



Mas de Canicattí
Hotel - Restaurant - Spa



RELAIS &
CHATEAUX®



*The difference lies in the customisation,
the detail, the value of the smallest of things...*



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Appetizer

Marinated Prawns with tomato chutney 3,5 €

Breaded Chicken with curry flavour 2,8 €

Calamari with potato cream 2,5 €

Marinated Salmon with yogurt sauce 2 €

Rice paper roll with vegetables 1,8 €

Menu I

Starters to choose

Lobster with roquette salad and dressing from passion fruit vinegar

Vegetable puff with its crunches and Iberian ham chips

Main dish to choose

Baked Bass with sea shell cream and risotto with herbs from the "finca"

Carrilera (cheek) of roasted veal in red wine with purée from potato and vanilla

Dessert to choose

Lukewarm Orange Tartlet with mascarpone cream and ginger sorbet

Toffee and chocolate cream with coco ice cream

Price: 85 €

Menu II

Starters to choose

Tuna tartar with mustard sabayon accompanied by salad of trout eggs and chopped onions

Carpaccio from beef filet on pink pepper accompanied by parmesan cheese, seared boletus and truffles

Main dish to choose

Steamed hake aromatized with salvia on a prawns screw

Low temperate Suckling pig with its crispy skin and purée of vegetables of the "finca" and stew of Lombard Cabbage

Dessert to choose

White chocolate and hazelnut cake with baked apple ice cream

Chocolate Coulant with vanilla ice cream

Price: 88 €



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Menu III

Starters to choose

Mousse of foie with veil of muscatel and red fruits
Rare Pilgrim's scallops with bean cream on light curry and crispy breadcrumbs

Main dish to choose

Shadefish of the day with seared calamari and raw vegetable salad
Duck Confit with sweet and sour sauce and oven potatoes with rosemary

Dessert to choose

Lukewarm Fruit Strudel with vanilla ice cream and caramel Chantilly
Chocolate Parfait with milk and meringue with red fruit brittle

Price: 91 €

Menú IV

Starters to choose

Potato cream with truffles with consommé de Jabugo and ragout of quails and mushrooms
Prawns salad with apple, mint and cider foam

Main dish to choose

Monkfish in crispy citrus fruits on seafood fumet and baby spinach
Buffalo filet done to perfection with port wine sauce and Tubers cream with foie

Dessert to choose

Raspberry soup with pistachio cake and poppy seed foam
Pure Chocolate Brownie with its cream and white chocolate and coffee ice cream

Price: 98 €

Wine cellar

White wines

D.O. RUEDA

Palacio de Bornos "Verdejo"

D.O. SOMONTANO

Message Blanco

Viñas del Vero

D.O. AMPURDÁ

Blanc de Blancs Perelada

D.O. VALENCIA

Angosto

Daniel Belda Verdil

The white wines do not cause an increase of the menu prices.

Red wines

D.O. RIOJA

Cantos de Valpiedra

Conde de Valdemar Crianza

Coto D'Imaz Reserva

D.O. RIBERA DEL DUERO

Montecastro

Prado Rey Roble

D.O. SOMONTANO

Bodegas Pirineos Merlot

Enate Crianza

D.O. ALICANTE

Laderas del Sequé

D.O. LA MANCHA

Finca Antigua Crianza

Rioja: supplement of 3€/person

Ribera del Duero: supplement of 4€/person

Somontano: supplement of 2,5€/persona

D.O. Alicante y La Mancha do not cause an increase of the menu prices.

Cava

Utiel-Requena

Dominio de la Vega, Brut

Coto D'Arcís, Brut

Penedés

Agustí Torelló Mata, Brut

María Casanovas

Penedés: supplement of 2€/person



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Home made sorbets

Pineapple, Coco, Passion fruit, Yoghurt with mint cream, mandarins of the "finca", green apple 3, 5 €

Additional Appetizers

Black rice with creamy aioli sauce 2 €
Cod Esgarrat (Red peppers, olives) 2, 5 €
Crispy spinach triangles 1, 5 €
Crujiente "de blanco y negro" 2 €
Tuna Tataki with guacamole sauce of the "finca" 2 €
Mozzarella with anchovy 1, 8 €
Prawn Brochette with pineapple 6 €
Potato cream puff with blood sausage 1, 5 €
Cod cream puff 1, 8 €
Quiche of prawns and leek 2 €

Cut of ham:

Iberian ham "Recebo Jabugo" 410 €
Iberian ham "Recebo Guijuelo" 475 €
Iberian ham "Bellota Jabugo" 689 €
Iberian ham "Bellota Guijuelo" 757 €

Cut of Salmon:

Main rib of salmon with cheese cream and chives 360 €

Cheese 22€/persona

Valencian

Chesse de Cassoleta or blanquet "Semi-cured"
Cheese de servilleta "Cured"
Cheese El Tronchón "Tierno"
Accompanied by marmalade

Internationals

Stilton – England
Parmigiano Reggiano – Italy
Gruyere – Switzerland
Brie – France
Quinces, fruits and various comfitures.

Creams 7,5€/persona

Cold cream of celeri and green apple
Lukewarm Cream of peas and mint
White garlic
Hot Cream of courgette and basil from the "finca"
Salmorejo (Cold cordobian vegetable soup)

Free serving at the bar

"Basic"

Whisky: Cutty Shark, Ballantines and White Label
Vodka: Absolut and Stolichnaya
Rum: Bacardi and Brugal Añejo
Gin: Beefeater and Bombay Sapphire
Liquors: Baileys, Peachliquor and Frangélico
Price: 16 €/person (2 hours)

Gin bar

Hendrick's aromatized with cucumber
Tanqueray 10 aromatized with orange and cinnamon
G'Vine aromatized with pink pepper
Tonica Nordic and Nordic Blue
Price: 16 €/person/hour

Mojitos

Prepared with mint from the "finca"
Price: 6 €/person/hour



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Musical setting (approximated tariffs)

- DJ musical entertainment 2 hours: 350€ (midday) 450€ (dinner)
- DJ during banquet and Open Bar (2 hours) 650€
- Additional entertainment with piano: 100€
- Additional hour DJ 70€/hour
- Quartet: 800€ (2 ½ hour)
- Quintet: 1000€ (2 ½ hour)

These musical performances will take place during lunch and dining time.

Lunch: from 13:30 to 18:30 h and dinner: from 21:00 to 03:00 h.

Civil Ceremony

Area for celebration:

Garden "El Càdec"

Veranda and Gardens of the Masía

Interior Patio Masía

The area depends on the number of reserved rooms.

Setting of the ceremony:

- Table and lectern
- 1 flower arrangement
- Chairs for guests (36 Units)
- Micro phone

Price: 450 € + VAT 18%

* The date has to be proved with the Celebrator who is going to realise the ceremony, responsible for all applications to realise with the town hall.

Form of Payment:

Your reservation will be confirmed only after depositing an amount of 500€ or 25% of the proposition in the concept of reservation of the date and the premises.

In case of annulations your deposit will not be reimbursed in the concept of disadvantages and prejudices to our establishment.

10 working days before the celebration 100% of the amount must have been paid.

The remaining amount has to be paid the day after the celebration.

The guest list and the definitive number of participants have to be submitted 10 days before the event.

Once submitted the number of participants we won't do any modifications, therefore we ask you to verify your invitations with sufficient anticipation to the event.

Very Important

Due to municipal regulation it is strictly forbidden to light any kind of Pyrotechnics on the area. The use of confetti, rice, petals or the like is forbidden. We thank you for your collaboration and respect towards our gardens and surroundings.

The proposition does not include:

TVA

Flower arrangement (tables, rooms, exteriors)

The musical setting of the event

Our professional collaborators:

Floristics La Maranta -Amparo: 678 44 70 72

Musical Setting -Kike Tejedor: 635 554 868

Fotographies and videos -Antonio Delgado: 616 151 850

These professionals guarantee quality and perfection; therefore we are working together exclusively with them.

The establishment reserves the right to modify contents and tariffs without previous notice.

This brochure is valid during 2012.