



La Van

LA VAN MALLORCA
PLATED DINNER SERVICE
2024/2025

PLATED SERVICE

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La Van Mallorca's plated service style is a true testament to contemporary cooking with international flavours served with local ingredients and professional and welcoming service.

We are committed to creating a menu that is reflective of your personal tastes and preferences and aim to keep food waste to a minimum and ensure that everyone is left satisfied.

Within our menus we are flexible and allow for guests to make adjustments leading up to the special day.

A close-up photograph of the front of a light green vintage car. The image shows the grille with horizontal slats, a round headlight on the left, and a chrome bumper. The car is parked outdoors, with some greenery visible in the bottom left corner.

ARRIVAL

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Flavoured Waters

Lemonade

Cava

RECEPTION

-

Cava

White Wine/Rosé Wine

Estrella Galicia

Canonita Spritz



**La
Van**

CANAPÉS

STATIONS

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Cortador de Jamon

Quesos

Mesa Mallorquina

PASSED

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Mini Hamburgers with Truffled Cheese

Mini Tacos with Seabass Tartare and Pico de Pepino

Gildas

Tuna Tataki

Ceviche Bites

Koftas de Cordero with Salsa Tzatziki

Vegetable Samosas with Mango Chutney

Pan Fried Squid on Mallorquin Biscuit with Pea Purée

Blini with Baba Ganoush and Pomegranate

Dim Sum

Vegetable Gyosas with Salsa Verde

Beef Tartare with Brioche Bun

La Van



STARTERS

MISO TOM YUM SOUP

(Bok Choy, Mushroom, Pepper, Beans, Miso, Chilli and Coconut)

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TUNA TARTARE SALAD

(Tuna, Sesame, Marinated Cucumber, Orange, Chilli, Daikon, Soy Beans and Wild Rice Cracker - Served with Yuku and Sesame Oil Sauce)

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CORVINA CEVICHE

(Corvina, Toasted Corn, Mango, Pico de Pimiento and Cilantro)

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AJI AMARILLO QUINOTTO CON GUI SANTES Y CALAMAR

(Peruvian Style Quinoa Risotto - Served with Garden Peas and Flamed Squid)

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ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

(Roasted Pumpkin, Beetroot Hummus, Sun Dried Tomatoes and Toasted Almonds served with Basil Oil)

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GRILLED PEACH, RUCULA AND FETA SALAD

(Grilled Peach, Rucula, Feta and Lemon Dressing)

MAIN COURSES

LENTIL DAHL (Vgn)

(Indian Inspired Lentil Dahl with Yoghurt and Pita Bread)

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BRAISED BEEF CHEEK WITH YUKA (GF)

(Slow Cooked Beef Cheek, Served with Yuka and Yoghurt)

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PAN FRIED SEA-BASS WITH PARSNIP PURÉE, SAMPHIRE AND CONFIT TOMATOES (GF)

(Pan Fried Sea-Bass Fillet with Parsnip Mash, Samphire and Confit Tomatoes - Served with Butter Sauce)

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PORK MEDALLION WITH RUCULA PURÉE AND HONEY MUSTARD SAUCE (GF)

(Respectfully sourced Pork Medallion, Served with Courgette and a Rucula and Pepper Purée, Dijon Mustard and Honey Sauce)

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BEEF TATAKI WITH KALESRAW (GF)

(Beef Fillet - Cooked Rare and Sliced - Served with a Seasonal Slaw)

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GARDEN CURRY (Veg) (GF)

(Mallorcan Garden Curry with Seasonal Veg from Mallorca - Yoghurt and Lime Dressing)

DESSERT

LARGE SELECTION AVAILABLE ON REQUEST

WINE

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*Our prices include all arrival, reception
and also during dinner drinks service.*

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*For our dinner service we offer a taste of
Mallorca where possible depending on
the season to give your friends
something to talk about and showcase
further some of the amazing produce
coming out of the island.*

80 PERSONS

€13,500

(Price includes one station and 8 canapés, choice of two starters, three mains and two desserts, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)

90 PERSONS

€15,000

(Price includes one station and 8 canapés, choice of two starters, three mains and two desserts, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)

100 PERSONS

€17,500

(Price includes two stations and 8 canapés, choice of two starters, three mains and two desserts, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)

110 PERSONS

€18,150

(Price includes one station and 8 canapés, choice of two starters, three mains and two desserts, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)

120 PERSONS

€19,200

(Price includes one station and 8 canapés, choice of two starters, three mains and two desserts, drink, glasses, plates, cutlery, set up, service, cleaning and transportation - and 10% IVA)



LA VAN MALLORCA 2022 S.L

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