



Gatherings with Friends and Private Events

When food becomes a reason for inspiration



Restaurant culture in your space.

We bring fine dining to wherever you are: at home, in a loft, or on a terrace. You don't have to choose between home comfort and the quality of dishes.

Visual purity.

We understand the importance of aesthetics. In this segment, we offer exquisite presentation on shared platters or in stylish craft sets.

Respect for preferences.

We masterfully work with any dietary restrictions: vegetarianism, gluten-free, or lactose-free. Every guest will find a dish to their taste.

Gastronomic intelligence.

The menu isn't just snacks, but combinations you'll want to discuss: baba ganoush, duck confit, tuna tataki.



Our sets for your group

Light Package: for cocktail parties and intimate gatherings



Focus:

Light starters and exquisite tapas.

Selection:

5 to 7 types of appetizers per guest. The menu includes vegetable rolls, bruschettas with mousses, olives, and light cheeses.

Menu Examples:

Brie cheese bruschetta with berry jam, roasted pepper rolls, pastrami sandwich with mustard sauce, mini-mozzarella and cherry tomato salad.

Ideal for:

When conversation and drinks come first, and food serves as an elegant accompaniment.

Cost:

€22 – €25 per guest.



Balance package: *the perfect middle ground for birthdays and dinners*



Focus:

Balance between light and filling.

Selection:

From 8 to 10 types of appetizers and individual salads. the menu includes seafood and more hearty meat options.

Menu Examples:

Mini croissants with gravlax salmon and cheese mousse, tuna tataki, mango and shrimp salad, sous-vide chicken sandwiches.

Ideal for:

when guests plan to spend several hours together and should feel satisfied.

Cost:

€29 – €32 per guest.



Premium package: a gastronomic event and maximum variety



Focus:

Delicacies, warm quiches, and signature appetizers.

Selection:

More than 12 items per guest. Includes premium ingredients: duck confit, premium salmon, and hearty pastries.

Menu Examples:

Exquisite quiches with salmon and broccoli, liver pate with fig jam, signature sandwiches with mortadella and burrata, vol-au-vents with red caviar and lemon butter.

Ideal for:

Large groups and important events where food is a central part of the program.

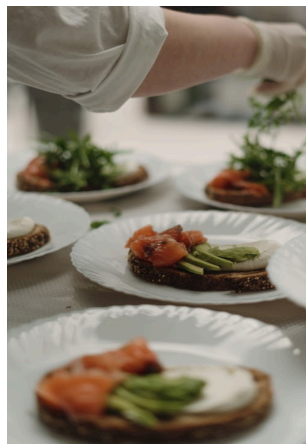
Cost:

€36 – €40 per guest.



Add aesthetics to your evening

- **Premium table setting.** Complete table styling: high-quality glassware, textiles, ceramics, and minimalist decor. All you'll have to do is light the candles.
- **Chef at the event.** The presence of a chef at your location to assemble and present the dishes.
- **Drinks and ice.** We will select the wine pairing, organize the bartender's work, and deliver ice for cocktails.
- **Off-site catering.** We organize your event at private villas and venues outside of Valencia.
- **Organizational support.** Selection of trusted decorators and recommendations for the best locations in the city.



TALK TO A MANAGER