

ENOTECA
Cocina de autor 1918



Grupo Ristoro

EXPERIENCE



About us

At Grupo Ristoro, every event is the result of over 100 years of passion for gastronomy and the experience of running four active restaurants. Our history in the culinary world has taught us that great catering is not just about flavors—it's about creating unforgettable experiences.

Today, we continue with the same dedication, offering exclusive catering services tailored to every occasion, from intimate gatherings to grand celebrations. We take care of every detail to ensure your event reflects excellence, tradition, and impeccable service.

Let us transform your celebration into a truly unique moment, with the quality and commitment that only a century of experience can offer.



Catering

Celebrate an unforgettable event with the best professionals with 8 hours of service.

Browse our menus and customize every detail for a tailor-made celebration.



Menu

Finger Food (1 hour)

- Seabass ceviche with smoked mango mayo.
- Baby squid croquettes with lime & parsley aioli.
- Vegetarian options available.
- Caprese skewer with buffalo mozzarella, cherry tomato & pesto.
- Quelitas crackers with sobrasada & Payés cheese.
- Wild salmon tartare with kimchi sauce, avocado cream & flying fish roe.
- Seafood salad with mussels, octopus & shrimp.
- Classic yellow tomato gazpacho.
- Pamboli con jamón ibérico y queso local.

Drinks

- Juice, cava, white wine, red wine from the island.
- Beer.
- Tinto de verano.
- Aperol Spritz.
- Lillet Blanc & Rosé.
- Soft Drinks



First Course *(Choose 1) *3 Hours**

- Lemon Risotto with Red Prawn Tartare, Salmon Roe, and Sea Asparagus.
- Truffle ravioli.
- Braised Beef Cheek Cannelloni in Its Jus with Foie Gras Pâté.

Vegetarian options available.

Live Cooking Station *(Choose 1)*

- Tomahawk Show Cooking (1kg) to Share for 4 People
- Mediterranean-style sea bass.
- Mixed grill (Angus entrecôte, free-range chicken, and criollo chorizo).

Vegetarian options available.

Sides – €2 per person *(Choose 1)*

- Potatoes, Salad or Vegetables

Desserts

- Gianduia tiramisu.
- Pistachio ice cream with amaretti & dark chocolate.
- Lemon sorbet with ginger.

Kids' Menu *(Up to 12 years old)*

- Ravioli with Bolognese sauce.
- Mini burgers.
- Free-range chicken cutlet.
- Dessert: Brownie with vanilla ice cream.
- Drink included (€35 per child).

Menu

optional

Calamarata Pasta in Parmesan Wheel with Truffle.)



Carabinero Prawn Paella with Cuttlefish and Octopus.



3.5-Hour Open Bar

Alcoholic Drinks:

- Ron Barceló.
- Whisky Ballantine's.
- Gin & Tonic Seagram's.
- Vodka Smirnoff.

Extra Open Bar / 1 Hour: €150

- 1 hour extra: €10 per person.

Signature Cocktails (€15 per person per 3,5 hours, Choose 3 cocktails included):

- Espresso Martini, Mojito, Porn Star Martini, Margarita, Moscow Mule.

Signature Cocktails;

- Ginger Sour (gin, mango, ginger beer, citrus foam).
- Coco Loco (rum, Malibu, lime, pineapple juice, coconut foam).
- Miss Paloma (tequila, cantaloupe, miso, grapefruit, lime, agave, kimchi & salt).
- Coconut Espresso Martini (Coffee, Malibu, Vodka, Kahlúa, Coconut Purée)
- Gin Cabraboc (Mallorca) with Bergamot Tonic.



Price

**8-hour service from €149 (minimum 30 people)
Birthdays, weddings, and events.**

- Chef: €500
- Sous Chef: €350
- Waiter x3: €176x3 = 528€

Transport from €300

Table linens, cutlery, and glassware included.



*Contact us and let's design a gastronomic experience
tailored to your event!*

General Conditions

- The company is not responsible for weather changes.
- Payment plan:
 - 10% upon booking.
 - 40% two months before the event.
 - 50% one month before the event.
- VAT not included.
- Confirmation of guests, allergies & menu selection required one month before the event.

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