



COOKING WORKSHOPS

BY: DANIEL CARRILLO Y JUAN SIMÓN

ES TALLER DE CA'N PINTXO

*“Es Taller de Ca’n Pintxo”, is a gastronomic, cultural and artistic meeting point, where we enjoy, create and work with the best products that our lands give us. Our philosophy is to commit ourselves to **KMO products**, in other words, locally sourced products, cultivated in our beloved islands.*

*We offer **private cooking workshops** with lunch included, for groups of at **least 8 people for 65€ p.p.** (drinks not included). A very entertaining and different gastronomic experience where you will learn recipes and the best cooking tricks from the hand of our head chefs **Daniel Carillo and Juan Simón**.*

*We start cooking at **11:00 and the duration is approximately 4 hours** plus time for the meal. **The workshops consist of 4 savoury dishes and a dessert** that you can then enjoy together. In addition to the classic cooking classes, we offer you our **“Gastronomic Experiences”**. These are a selection of the most popular recipes, so that in the same workshop you can cook an Asian dish, a fresh pasta or rice, the perfect combination. A great and fun activity for some casual celebrations with friends.*

Our cookings events are ideal for any kind of group, whether you come with family or friends, birthday parties, team building activities, farewells, reunions, etc.

Enjoy the experience!

SUMMARY

Course List



Pintxos and Tapas

Fresh Vietnamese spring rolls

with mushrooms and cottage cheese.

Mexiterranean taco

with “mallorcan porcella” (suckling pig) and piparras.

Crunchy wings

Boneless free-range chicken wings with orange mustard mayonaise.

Samosas

Vegetable curry samosas.

Triki cookies

with dark chocolate, made white chocolate or milk chocolate.



Winter is Coming

Chickpea stew

with baby squid and Sobrasada.

Poached egg

with mushrooms and pumpkin - gorgonzola puree.

False wheat risotto

with mushrooms and parmesan crunch.

Sweet potato gnocchis

with sage butter.

Drunken truffles

of chocolate and hazelnuts.



Fresh Pasta

Egg tagliatelle

with Iberian pancetta, sweet onion and truffle cream.

Wheat semolina ravioli stuffed

with ricotta, Catalan sausage, dried apricots
and curried walnuts.

Spaghetti nero di sepia

al aglio, olio e peperoncino with thyme,
roasted tomato and prawns.

Violet potato gnocchis

a la sorrentina tradizionale.



Asian Tour

Japchae

a typical Korean dish made with sweet potato noodles and vegetables.

Vietnamese Nems

fried pork rolls with vegetables, aromatic herbs and mushrooms.

Sweet and sour chicken

battered and fried chicken strips with sweet and sour sauce.

Yakitoris

Typical Japanese meat and vegetable skewers seasoned with yakitory sauce.

Bingka Ubi

Classical Malaysian dessert with cassava and coconut.



Rices I

Salmorretas (fried and roasted)

Created from based on ñoras, the base of rice dishes and paellas.

Collagen broth.

The base for Socarrat and any kind of rice dish.

Socarrat

with red shrimp tail.

Baked rice

with green beans and pork ribs.

Rice a banda

with monkfish and cuttlefish.



Rices II

Black rice

with red shrimp, cuttlefish, salicornia and sobrasada.

Dry rice

with Amanita Caesarea (Caesar's mushroom), Iberian pork, snow peas and green chili.

Mellow rice

with lobster and ecological peas.

Fumet

of red shrimp and rock fish.

Broth

made of meat and vegetables.



Typical Spanish, olé!

Salmorejo

Traditional cold cream from Andalusia, based on tomatoes, extra virgin olive oil and bread.

Potato omelette with onion

Ca'n Goi organic eggs and Sa Pobla potatoes.

Mixed Paella

with pork ribs, shrimp and cuttlefish.

Fumet

of red shrimps and rock fish.

Egg flan

with organic egg yolks and milk from Mallorcan farms.



Gastronomic Experience I

Japchae

a typical Korean dish made with sweet potato noodles and vegetables.

Fish tartar

Catch of the day, citrus dressing and coconut air.

Ravioli stuffed

with ricotta, Catalan sausage, dried apricots and curried walnuts.

Mediterranean taco

with “mallorcan porcella” (suckling pig) and piparras.

Crema Catalana (Siphon)

Our way, with a hint of vanilla and caramel glaze.



Gastronomic Experience II

Crunchy wings

Boneless free-range chicken wings with orange mustard mayonaise.

Yakitoris

Typical Japanese meat and vegetable skewers seasoned with yakitory sauce.

Dry rice

with sausage, mushrooms and snow peas.

Spaghetti nero di sepia

al aglio, olio e peperoncino with thyme, roasted tomato and prawns.

Bingka Ubi

Classical Malaysian dessert with cassava and coconut.



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