



# CATERING EVENTS 2023

ES TALLER DE CA'N PINTXO



## Ca'n Pintxo Presents

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*In line with our **KMO philosophy**, we present you a selection of our restaurant's signature pintxos in a special version for your event.*

*All the ingredients come from our beloved Balearic Islands, leaving behind the big distributors and buying directly from the small producers, "pageses" and fishermen, so our elaborations can vary according to the market offer.*

*We understand that this event is unique and special for you, so we will make sure to work it with the love it deserves.*

*We propose two versions for the event: "**Vuela Vuela Pajarito**", a completely "flying" menu where all the food will be served to the guests directly, or "**Un Dia de Mercat**" - a market day. We will set up a real gastronomic mecca, where guests and friends will taste our pintxos prepared at the moment.*

**OPTION 1**

**Vuela Vuela Pajarito**

*Flying buffet*



# Vuela Vuela Pajarito

A “flying buffet” menu where the food will be served directly to the guests.

## INCLUDING

- **Welcome Drink** (water included + 2 options to choose from).
- **Cold Pintxos** (6 pcs. per person / 15 varieties to choose from).
- **Warm Pintxos** (8 pcs. per person / 8 varieties to choose from).
- **Desserts** (4 pcs. per person / 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.**
- **“La Pintxo Móvil”** foodtruck fully equipped with kitchen and staff.

## NOT INCLUDED

- **Transport, glassware and tableware, only the presentation dishes.**

## DURATION

- Duration of the event **5 hours (approx.).**

## PRICES

- **150€ p.p. + 10% VAT** (for a minimum of 100 pax.)
- From 80 to 100 pax. + **10€ extra p.p.**
- From 60 to 80 pax. + **20€ extra p.p.**

*For groups of less than 60 people, personalised menu quotation.*

## EXTRA OPTIONS

- **2 extra warm pintxos per person, + 12€ p.p.**



# Welcome Drink

*The best way to start.*

*Choose 2 options (water included).*

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## **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 15 varieties (6 units per person).*

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## **Gamba Gamberra**

King prawn battered in panko and dipped in sweet-sour sauce.

## **Tosta Caprese**

Corn toast with cherry tomato, mozzarella di buffalo 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 aioli.

## **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 and battered in kikos

## **Curry Ball**

Fried curry rice ball with slightly spicy mayonnaise.





# Cold Pintxos II

*Small bites full of art.*

*Choose 15 varieties (6 units per person).*

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## **Mini Pa Amb Oli**

Crispy bread with tomato, AOE 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 cecina.

## **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 8 varieties in total (8 pieces per person).*

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## 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, çonfited shiitake mushrooms and rocket salad.

### **Esferificación de la Tierra**

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

### **Niguri Ibérico**

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

### **Pasta-Naga**

Roasted ECO carrot from Alaró with Argentinean spices, tahini, citrus, pomegranate and coconut powder.

### **Es Blauet**

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

### **Envidia de Endivia**

Grilled endive with osmosed apple tartar and tzatziki.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# Warm Pintxos II

*Made with LOVE and prepared at the moment!*

*Choose 8 varieties in total (8 pieces per person).*

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## 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.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# Warm Pintxos III

*Made with LOVE and prepared at the moment!*

*Choose 8 varieties in total (8 pieces per person).*

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## FROM THE LAND

### **Tio Sam**

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

### **Taco Mexiterráneo**

Mini mexiterranean corn taco homemade, 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.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# El Dulce

*Not to be missed!*

*Choose 4 varieties (4 units per person).*

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## **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.*

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**Selection of Nespresso coffees, carajillos and teas.**

(12 varieties of coffees and 5 varieties of teas)

**Mallorcan herbs.**

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

**Other digestives**

(Baileys, Brandy and Whiskey)



# Drinks Pack

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*The drinks package will be served throughout the event (including ice service).*

## **Wines - Vall de Sóller**

Es Vi de Ca'n Pintxo Blanc

Es Vi de Ca'n Pintxo Rosè

Es Vi de Ca'n Pintxo Negre

## **Sparkling**

Cava

## **Beer**

Beer bottle or from draft

## **Refreshment**

Coca Cola / Zero

7Up

Kas Lemon

Kas Orange

## **Waters**

Mineral and carbonated.



# Party Time

*Let the night go on!*

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**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**

**OPTION 2**

# **Un Dia de Mercat**

*Gastronomic Market*



# Un Dia de Mercat

A day at the **gastronomic market** where your guests will be able to enjoy our freshly prepared pintxos.

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## INCLUDING

- **Welcome Drink** (water included + 2 options to choose from).
- **Cold Pintxos** (6 pcs. per person / 15 varieties to choose from).
- **Warm Pintxos** (3 pcs. per person / 3 varieties to choose from).
- **Barbecue** (3 pcs. per person / 3 varieties to choose from).
- **Side dishes** (2 pcs. per person / 4 varieties to choose from).
- **Desserts** (2 pcs. per person / 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.**
- **“La Pintxo Móvil”** foodtruck fully equipped with kitchen and staff.

## DURATION

- Duration of the event **5 hours (approx.)**.

## PRICES

- **160€ p.p. + 10% VAT.** (for a minimum of 100 pax).
- 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.*



# Un día de Mercat

A day at the **gastronomic market** where your guests will be able to enjoy our freshly prepared pintxos.

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## NOT INCLUDED

- **Transport, glassware and tableware, only dishes for presentation.**
- **Station set up:** table with table linen, decoration, lighting and elements necessary for the service (structures, cold table, glass-ceramic hob, etc). **Price 50€ per station.**
- **Set up food station:** table with table linen, decoration, lighting and elements necessary for the service (structures, cold glass ceramic table, etc). **150€ per station.**
- **Barbecue** with utensils and charcoal. **Price 150€**

## EXTRA OPTIONS

- **Cheese Journey 10€ p.p.**
- **Ham cutter 7/10€ p.p.**
- **2 extra warm pintxos per person 12€ p.p.**



# Welcome Drink

*The best way to start.*

*Choose 2 options (water included).*

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## **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 15 varieties (6 units per person).*

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## **Gamba Gamberra**

King prawn battered in panko and dipped in sweet-sour sauce.

## **Tosta Caprese**

Corn toast with cherry tomato, mozzarella di buffalo 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 aioli.

## **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 and battered in kikos

## **Curry Ball**

Fried curry rice ball with slightly spicy mayonnaise.





# Cold Pintxos II

*Small bites full of art.*

*Choose 15 varieties (6 units per person).*

---

## **Mini Pa Amb Oli**

Crispy bread with tomato, AOE 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 cecina.

## **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 3 varieties in total (3 pieces per person).*

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## 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, çonfited shiitake mushrooms and rocket salad.

### **Esferificación de la Tierra**

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

### **Niguri Ibérico**

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

### **Pasta-Naga**

Roasted ECO carrot from Alaró with Argentinean spices, tahini, citrus, pomegranate and coconut powder.

### **Es Blauet**

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

### **Envidia de Endivia**

Grilled endive with osmosed apple tartar and tzatziki.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# Warm Pintxos II

*Made with LOVE and prepared at the moment!*

*Choose 3 varieties in total (3 pieces per person).*

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## 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.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# Warm Pintxos III

*Made with LOVE and prepared at the moment!*

*Choose 3 varieties in total (3 pieces per person).*

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## FROM THE LAND

### **Tio Sam**

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

### **Taco Mexiterráneo**

Mini mexiterranean corn taco homemade, 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.

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### **EXTRA OPTIONS**

**2 extra warm pintxos per person, + 12€ p.p.**



# Classic BBQ

*Freshly grilled by one of our chefs!*

*Choose 3 varieties (3 units per person).*

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**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 (2 pieces per person).*

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## **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 (2 units per person).*

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## **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 Nespresso coffees, carajillos and teas.**

(12 varieties of coffees and 5 varieties of teas)

**Mallorcan herbs.**

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

**Other digestives**

(Baileys, Brandy and Whiskey)



# Drinks Pack

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*The drinks package will be served throughout the event (including ice service).*

## **Wines - Vall de Sóller**

Es Vi de Ca'n Pintxo Blanc

Es Vi de Ca'n Pintxo Rosè

Es Vi de Ca'n Pintxo Negre

## **Sparkling**

Cava

## **Beer**

Beer bottle or from draft

## **Refreshment**

Coca Cola / Zero

7Up

Kas Lemon

Kas Orange

## **Waters**

Mineral and carbonated.



# Party Time

*Let the night go on!*

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**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**

*And if you're still hungry for more?*

**2 EXTRA STATIONS**

**+ EXTRA**

## 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 · Walnut bread · Black olive bread  
elaborated by AMADIP · Artisan rye crackers.

### ***Accompanied by...***

...Mallorcan "ramallet" tomatoes, different types of AOE oils,  
a selection of Es Trenc salts, homemade jams, nuts and grapes.

**10€ per person**



+ EXTRA

## Handcut Iberian Ham

*There is no feast without ham.*

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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**





## ES TALLER DE CA'N PINTXO

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