

# MINI GROUPS MENUS

MAXIMUM 16 PEOPLE

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**MASIACAN  
AMETLLER**

# MENU I

## Starters to Share

Iberian Ham with Flatbread and Tomato  
Fresh Foie Shavings with Olive Oil and Maldon Salt  
Papaya Bouquet with Mozzarella and Mango Vinaigrette  
Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Rice with Seasonal Vegetables  
Homemade Seafood Canneloni with Shrimp Sauce  
Traditional Catalan-style Chicken

## Deserts

Selection of Fruit  
Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

## Cellar

Mineral Water  
White Wine Montemar D.O. Terra Alta  
Red Wine Montemar D.O. Terra Alta  
Coffee and Infusions

Price: 39,00€ (VAT incl.)

# MENU II

## Starters to Share

Iberian Ham with Flatbread and Tomato  
Fresh Foie Shavings with Olive Oil and Maldon Salt  
Teaspoon of Glazed Cod on a Bed of Mashed Potato  
Papaya Bouquet with Mozzarella and Mango Vinaigrette  
Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Perol Sausage Rice with Seasonal Mushrooms  
Seabream with Spring Garlic and Sautéed Potato Slices  
Iberian Pork Fillet with a Honey and Rosemary Reduction and Yuca Crisps

## Deserts

White Chocolate Coulant with Biscuit Crumble  
Bulgar Yoghurt Ice-cream Tulip with Redcurrant Coulis

## Cellar

Mineral Water  
White Wine Montemar D.O. Terra Alta  
Red Wine Montemar D.O. Terra Alta  
Coffee and Infusions

Price: 43,00€ (VAT incl.)

# MENU III

## Starters to Share

Iberian Ham with Flatbread and Tomato  
Fresh Foie Shavings with Olive Oil and Maldon Salt  
Grilled Prawn Timbal with Sprouts  
Can Ametller-style Bravas Potatoes with Sobrasada and Quail Eggs  
Homemade Cured Beef Croquettes with Mustard Mayonnaise

## Main Dish

Seafood Rice  
Baked Fillet of Sea Bass with Saffron Sauce and Crispy Leek  
Veal Fillet with Mashed Celeriac and Port Sauce

## Deserts

White Chocolate Coulant with Biscuit Crumble  
Coconut Ice-cream Tulip with Oreo Crumble

## Cellar

Mineral Water  
White Wine Montemar D.O. Terra Alta  
Red Wine Montemar D.O. Terra Alta  
Coffee and Infusions

Price: 49,00€ (VAT incl.)

# VEGAN MENU

## Starters to Share

Crunchy Fruits and Vegetables  
Guacamole with Nachos  
Beetroot Hummus with Carrot and Celery Dips  
Confit Leek with the Aroma of Rosemary  
Coca de Recapate with Pepper, Onion and Mushrooms  
Mini Chickpea Burger

## Main Dish

Seasonal ECO Vegetables Rice  
Pasta with Dry Tomato and Seasonal Mushrooms  
Escalivada Timbale with Kalamata Olives and Basil Oil

## Deserts

Assortment of Seasonal Fruits  
Caipirinha with Cachaça Foam and Coconut Milk  
\*Caramelized Figs with Pedro Ximenez / Osmoticed Watermelon with Sangria

## Cellar

According to the Chosen Menu for the Group

*\*Seasonal*

Price according to chosen menu for the group

# CHILD MENU

## First Course

Macaroni Bolognese  
Meat Cannelloni  
Cuban Rice (Fried Egg and Tomato Sauce)  
Mini Piccolinis with Sweet Ham and Cheese

## Main Dish

Beef Burger with Potatoes  
Hake Milanese with Potatoes  
Battered Chicken with Potatoes  
Meatballs with Tomato Sauce

## Deserts

Seasonal Fruit  
Vanilla and Chocolate Ice Cream  
Traditional Catalan Cream  
Chocolate Cake

## Cellar

Mineral Water  
Soft Drink or Juice

Price: 20,00€ (VAT incl.)

\*Combined Dish Option 17,00€

## INCLUDED SERVICES

Attached gastronomic offer  
Assembly and disassembly  
Service staff  
Free parking

## NOT INCLUDED SERVICES

Private room	Supplement of 5,00€ (VAT incl.) per person
Audiovisual	Request a quote
Floral decoration	Request a quote

## OPTIONS

### CAKE

The dessert on the menu can be changed for a Celebration Cake (Suppl. €3.50 per person) or a Celebration Cake can be added to the menu (Suppl. €6.50 per person).

Celebration cake to choose:

Sacher cake (Chocolate and Jam)  
Massini (Cream, truffle and crème brûlée)  
Chocolate Trio (Black, milk and white)  
Black Forest (Cream and chocolate)  
Mousse cake (4 Cheeses)  
Sara (Butter and almonds)  
Cream and fruit millefeuille (Suppl. €2 per person)

### SOFT DRINKS AND BEER

Unlimited soft drinks and beer during the meal  
Price per person: €5.00 Including VAT

# GENERAL CONDITIONS

The prices include 10% VAT.

**The booking will be confirmed once a deposit has been made** of €100 for groups of up to 8 people, or €150 for groups of more than 8 people.

**The remaining amount of the event must be paid no later than 48 hours before the event.**

The number of guests can only vary by 15% from the initial number when the contract is signed. If the number varies by more than this, 50% of the price of the selected menu will be charged for each guest who does not attend.

**In the event of cancellation, the amounts paid shall not be refunded.** If the event is postponed, the deposit shall not be returned nor can it be used for the new date.

**The definitive number of guests must be confirmed one week in advance of the event.** The invoice will be based on the number of guests confirmed 7 days before the event.

Payment methods: Cash (for amounts less than €1,000), bank transfer or credit card.

**The opening hours are: midday from 1pm to 6pm** (latest finishing time), and **evenings from 8pm to 1am** (latest finishing time). The **start and finish time can be modified on request**, agreeing this modification with the restaurant and **applying a supplementary fee of €180 per hour.**

In the event of bad weather, the outdoor appetiser service (supplement of €5 per person), will be held in the same room as the event.

The company reserves the right to change the location of the event due to force majeure, or in the event of changes in the number of guests.

The company has a civil liability insurance that covers all the facilities, except the car park.

**To contract the event at our restaurant these conditions must be accepted.**



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