

CATERING FOR

- Celebrations
- Meetings
- Courses
- Workshops
- Anniversaries
- Film and comercial shooting
- All kinds of events



AVAILABLE MENUS

- Pica pica
- Complete menus
- Custom menus
- Minimum 15 people
- Fresh products
- Vegan options and intolerances upon request

COFFEE BREAK

- Organic yogurt with crispy cereals (v.o)
- Mini-sandwich with spinach, cheese and tomato confit (v.o)
- Almond and chocolate sponge cake (v.o)
- Chia pudding with fresh fruit and grated coconut (v)
- Fresh squeezed orange juice (v)
- Mixed beet juice, apple and lime (v)
- Teas and coffee with milk and organic vegetable drinks (v)

15€/person

PICA-PICA 1

- Hummus (v)
- Guacamole (v)
- Olive tapenade (v)
- Eggplant dip (v)
- Whole bread, nachos and crudités (v)
- Cheese and leek croquettes
- Carrot and tofu croquettes (v)
- Home-made pasties filled with seasonal vegetables
- Shot of vegetable cream soup (v)
- Breaded seitan batons served with chipotle sauce (v)
- Vegetable quiche

15€/person

PICA-PICA 2

- Hummus (v)
- Guacamole (v)
- Tapenade of olives (v)
- Eggplant dip (v)
- Whole bread, nachos and crudités (v)
- Cheese and leek croquettes
- Carrot and tofu croquettes (v)
- Home-made pasties filled with seasonal vegetables
- Breaded seitan batons served with chipotle sauce (v)
- Vegetable quiche
- Shot of vegetable cream soup (v)
- Tofu brocheta with satay sauce (v)
- Homemade cake to choose (o.v)

20€/person

PICA-PICA 3

- Hummus (v)
- Guacamole (v)
- Tapenade of olives (v)
- Eggplant dip (v)
- Whole bread, nachos and crudités (v)
- Cheese and leek croquettes
- Carrot and tofu croquettes
- Home-made pasties filled with seasonal vegetables
- Mini-salad of quinoa, spinach, pumpkin and avocado mousse (v)
- Breaded seitan batons served with chipotle sauce (v)
- Vegetable quiche
- Tofu brocheta and satay sauce (v)
- Spinach mini-burger with babaghanush and sprouts (v)
- Shot of vegetable cream soup (v)
- Chia pudding with fresh fruit (v)
- Homemade cake to choose (o.v)

30€/person

COMPLET

- **STARTER:** Vegetable cream soup
- **FIRST:** Mix salad
- **MAIN COURSE:** Dish of the day
- **DESSERT:** Homemade cake
- **BREAD AND WATER**

20€/person

SERVICES

- **Transport (with option of pick up, delivery or in-site service)**
- **Waiter service €20/h**
- **FoodTruck Service (consult)**
- **Assembly service (consult)**

EXTRAS

- **Drinks:**
 - Water
 - Coffee
 - Teas
 - Natural juices
 - Bottled juices
 - Organic soft drinks
 - Organic and artisan beers
 - Wines
- **Homemade cakes and desserts:**
 - Chocolate and almond cake
 - Lemon and coconut cake
 - Apple crumble (v)
 - Carrot cake with tofu mousse (v)
 - Chia pudding with fruit (v)
 - Creme caramel with coconut