



Tailor made
Lunch Proposals

Corporate

Food is *memories*

We believe in the power
of gastronomy to create memories

MONTADITOS (2)

-Open faced sandwich-

Marinated salmon, cream cheese and mango.

Crab and sweet paprika.

Chicken croquette.

Caramelized onion, Brie and sweet paprika.

“Sobrasada”, honey and manchego cheese.

Grilled vegetables and goat cheese.

Beef, ancienne mustard and lettuce.

Tuna, pisto and wasabi mayonnaise.

Foie, figs and pistachio.

Russian salad.

Chicken curry with apple.

Roasted pork loin with honey and mustard sauce.

SANDWICH (1)

-English bread-

Club (Chicken, bacon, egg, lettuce and mayonnaise).

Mediterranean (Tuna, mayonnaise, egg and pepper).

Nordic (Salmon, cheese cream and arugula).

Vegetable (Cucumber, mayonnaise, lettuce and tomato).

Olympic (Ham, cheese, lettuce and tomato).

Healthy (Turkey, lollo rosso, tomato with honey and mustard sauce).

Farmer (Chicken, cheese, lettuce and caramelized onion).

Pastrami (Beef, mustard mayonnaise, lettuce and pickles).

Greek (Feta cheese, cucumber, yogurt sauce and arugula).

WRAP (1)

Chicken (Chicken, tomato, red & green pepper).

Salmon (Marinated salmon, cheese cream and arugula).

Ham (Parma ham, mozzarella and basil).

Tuna (Tuna, corn, mayonnaise, egg and lettuce).

Vegetables (Sauté vegetables with goat cheese).

English (Roast beef, cheese cream, lettuce and light sweet mustard sauce).

SANDWICH (1)

-White and cereals bread-

“Payesito” with turkey, fine herbs creamy cheese.

Walnuts bread with manchego cheese.

Mini ciabatta with ham and tomato tartare.

“Provenzal” bread, roasted pork loin and ancienne mustard sauce.

Seeds bread with white “butifarra” (Catalan sausage).

“Crystal” bread with chicken, tomato with honey and mustard sauce.

SALAD (1)

Waldorf (Apple, raisins, walnuts, grapes, Waldorf sauce and lettuce).

Gnocchetti, vegetables and ham.

Green salad, fruit cassé and red fruits vinaigrette.

Chicken Caesar salad.

Tabbouleh (bulgur, vegetables, mint and citrus).

Mezzo Penne with seasonal vegetables and pesto.

BAKED (1)

“Pincho” of Spanish omelet.

Meat pie.

Tuna pie.

Quiche of mushroom and spinach.

Quiche of leek and truffle.

Quiche Lorraine.

DESSERTS

Fruit skewer

+

(2)

Mini Brownie.

Mousse of yogurt, red fruits and muesli.

Hazelnut and raspberry.

Appel sweet.

Tiramisu.

Mini Sacher.

Cheesecake and cranberries.

Peanut mousse and chocolate.

Carrot cake, cream cheese and vanilla.

Mousse of lemon and “mató” (cottage cheese).

Mascarpone mousse, passion fruit and PZ.

Chocolate mousse with strawberry.



BUSINESS

15,15€ VAT not included

01

To choose the number of references in brackets.



MEDITERRANEAN

16,75€ VAT not included

02

SNACK (2)

Roasted vegetables on “coca” bread.

Montadito” of pisto.

Role of salmon and sautéed seasonal vegetables.

Bruschetta with braised eggplant, hummus and Kalamata olive.

Puff pastry with seasonal mushrooms and cream cheese.

SALAD (1)

“Xatonada” (codfish and “romesco” sauce).

Braised endives, creamy cheese and cherry tomato.

Greek Salad.

Russian salad with apple.

Arugula, cherry tomato, Manchego cheese and dry tomato vinaigrette.

Green lettuce, tuna, Kalamata olive, cherry tomato and a soft vinaigrette of modena and ancienne mustard.

Tabbouleh (bulgur, vegetables, mint and citrus).

BAKED (2)

Our Spanish omelet.

Chicken croquette.

Iberian croquette.

Tuna pie.

Meat pie.

Quiche of ham and cheese.

Quiche of leek and truffle.

Quiche Lorraine.

CIABATTINAS (2)

Braised chicken, lettuce, crunchy bacon and homemade mayonnaise.

Pastrami, arugula and ancienne mustard.

Tuna, egg, lettuce, roasted pepper and a light lemon mayonnaise.

The Classic (Iberian ham with tomato tartare and extra virgin olive oil).

Roasted loin, tomato, “lollo verde”, mayonnaise of modena.

Brie, caramelized onion, canons lettuce and a soft dry tomato mayonnaise.

DESSERTS

Fruit skewer.

+

(2)

Hazelnut and raspberry.

Lemon and “mató” (cottage cheese).

Tiramisu.

Dry fruits with chocolate.

White chocolate mousse with mandarin.

Carrot cake, cream cheese and vanilla.

Lemon pie.

To choose the number of references in brackets.

SELECTION

Breads assortment

(1)

Selection of national and international cheeses.

Selection of cold cuts, tomato tartare and toast (ham, pork loin, “chorizo”, and “salchichón”).

Roasted pork loin, ancienne mustard sauce and balsamic.

Selection of Catalan cold cuts (“bull, bisbe, llonganissa”...), tomato tartare and toast.

SALAD (1)

Gnocchetti, vegetables and ham.

Arugula, cherry tomato, Manchego cheese and dry tomato vinaigrette.

Chicken Caesar salad.

Tabbouleh (bulgur, vegetables, mint and citrus).

Waldorf (Apple, raisins, walnuts, grapes, Waldorf sauce and lettuce).

Mezzo Penne with seasonal vegetables and pesto.

BAKED (1)

Chicken fajita.

“Pincho” of Spanish omelet.

Meat pie.

Tuna pie.

Quiche of mushrooms and spinach.

Quiche of leek and truffle.

Quiche Lorraine.

HOT* (1)

Chicken Stroganoff with pilaf rice.

Chicken cooked in cava with confit potato.

Yakisoba with seasonal vegetables.

Grilled salmon and caramelized vegetables.

Hake in green sauce.

Wok beef, vegetables and soy sauce.

Thai rice

Tortiglioni, cheese sauce and arugula.

“Fideuà” with “alioli”.

DESSERT

Fruit Skewer

+

(2)

Mini Brownie.

Mousse of yogurt, red fruits and muesli.

Hazelnut and raspberry.

Tiramisu.

Cheesecake and cranberries.

Peanut mousse and chocolate.

Carrot cake, cream cheese and vanilla.

Mousse of lemon and “mató” (cottage cheese).

Mini Sacher.

Mascarpone mousse, passion fruit and PZ.

Chocolate mousse with strawberry.



EXECUTIVE

18,35€ IVA no incluido

03

To choose the number of references in brackets.



PREMIUM

20,85€ IVA no incluido

04

SELECTION

Breads assortment

(2)

Selection of national and international cheeses.

Selection of cold cuts, tomato tartare and toast (ham, pork loin, "chorizo", and "salchichón").

Roasted pork loin, ancienne mustard sauce and balsamic.

Selection of Catalan cold cuts ("bull, bisbe, llonganissa"...), tomato tartare and toast.

SALAD (1)

Gnocchetti, vegetables and ham.

Arugula, cherry tomato, Manchego cheese and dry tomato vinaigrette.

Chicken Caesar salad.

Tabbouleh (bulgur, vegetables, mint and citrus).

Waldorf (Apple, raisins, walnuts, grapes, Waldorf sauce and lettuce).

Mezzo Penne with seasonal vegetables and pesto.

BAKED (1)

Chicken fajita.

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Meat pie.

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HOT* (1)

Chicken Stroganoff with pilaf rice.

Chicken cooked in cava with confit potato.

Yakisoba with seasonal vegetables.

Grilled salmon and caramelized vegetables.

Hake in green sauce.

Wok beef, vegetables and soy sauce.

Thai rice.

Tortiglioni, cheese sauce and arugula.

"Fideuà" with "alioli".

DESSERT

Fruit Skewer

+

(3)

Mini Brownie.

Mousse of yogurt, red fruits and muesli.

Hazelnut and raspberry.

Tiramisu.

Cheesecake and cranberries.

Peanut mousse and chocolate.

Carrot cake, cream cheese and vanilla.

Mousse of lemon and "mató" (cottage cheese).

Mini Sacher.

Mascarpone mousse, passion fruit and PZ.

Chocolate mousse with strawberry.

To choose the number of references in brackets.

SANDWICH

-English bread-

Oyster (crab, pineapple, burgos cheese and oyster sauce).

Water (marinated salmon, cheese and avocado).

Tropical (pineapple, ham, lettuce and cocktail sauce).

Marino (anchovy, pickles, capers, piquillo pepper and cheese).

Terreo (mushrooms, dry tomato and goat cheese).

WRAPS

Segoviano (roasted suckling pig, avocado and tomato). *Supplement of 0,65€/menu*

Tropical (heart of palm, pineapple, ham, lettuce and cocktail sauce). *Supplement of 0,65€/menu*

BAKED

Zucchini and parmesan sticks.

Vegetable brick with fresh cheese.

Curried chicken brick with apple.

Roll of goat cheese and spinach.

SANDWICH

Mini bread with chicken, tomato and honey and mustard sauce.

Mini crystal bread with turkey, lollo rosso, tomato and honey and mustard sauce.

Mini nordic with salmon, cream cheese and arugula.

Vegetable sandwich.

Mini ciabatta with tuna, egg and lettuce.

Mini walnuts and raisins bread with Idiazábal cheese.

SALAD

Niçoise with ancienne mustard vinaigrette.

The Capresse.

Our Coleslaw.

Chickpeas, piquillo and bacon with honey & mustard vinaigrette.

Braised endives with cherries and walnuts vinaigrette.

HOT*

Mezzo penne with basil and eggplant.

Sauteed noodles with truffle and leek.

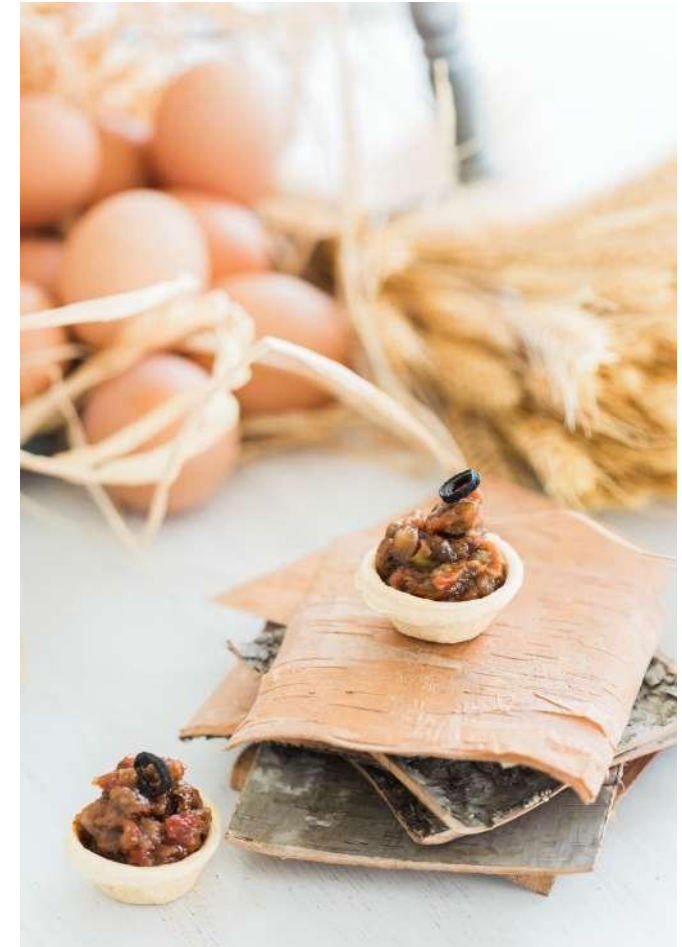
Roasted seasoned vegetables with provence herbs butter.

Curry of vegetables.

Farfalle with zucchini and bacon.

Mustard chicken with candied potatoes and chimichurri.

Catalan style cod with candied potato



Other options

Terms

Included:

GAU Box presentation

Cocktail napkins

Disposable material 100% ECO

Not included:

Presentation in Individual Box – 1,35€/pax

Furniture

Waiter staff

Transportation: according to destination

Minimum 10 persons per option

GAU
catering

BASICS

Mineral water 330ml: 1,15€

Mineral water 1500ml: 2,85€

Sparkling water: 1,80€

Soft drinks 330ml: 1,65€

National beer 330ml: 1,70€

Fruit juice 200ml: 1,65€

Fruit juice 1000ml: 3,15€

Ice bag: 2,60€

White wine: as from 7,00€

Red wine: as from 7,00€

Cava Brut Nature: as from 8,00€

COMPLEMENTS

Coffee and tea service 1,95€/pax

(Nespresso, supplement of 0,70€)

Material for buffet: 1,35€/pax

Crockery: 1,35€/pax

Cutlery: 1,35€/pax

Glassware: 1,35€/pax

Chafing dish: 18,00€/unit

Furniture:

Buffet or Cocktail table 10,00€/unit

Tablecloth:

Buffet or Cocktail table 12,50€/unit

Waiter: 25,00€/hour
(min. 4 hours)

Note1: Hot* - Warm food is presented in heat seal and a microwave is required.

Note2: Kitchen team reserves the right to change any options based on seasonal products.

Note3: All options are adaptable to different dietary restrictions or diets (vegetarian, vegan, gluten free, etc.)