINARY EVENTS

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.



ME

*elegance, excellence
and singularity*



NUS

APPETIZER

WELCOME

Sangría del Pescador
Snacks in stall and olives

COLD

Olive spherification with piparra pepper juice
Foie gras crocanti with pistachios and apple gel
Aged beef steak tartare with mustard and kimchi mayo
Smoked eel with white spring onion cream
Crispy toast with textured cheese and honey
Burrata, pesto and olive tapenade with tomato
Cantabrian anchovy on thin toast with butter
Bluefin tuna tartare on baby lettuce leaf with soy mayonnaise
Prawn ceviche with tiger's milk, avocado and corn

HOT

Parmentier with truffle oil and crispy ham chips
Torreznos with salt flakes and pepper
Iberian ham *croqueta*
Patata Brava cylinder
Octopus with smoked paprika mayonnaise
Grilled monkfish skewer with garlic and parsley oil
Oxtail with figs and burrata
Andalusian-style fried squid

BUFFET

Gnocchi with liquid spring onion sauce and spinach chlorophyll

CELLAR

Cava, white wine and red wine (variety included)
Water, juices, soft drinks and beers



ADDITIONAL BUFFETS

Flavored waters

Smoothies and juices

Gin&tonics and vodka tonics

Spanish wines

Mojitos & Caipirinhas

Piano bar

Life cutting Jabugo ham served with coca bread and tomato

Oysters to your taste

Tartar selection: salmon, beef and tomato

National and French cheeses

Mortadella with pesto focaccia

Smocked Carpier

The Majorcan sausage

L'Espinaler

Japanese

Steak BBQ showcooking with piquillo peppers

Shellfish showcooking

Eggs with iberic ham and foie poêlé

Beef meatballs with cuttlefish

Ceviche with passion fruit ice cream

Tepanyaki scallops with celery purée and reduced meat jus

Grilled confit artichokes with foie and truffle toppings

Cod cheeks 'pil pil' style (depends on the market and the season)

'Piquillo' peppers filled with baby squid

**Ask for more options and prices*



*elegance, excellence
and singularity*

MENU 1

Salmorejo with prawns, cherry tomatoes in oil, microgreens and black sesame

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

Fresh milk *torrija* with cream and vanilla sauce

Petit fours

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



*elegance, excellence
and singularity*

MENU 2

Apple, cucumber, avocado and yogurt gazpacho

Roasted turbot with fire-roasted pepper *pil-pil* sauce

Yogurt mousse with strawberry filling, white chocolate coating and raspberry ice cream

Petit fours

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



*elegance, excellence
and singularity*

MENU 3

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

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

Lemon pie

Petit fours

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



*elegance, excellence
and singularity*

MENU 4

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

Line-caught hake in green sauce with cockles

Pistachio sponge cake with vanilla cream, strawberry
and mango

Petit fours

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



*elegance, excellence
and singularity*

MENU 5

Mushroom raviolone with ham, seasonal mushrooms
and foie gras sauce

Seabass with fennel cream, pickled cucumber and
green shoot chlorophyll

Our famous dessert roulette

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



*elegance, excellence
and singularity*

MENU 6

Prawn carpaccio with coral roe juice mayonnaise,
piparra peppers, capers and microgreens

Roast suckling pig with celeriac purée and red wine-
braised spring onions

Yogurt mousse with green apple filling and yogurt ice
cream

Petit fours

CELLAR

White wine, red wine and cava

Water, soft drinks and beers

Coffee and tea

Liqueurs (during coffee)



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: Mostly 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

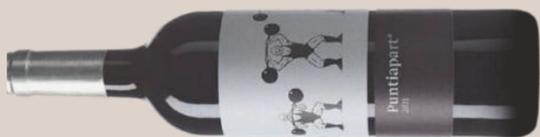
Country: Spain DO / Region: Catalunya
Varieties: Garnacha negra, Samsó, Syrah and Petit Verdot



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

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



GLISSADE BRUT NATURE

Country: Spain DO / Region: 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



For the party

BAR

COCKTAILS

WITH ALCOHOL

Mojito, Mojito de fresa, Caipirinha, Apple and cinnamon
Caipirinha,, Moscow Mule, Paloma, New Bramblee ...

WITHOUT ALCOHOL

Mojito, Caipirinha, San Francisco...

LONG DRINKS

GIN

Seagram's, MG clásica, MG Fresa, Puerto de Indias, Outer Gin,
Citadelle, Cap de Creus, Tanqueray Flor de Sevilla, Tanqueray
O,O...

RUM

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

VODKA

Absolute, Moskovskaya, Trigo limpio, Ciroc...

WHISKY

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

OTHERS

Whisky peach, Tequila, Jagermaster, Grandpecher, Martini
blanco i negro, Ma libú...

SOFT DRINKS

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

4 horas included + late snack

During the party





CATERING

Martin Berasategui

GASTROORDINARY EVENTS

