

FOOD AND DRINKS OPTIONS CATAMARANS 2026

At Catamaran we work always from the heart.

We offer an extensive menu of homemade food, prepared in our own kitchen on land, and many menus finished directly in front of the client, on our onboard griddle.

All the products we work with are fresh and from kilometre 0.

Embark on this gastronomic adventure, surrounded by the sea breeze in a peaceful spot in the Mediterranean



COLD APPETIZERS:

Appetizer trays with a content of 10 units:

- **Mini Iberian ham focaccia:** with stracchino cheese, arugula, tomato, and dressing. **Price: €39.90**
- **Mini oriental pita stuffed with sour pork loin** (mini pita bread stuffed with roasted pork loin with pineapple and mustard mayo). **Price: €35.90**
- **Tacos del mar** (selection of fish tacos: salmon sashimi tacos, smoked tuna tacos and octopus tacos, with tajin mayo, ponzu mayo and miso mayo, on wheat tortillas). **Price: €45.90**
- **Trio of smoked blinis** (smoked salmon, eel, and herring with edamame creme fraiche and gold sprinkles). **Price: €54.90**
- **Invisible lobster ravioli** (lobster with herb butter and shallots, on sea grapes and wakame, with coconut milk and ras el hanout). **Price: €69.90**
- **Blue cheese and pear mousse truffle** (blue cheese, pear, cream cheese and almond brittle). **Price: €22.90**
- **Tomato textures** (crispbread with candied cherry tomatoes, San Marzano tomatoes, tomato jam, stracchino cheese, and extra virgin olive oil pearls). **Price: €29.90**
- **Oasis-style Peruvian Causa** (potato, sweet potato, and roasted pepper parmentier, avocado, egg, and tuna, served with fried plantain). **Price: €59.90**
- **Selection of mini appetizers for 10 people** (mini caprese with cherry tomatoes, mozzarella pearls and basil, dates with sobrasada mousse, endive with roasted garlic cream, sesame and chili, and olives with vermouth). **Price: €55.90**
- **Tray with 3 types of dips for 10 people** (roasted apricot cream, caprese cream, and caramelized onion and black garlic cream), served with crudités and microgreens. **Price: €47.90**

HOT APPETIZERS finished on the grill on board

Appetizer trays with a content of 10 units:

- **Mini hot dogs** (frankfurter sausage, brioche bun and toppings). **Price: €25,90.**
- **Mini burgers gourmet** (bread, mini angus burger, toppings). **Price: €35,90.**
- **Bocadito de Pluma ibérica** (Iberian feather, mango, caramelised ali oli, pumpkin and hazelnut bread base). **Price: €59,90.**
- **Tuna tataki** (tuna, lotus root base, sesame, micro green, green mayonnaise and peta zetas). **Price: €69,90.**
- **Cheese selection bikini with designation of origin**, tomato jam, honey, and truffle sauce. **Price: €35.90**
- **Cheese selection bikini (as above) plus roast turkey.** **Price: €38.90**

VEGAN APPETIZERS (10 units per tray)

- **Vegan Focaccia:** with vegan cheese, tomato and avocado. **Price: €25.90**
- **Mini courgette pizza:** pizza base, courgette, pesto, vegan cheese, lemon zest, nuts, salt, pepper and oregano. **Price: €39.90**
- **Tomato tartare financier** (financier, tomato tartare, wakame, olive oil pearls). **Price: €54.90**
- **Platter with 3 types of vegan dips for 10 people** (apricot cream, caprese cream and caramelised onion and black garlic cream), served with crudités and microgreens. **Price: €49.90**
- **Mini vegan crispy chicken** (pea protein nuggets coated in panko breadcrumbs inside a mini burger bun with siracha mayonnaise and toppings). **Price: €35.90**
- **Mini oriental pita filled with sour no-chicken** (spiced soy protein strips, pineapple, pickled onion and vegan mustard mayonnaise). **Price: €37.90**
- **Vegan tomato textures** (crystal bread with candied cherry tomatoes, San Marzano tomatoes, tomato jam, vegan cheese and oil pearls). **Price: €29.90**

SWEET TRAYS (10 pieces per tray)

- **Tray of seasonal cut fruit** (2 kg approx.). Price: **€49,90.**
- **Fruit tray with sweets** (mini pastries). Price: **€69,90.**
- **Petit fours and macarons** (tray of assorted mini sweets, 20 pieces). Price: **€39.90**

Mediterranean Breakfast (minimum 10 pax):

- Infusions / coffee
- Milk
- Juice
- Varied breads
- Cold cuts and cheeses
- Mini pastry
- Butter, jam and honey
- Tomatoes, Olive oil and salt
- Yogurth
- Muesli
- Fruit

Price: **€23.90** per person

Turn your breakfast into brunch!

Extras to add to breakfast (minimum 10 units):

- Gourmet mini burger: €3.59/unit
- Mini hot dog: €2.59/unit
- Bagel: €1.90/unit
- Cream cheese: €1/person
- Smoked salmon: €5.90/person
- Iberian ham: €6.90/person
- Mahón cheese: €1.50/person
- Avocado cream: €2.90/person
- Sliced tomato, sprouts and microgreens: €0.50/person

GASTRONOMIC EXPERIENCES WITH BBQ ON BOARD

***All menus require a minimum of 10 people. Meat/fish are cooked directly on our on-board grill.**

OPTION 1 - MEDITERRANEAN CRUISE

The menu includes:

- Mini sobrasada and Emmental cheese tart
- Sea bream en papillote with keffir lime leaves
- Freshly grilled sirloin steak or chicken
- Celery, tart apple, rocket and walnut salad
- Patató salad (Mallorcan patató, crème fraîche and aromatic herbs)
- Meringue sponge cake with passion fruit cream
- Selection of sourdough breads
- Fruit

Price with chicken (minimum 10 pax): 36,90€/pax

Price with sirloin steak (minimum 10 pax): 48,90€/pax

OPTION 2 – TRAMUNTANA EXPERIENCE.

The menu includes:

- Mini Mallorcan meat pie with peas
- Chistorra sausage
- Skirt steak
- Freshly grilled sirloin steak or chicken
- Corn on the cob with herb butter
- Lamb's lettuce, carrot and red onion salad
- Palo mousse (Mallorcan herb liqueur) with wafer
- Llonguet (traditional Mallorcan bread)
- Fruit

Price with chicken (minimum 10 pax): 33,90€/pax

Price with sirloin steak (minimum 10 pax): 47,90€/pax

OPTION 3 – EXPERIENCE The

menu includes:

- Sea tin (preserved mussels, anchovies, clams and seaweed)
- Smoked tuna taco
- Sea bream en papillote with keffir lime leaf
- Salmon sashimi with tajine mayonnaise
- Roasted potatoes and sweet potatoes
- Bean salad (beans, red onion, cherry tomatoes, corn, coriander, feta cheese and sweet chilli)
- Selection of sourdough breads
- Cheesecake (with yuzu, white chocolate, coconut and lime)
- Fruit

Price: 59.90€/person (minimum 10 people)

Notes:

- * All our breads are sourdough, made with top-quality ingredients and certified organic.
- * Cheeses with designation of origin and pasteurised.
- * Fresh fish of the day.

***GLUTEN FREE OPTION for gastronomic experiences.** We offer gluten-free bread and dessert at no extra charge for individual cases. In case the whole group or a part of the group require the "gluten-free" option, there will be an additional charge, price to be consulted according to the menu.

***VEGETARIAN OR VEGAN OPTION:** The above menus can be adapted for vegans/vegetarians on request.

OUR DRINKS OPTIONS:

In relation to drinks, customers can decide between contracting one of the drinks packages that we offer or pay them according to consumption on board.

DRINKS PACKAGE Nº 1

- Includes soft drinks and water (sparkling and still)

Price per person half day: **22,90€**

Price per person full day: **30,90€**

DRINKS PACKAGE Nº 2

- Includes soft drinks, water (sparkling and still), red, white and rosé wine and beer. Includes also a welcome glass of cava.

Price per person half day: **32,90€**

Price per person full day: **42,90€**

* It will only be possible to have the drinks package nº2 if any food option is contracted. The captain may limit alcohol consumption on board, for safety reasons.

* The entire group must select the same drinks package option (except for pregnant women and children, if the group selects the package with alcohol)

* If you have a special request for wines, we can assist you with a personalized quotation.

* We have a large menu of cocktails and liquors on board. These extra drinks could be ordered and paid directly at the catamaran.

* Note: All above prices include 10% Spanish, subject to legislative amendments.

* The prices in this dossier may be revised during the season, depending on changes in the market.