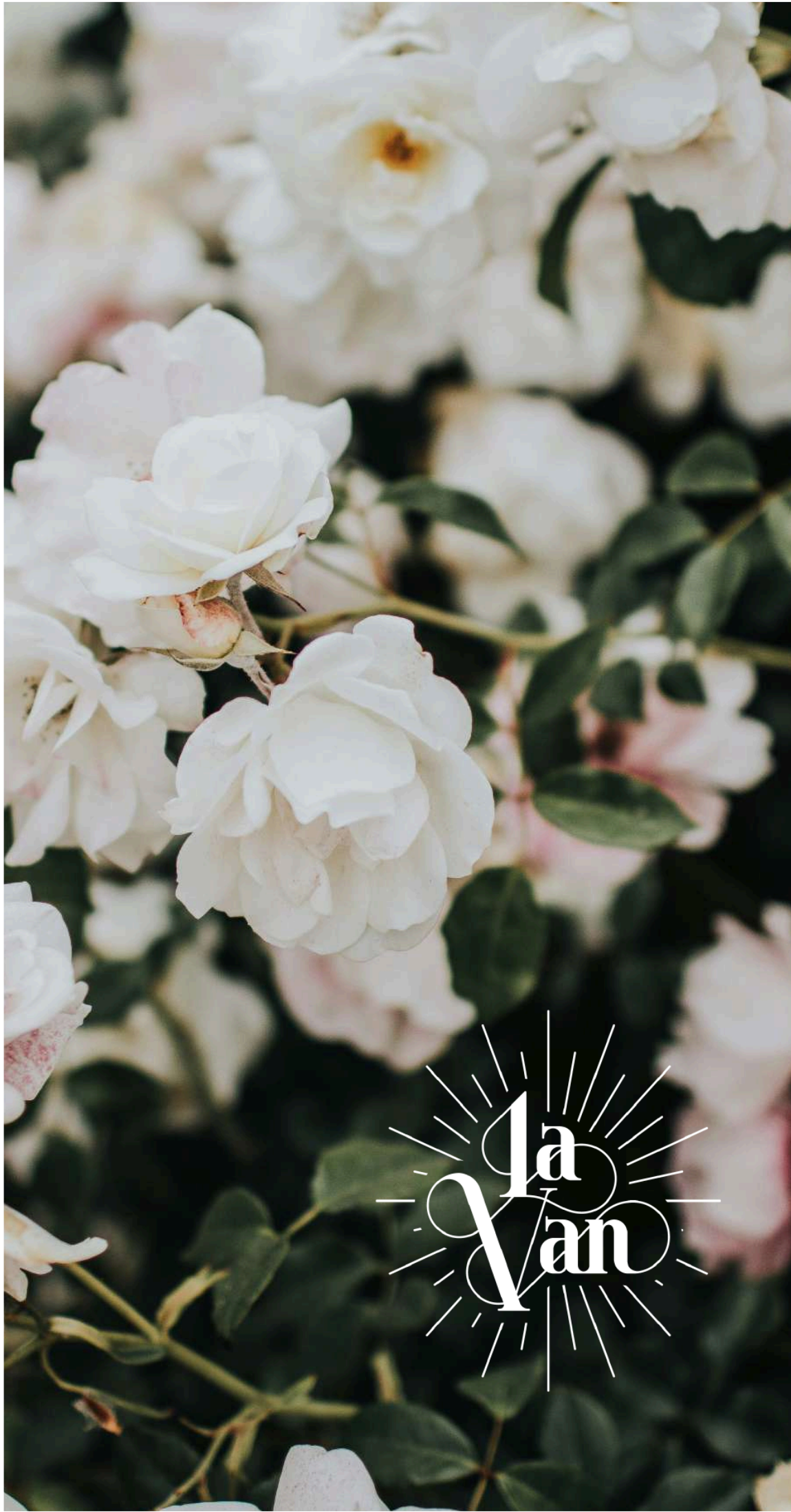


PLATED MENU 2025



La
Van

PLATED MENU

-

Our plated menu allows our guests to enjoy our cooking but in a more classical serving style of a three or four course dinner.

We are constantly adding to our selection of dishes and offer an international menu using locally sourced produce.

We love to research about different cultures and look to showcase this in our menu offering by working closely with each client to create a menu that is reflective of their personality and personal tastes.

WELCOME DRINK

-

Cava

Fresh Home-Made Lemonade

RECEPTION

-

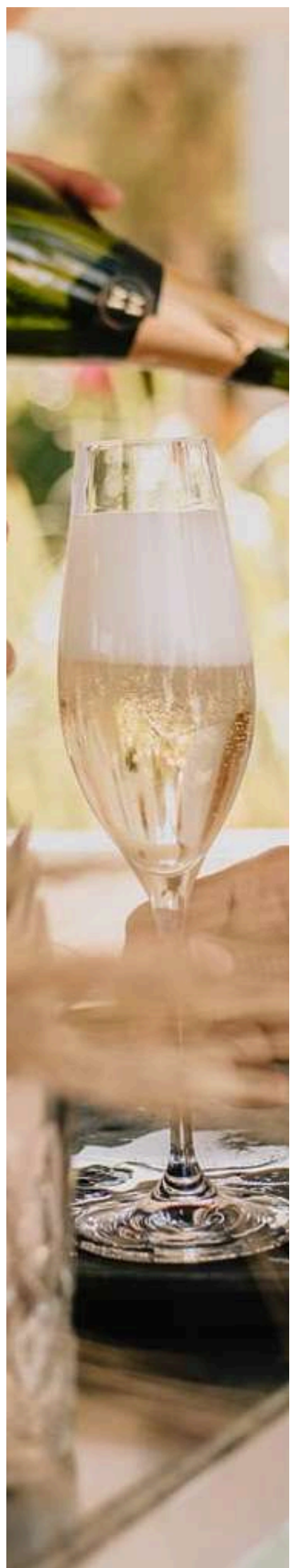
Cava

White Wine/Rosé Wine

Estrella Galicia

Canonita Spritz

(Other Drinks available on Request)





La
Van

CANAPÉS

STATIONS (PICK ONE)

-

Jamon Iberico

Quesos

PASSED (PICK EIGHT)

-

Mini Hamburgers with Truffled Cheese

Gildas

Ceviche Bites

Koftas de Cordero with Salsa Tzatziki

Mini Vegetable Samosas with Mango Chutney

Pan Fried Squid on Mallorquin Biscuit with Pea Purée

Blini with Baba Ganoush and Pomegranate

Aubergine Roll with Feta and Capers

Tomato Broscheta with Mozzarella

La
Van



STARTERS

-

TOMATO TARTARE SALAD

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

-

CORVINA CEVICHE

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

-

ROAST PUMPKIN, BEETROOT, SUN DRIED TOMATOES AND TOASTED ALMONDS

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

-

GRILLED PEACH, RUCULA AND FETA SALAD

(Grilled Peach, Rucula, Feta and Lemon Dressing))

FURTHER OPTIONS AVAILABLE DEPENDING ON CLIENTS REQUESTS

MAIN COURSES

LENTIL DAHL (Vgn)

(Indian Inspired Lentil Dahl with Yoghurt and Pita Bread)

-

BRAISED BEEF CHEEK WITH YUKA (GF)

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

-

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)

-

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)

-

BEEF FILLET WITH ASPARAGUS (GF)

(Beef Fillet - With Sliced Potato, Asparagus and Red Curry Sauce))

-

GARDEN CURRY (Veg) (GF)

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



DRINKS



WINE DURING DINNER

-

Each year we select a different wine for both the welcome and after party services from Mallorca or mainland Spain and for the dinner services offer clients with the opportunity to either supply their own wine or choose a wine more specific to their personal preferences

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OPEN BAR SERVICES

-

Our open bar services are based around brand name mixed drinks and easy to build signature cocktails.

EXAMPLE

-

MARTIN MILLERS GIN

TANQUERAY GIN

BOMBAY SAPHIRE GIN

JOHNNIE WALKER BLACK

RON BARCELO

BACARDI

LA MALINCHE GOLD TEQUILA

ABSOLUT VODKA

MIXERS

SCHWEPPS TONIC

ESTRELLA GALICIA



TABLES, CHAIRS AND LIGHTING



TABLES, CHAIRS AND LIGHTING

-

For our plated service there are a variety of different seating arrangements which clients can choose from

We include a minimalist set up with placemats, linen napkins, cutlery, one water glass, one wine glass and also water jugs for each table.

Menu cards, flower arrangements or special gifts are normally arranged by the client or through one of our trusted wedding planners

Cocktail tables are also calculated for the amount of people attending and are included in our prices.

We can assist with lighting through one of our partners to help create the perfect ambience.

Seating arrangements and lighting are usually discussed after initial site visit.

PRICES

-

Our prices range from 180pp to 225pp depending on the number of guests and also set up required.

All our prices are inclusive of all plates, cutlery, base plates, glassware, ice, service, transportation, set up, food and drink and 10% VAT.

Please contact us for a more personalised quotation.

LA VAN MALLORCA 2022 S.L, B10788768, CALLE SETZE DE JULIO, 37, 1º, 07009

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