



## MENU 1

### *Amuse-bouche* \*\*\*

*Giant langoustines with asparagus salad served  
with chilled asparagus soup in a glass*  
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*Iberian "Pata Negra" fillet on melted tomatoes  
with arugula*

*"Tumbet Mallorquin" Layered eggplant, bell  
pepper, zucchini, and onions with potatoes*  
\*\*\*

*Chilled white chocolate soup with warm mini  
chocolate sponge and raspberries*

## MENU 2

### *Amuse-bouche* \*\*\*

*Bodega Serrano ham with forest mushroom  
antipasti, lamb's lettuce, and Parmesan*  
\*\*\*

*Duck breast lightly smoked with olive wood on  
lentil vegetables with sweet potato puree*  
\*\*\*

*Crema Catalana with white chocolate served  
with marinated mango and forest berry sauce*

## MENU 3

### *Amuse-bouche* \*\*\*

*Shots of cold soups ( trilogy)  
Tomato with a hint of ginger, avocado with  
mint, and pumpkin with orange*  
\*\*\*

*Sea bream fillet on vegetable strips in white  
wine sauce with coconut-basmati rice with  
saffron*

*Brownie with chocolate glaze on strawberries in  
green pepper sauce*

# MENÜ DEUTSCH



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## MENU 4

### *Amuse-bouche* \*\*\*

*Smoked salmon fillet with olive wood on quinoa-lentil salad and cucumber tzatziki with yogurt*  
\*\*\*

*Entrecote medallion on "Salsa Criolla" with grilled vegetables and rosemary potatoes*  
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*Red Velvet Tart with cream cheese-vanilla cream*

## MENU 5

### *Amuse-bouche* \*\*\*

*Beef carpaccio in truffle oil marinade, arugula, and Parmesan*  
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*Atlantic cod fillet on spinach with carrot risotto and white wine sauce*  
\*\*\*

*Tart with raspberry chocolate and vanilla sauce*

## MENU 6

### *Amuse-bouche* \*\*\*

*Burrata with tomato fan and mango cubes with basil pesto and pumpkin seeds*  
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*Seabass fillet in Mallorcan style, potato slices with Swiss chard, spinach, and vegetables in shellfish sauce*  
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*Tart Tatin with chocolate mousse and forest berries*





## MENU 7

### *Amuse-bouche*

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*Swordfish ceviche with marinated avocados and sprout salad*

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*Creole guinea fowl with "Mangu de platano" plantain puree and almond broccoli*

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*Warm chocolate coulant with white wine-poached pear*

## MENU 8

### *Amuse-bouche*

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*Giant shrimp on mixed greens and avocado fan with cilantro*

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*Lamb rack under the olive hood with red wine sauce served with grilled eggplant and rosemary potatoes*

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*Chocolate mousse in glazed chocolate sponge*

## MENU 9

### *Amuse-bouche*

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*Sea bass and salmon tartare with coriander on baked plantain rounds*

\*\*\*

*Beef fillet steak on grilled vegetables and truffled potato gratin*

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*Carrot cake with cream cheese cream and strawberry sauce*