

C A L I U

M E D I T E R R A N E A N F O O D



OPTION 1: "MEDITERRANEAN DELIGHT  
CANAPÉS"

\$65

OYSTER MIGNONETTE

*Fresh oysters with a tangy white balsamic mignonette*

BRUSCHETA CALIU

*Crispy artisan bread topped with carpaccio tomato, ricotta cheese, basil,  
oil, and balsamic*

ARTISAN TOMATO BREAD WITH ORTIZ  
ANCHOVIES

*Toasted bread topped with ripe tomatoes and high-quality Ortiz  
anchovies*

JAMÓN SERRANO CROQUETAS

*Creamy croquettes filled with jamón serrano and goat milk*

PEAR & GORGONZOLA RISOTTO

*Creamy risotto infused with the sweet flavor of pear and the sharpness of  
Gorgonzola cheese, finished with roasted coffee beans*

OPTION 2: "ELEGANT MEDITERRANEAN  
FLAVORS CANAPÉS"

\$85

FENNEL & ORANGE OYSTERS MIGNONETTE

*Oysters paired with a refreshing mignonette of fennel and orange zest*

CALAMARES A LA ROMANA

*Lightly fried calamari served with aioli*

BRUSCHETA CALIU

*Crispy artisan bread topped with carpaccio tomato, ricotta cheese, basil  
oil, and balsamic*

ARTISAN TOMATO BREAD WITH ORTIZ  
ANCHOVIES

*Toasted bread topped with ripe tomatoes and high-quality Ortiz  
anchovies*

HANDCRAFTED STEAK TARTARE WITH TOAST

*Finely chopped raw steak seasoned with capers, onions, and herbs, served  
on crispy toast*

ASSORTED MEDITERRANEAN TARTLETS

*A selection of small tarts showcasing Mediterranean flavors*

FENNEL SAUSAGE WITH SAFFRON AND PORCINI  
CONCHIGLIE

*Italian sausages infused with the exotic flavors of saffron, served with  
conchiglie pasta*

OPTION 3: "GOURMET TREASURES  
FROM SEA & LAND CANAPÉS"

\$105

BLOODY MARY OYSTERS

*Oysters infused with the flavors of a classic Bloody Mary cocktail*

PULPO A LA GALLEGA

*Tender charcoal-grilled octopus slices served with a traditional Galician  
paprika sauce, accompanied by small potatoes*

CATALAN-STYLE SCALLOPS

*Scallops prepared in the Catalan style*

BEEF CARPACCIO

*Thinly sliced raw beef fillet drizzled with olive oil, lemon juice, capers,  
and Parmesan shavings*

PRAWN CROQUETTES

*Creamy croquettes filled with succulent prawns*

SALMON TARTARE

*Freshly diced salmon seasoned with spicy mayo, apple, capers, and  
shallots*

GRILLED PRAWNS WITH ROMESCO SAUCE

*Prawns grilled to perfection, served with a traditional Spanish romesco  
sauce made from roasted red peppers, almonds, garlic, olive oil, and  
vinegar*

BLACK SQUID ARROZ

*A flavorful black rice dish made with squid ink, squid, and fish, served  
with a touch of smooth aioli (similar to paella)*

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BANQUET MENU  
\$135

CLASSIC FOCACCIA

*Handcrafted focaccia drizzled with extra-virgin olive oil and aged balsamic reduction*

CREAMY BURRATA

*Burrata cheese served with vine-ripened tomatoes, drizzled with basil oil and garnished with fried sage*

MARINARA MUSSELS

*Fresh mussels steamed in a fragrant marinara sauce with garlic, white wine, and herbs*

BEEF CARPACCIO

*Thinly sliced beef tenderloin served with olive oil, lemon zest, capers, and Parmesan*

PRAWN RISOTTO

*Creamy risotto with prawns, tarragon, saffron, and a hint of lemon zest*

BLACK ANGUS RUMP CAP

*Tender Black Angus rump cap cooked to perfection, served with a special chimichurri sauce*

KIFFLER POTATOES

*Roasted Kiffler potatoes finished with shallots, butter, and parsley*

MEDITERRANEAN SALAD

*Seasonal lettuce, olives, and feta cheese with a light lemon-herb dressing*

CALIU'S ELEGANT MEDITERRANEAN  
BANQUET  
\$160

CLASSIC FOCACCIA

*Handcrafted focaccia drizzled with extra-virgin olive oil and aged balsamic reduction*

CROSTINI WITH RICOTTA AND ORTIZ  
ANCHOVIES

*Crispy crostini topped with creamy ricotta cheese and premium Ortiz anchovies*

SCALLOPS A LA CATALANA

*Seared scallops paired with caramelized leek, onion, and carrot, enriched with a velvety cream*

PIPIES A LA MARINARA

*Fresh pippies steamed in a fragrant marinara sauce with garlic, white wine, and cherry tomatoes*

BRIOCHE KING PRAWN BITES

*Succulent king prawns encased in buttery brioche, lightly fried to perfection*

SEAFOOD CRAB LASAGNE

*Layers of delicate pasta filled with a rich blend of crab meat, creamy béchamel, and aromatic herbs*

FISH OF THE DAY

*Fresh catch of the day, perfectly prepared to highlight its natural flavors*

MEDITERRANEAN SALAD

*Mixed lettuces tossed with Kalamata olives, feta cheese, and a light lemon-herb dressing*

KIFFLER POTATOES

*Roasted Kiffler potatoes finished with shallots, butter, and parsley*

CALIU'S GOURMET TREASURES PREMIUM  
\$190

SPICY GAZPACHO SHOTS

*Chilled tomato-based soup infused with spices and served in shot glasses for a refreshing start*

SOCIAL BREAD SOURDOUGH WITH BURNED  
BUTTER

*Artisan sourdough bread paired with rich, nutty burned butter for a decadent start*

SALMON CAVIAR AND RICOTTA TARTLETS

*Petite tart shells filled with luxurious salmon caviar and creamy ricotta cheese*

MARINATED OCTOPUS CARPACCIO

*Delicate slices of octopus marinated and drizzled with basil oil, olive oil, lemon zest, and herbs*

TUNA TARTARE

*Fresh tuna finely chopped and seasoned with a Mediterranean dressing, spices, preserved lemon zest, and fresh herbs*

KING PRAWNS BUTTERFLY WITH SALSA VERDE

*Succulent king prawns butterflied and grilled to perfection, served with a vibrant salsa verde*

FISH OF THE DAY

*Fresh catch of the day, perfectly prepared to highlight its natural flavors*

BLACK ANGUS RUMP CAP

*Tender Black Angus rump cap cooked to perfection, served with a special chimichurri sauce*

MEDITERRANEAN SALAD

*Mixed lettuces tossed with Kalamata olives, feta cheese, and a light lemon-herb dressing*

KIFFLER POTATOES

*Roasted Kiffler potatoes finished with shallots, butter, and parsley*

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TASTE OF SPAIN  
\$130

SOCIAL BREAD SOURDOUGH WITH TOMATO

*Crispy slices of sourdough bread rubbed with ripe tomatoes, garlic, and olive oil, a classic Spanish starter.*

ARTESANAL BREAD TOAST WITH ORTIZ ANCHOVIES AND TOMATO

*Crispy slices of artisanal bread topped with premium Ortiz anchovies and ripe tomato*

CROQUETAS DE JAMÓN SERRANO WITH GOAT MILK

*Creamy croquettes filled with flavorful Jamón Serrano and goat milk, fried to a golden crisp*

PULPO A LA GALLEGA

*Tender octopus slices seasoned with paprika, olive oil, and sea salt, served on a bed of sliced potatoes*

TWO TYPES OF PINTXOS

*A curated selection of Spanish bite-sized delights featuring traditional flavors and ingredients*

PATATAS BRAVAS

*Crispy fried potatoes served with a spicy tomato-based sauce and aioli*

ENSALADA MIXTA

*A refreshing mixed salad featuring crisp lettuce, ripe tomatoes, cucumber, red onion, olives, and bell peppers, tossed with a light vinaigrette*

AUTHENTIC SEAFOOD PAELLA

*A masterpiece of Spanish cuisine, a symphony of flavors with tender pieces of fresh seafood, all cooked together in a traditional paella pan*

ITALIAN NIGHT  
\$130

ROSEMARY FOCACCIA

*Artisanal bread with fragrant rosemary, served with premium olive oil and balsamic reduction*

BRUSCHETTA CALIU

*Crispy bread topped with creamy ricotta, ripe carpaccio tomato, and aromatic basil oil*

FRIED SARDINES

*Delicately fried fresh sardines, accompanied by a zesty lemon aioli*

PORCINI ARANCINI

*Golden-brown risotto balls infused with porcini mushrooms and Parmesan*

INSALATA CAPRESE

*A classic salad of fresh mozzarella, vine-ripened tomatoes, and basil, drizzled with extra virgin olive oil and balsamic glaze*

PACCHERI LAMB RAGU

*Large tubular pasta enveloped in a rich and savory lamb ragu, garnished with grated Parmesan cheese*

BLACK ANGUS RUMP CAP

*Succulent Black Angus rump cap, expertly grilled and served with a vibrant chimichurri sauce*

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