



Custom catering

At Sa Calma Boats, we make sure your event is perfect, including a **catering service**. From gourmet options to light snacks and special menus, we **adapt the gastronomy to your tastes and needs**.

Enjoy a unique experience at sea with a selection of drinks, tapas, Mediterranean menus or sunset cocktails, all prepared so that you only have to worry about enjoying yourself.

Menu Options

Menu 1 **PRICE: €31 p.p**

Dates with Bacon (pork, nuts) | **Meatballs with spicy sauce** (beef, gluten) | **Mahón cheese with grapes** (lactose) | **Turkey nuggets** (gluten) | **Trampó (tuna) with chickpeas** (fish) | **Seafood salpicón** (fish) | **Potato salad** (lactose, mayonnaise) | **Crudites with dips** (lactose) | **Fresh salad with avocados and oranges** (vegetarian) | **Cocktail tomato and mozzarella skewers with basil and balsamic cream** (lactose, gluten) | **Fruit salad with vanilla ice cream** (lactose)



Menu 2 **PRICE: 34 p.p**

As menu 1 with shrimp tower (fish, lactose)



Menu 3

PRICE: 44 p.p

Marinated salmon with Mallorcan herbs (fish) | Roasted beef tenderloin (beef) | Gratin potatoes (lactose) | Crudites with dips and sauces (lactose) | Greek salad with feta cheese and vinaigrette (lactose) | Stuffed courgettes (vegetarian) | Sea bass fillets (fish) | Vegetable pastries (gluten) | Bread basket with aioli (gluten) | Fruit tower with cheese (lactose) | Fruit salad with vanilla ice cream (lactose)



Menu 4

PRICE: €35 p.p

Blinis with salmon tartare (fish, gluten) | Vegetable spring rolls with Thai sauce (gluten) | Cheese skewers with grapes (lactose) | Date skewers with bacon (pork, nuts) | Meatball skewers (beef, gluten) | Cocktail tomato and mozzarella skewers with basil and balsamic cream (lactose, gluten) | Prawn skewers (fish) | Goat cheese truffles (lactose, nuts, peanuts) | Vegetable curry cake (gluten) | Potato salad (mayonnaise, lactose) | Roasted Mallorcan “black pig” (pork) | Fruit salad with vanilla ice cream (lactose)



*VAT INCLUDED | Extra charge of €150 for orders under 30 people.

Drinks onboard

*VAT INCLUDED



Calling me SOFTLY

WATER	3	4
COKE	3	
TÓNIC	3	
NESTEA	3	
RED BULL	4	
AQUARIUS	3	
JUICES	3	

Wine Not?

BEER	5	
SANGRÍA	6	
WHITE WINE	4	23
RED WINE	4	23
ROSÉ WINE	4	23
WHITE MALLORCA WINE	6	27
RED MALLORCA WINE	6	27
CAVA	6	50
CHAMPAGNE MOËT (ICE & ICE ROSE)		120



Cocktail shaking Memory making

MOJITO	12
MOJITO NO ALCOHOL	10
PIÑA COLADA	12
CAIPIRINYA	12
DAIKIRI	12
SEX ON THE BEACH	12
TEQUILA SUNRISE	12
LONG ISLAND ICE TEA	12
SHOT NORMAL	4
SHOT PREMIUM	6

You are the Gin to my Tonic

JOHNNIE WALKER ETI. RED	10	70
JOHNNIE WALKER ETI. BLACK	12	90
JACK DANIEL ´S	10	
GIN SEAGRAM ´S	10	70
GIN XORIGUER VERDE	10	70
PUERTO DE INDIAS	10	75
GIN TANQUERAY	10	75
CACHAÇA	10	
VODKA GREY GOOSE	15	145
VODKA ABSOLUT AZUL	10	70
RON BACARDÍ	10	75
RON BARCELO IMPERIAL	15	120
RON BARCELO AÑEJO	10	75
MALIBU	10	
TEQUILA JOSÉ CUERVO (CLÁSICO)	4	SHOT SHOT
TEQUILA JOSÉ CUERVO REPOSADO	6	



It is Vermouth O'Clock

VERMUT MARTINI ROJO	8
VERMUT MARTINI BLANCO	8
APEROL SPRITZ	10
PASTIS RICARD	8

Snacks

PRINGLES	4
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