

GROUP MENUS 2020



NERBIVA

— PUERTO PORTALS —



BAIBEN

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BAIBEN is defined by its diverse, local and Mediterranean gastronomic food offer in a relaxed atmosphere and privileged setting.

A new, fresh and informal dining experience in Puerto Portals by Fernando P. Arellano, 2 Michelin Star Chef.

LOCATION GUIDELINES

BAIBEN offers a selection of menus and range of event services which can be tailored with special attention to our clients requirements and preferences.

For those that have not had the opportunity to visit the restaurant and diverse event spaces we have put together a location plan with details of the different areas and capacities for both seated and cocktail events.

CAPACITY & EXCLUSIVITY

Restaurant has a seated capacity of 140 guests with standard set up. The restaurant can also accommodate up to 250 guests for a cocktail events.

The Bar area also offers seating and capacity for up to 40 guests.

The Terrace area offers a seated capacity up to 120 guests combining with low/high tables and 300 guests for cocktail events.

For groups of more than 70 people we request exclusive reservation of the restaurant subject to a minimum spend.



● TABLE D'HOTE DE TEMPORADA

We require the selection of the menu one week prior to the group's arrival. This menu can vary depending on the seasonality of the dishes, should this would happen, the client will be informed latest 2 weeks prior to the event.

STARTERS TO SHARE

Colombian corn "empanadas" with beef and and aji
Daily's catch ceviche with a yellow "aji" & mango dressing
Romaine leaves Cesar style with crispy chicken Nuggets

MAIN COURSE TO CHOOSE

Cuttlefish ink Paccheri with calamari ragout
Traditional Fish & Chips with mushy peas and Tartare sauce
Peruvian style beef filet "Anticucho" skewer with yellow "aji" dressing

DESSERTS TO CHOOSE

Gluten free chocolate fondant with saffron and orange blossom ice cream
Caramelized lemon tart with blackberry ice cream

● PAELLA

TREATS TO SHARE...

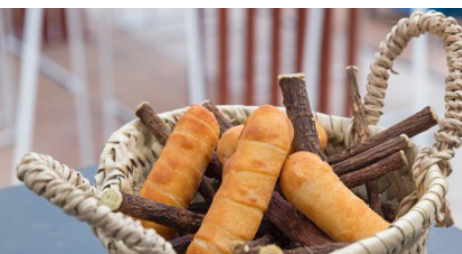
Crispy spicy tuna flutes
"Patatas Bravas", crunchy and tender
Homemade croquettes... depending on daily inspiration

PAELLA...

(For groups of more than 10 people two paellas can be selected)
Paella with seafood and meat
or
Red prawn & baby zucchini paella

DESSERTS TO CHOOSE

Gluten free chocolate fondant with saffron and orange blossom ice cream
or
Caramelized lemon tart with blackberry ice cream



● TAPAS

TAPAS TO SHARE....

Pa amb oli with Iberico ham
"Patatas bravas"

Colombian cheese and yuca bread buns with spicy guyaba sauce

Crispy spicy tuna flutes

Cochinita Pibil". Crispy tacos of spicy confit suckling pig and avocado

Crispy free-range chicken wings lollipops

Romaine leaves Cesar style with crispy chicken nuggets

MAIN COURSE TO SHARE...

Arabic spiced shoulder of lamb

or

Sea bass with lemon "Chermoulah"

SWEET TEMPTATIONS...

Mini caramelized lemon tarts

Dumpling "Rocher". A warm version of the famous praline

● FISH-MEAT

CHOICE OF STARTERS...

Crackling thin "coca" of sliced Wagyu beef, confit onion, truffle mayonnaise and rocket

Daily's catch ceviche with a yellow "aji" & mango dressing

Quinoa, green lentil and pomegranate Tabouleh with sumaq and tahina dressing

FISH OR MEAT...

Filet of beef bordelaise

or

Sea bass with lemon "Chermoulah"

CHOICE OF DESSERTS...

Caramelized Apple "Tarte Tatin" with vanilla ice cream (for 2 people)

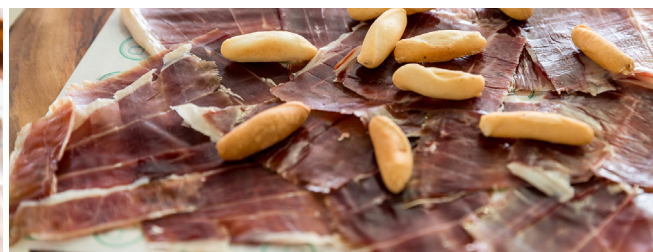
or

Caramelized lemon tart with blackberry ice cream

or

Chocolate and orange fondant with saffron and orange blossom ice cream

*For groups of 16 people or more we require the selection of the menu one week in advance. (This menu can vary depending on the seasonality of the dishes. In case this would occur, we will inform the client, latest, 2 weeks prior to the event)





● BUILD YOUR MENU

FOR MINIMUM 20 PEOPLE

COLD STARTERS...

Quinoa, green lentil and pomegranate Tabouleh with summaq and tahina dressing (V)
Vitello Tonnato, quail eggs and salmon caviar
Red tuna Tataki with oriental rice noodle salad with sea weed

HOT STARTERS...

Tom Kha kai soup with chicken
Caramelize onion "coca" with goat's cheese and nuts (V)

FISH...

Sea Bass with "romesco" and artichokes
Loin of Hake with squid risotto, "piquillo" peppers and saffron aioli
Sole stuffed with red prawns and chard

MEATS...

Medallions of filet of beef "Rossini" (foie and truffle)
Arabic spiced shoulder of lamb
Confit suckling pig with oriental sauerkraut
Black Angus Rib eye steak with our version of "Café de Paris" butter

INDIVIDUAL DESSERTS...

Strawberry Pannacotta
Hot dark chocolate cake with saffron and orange blossom ice cream
Caramelized lemon tart with blackberry ice cream

DESSERTS TO SHARE...

Dumpling "Rocher". A warm version of the famous praliné Original
Caramelized Apple "Tarte Tatin" with vanilla ice cream
Crispy Turkish style cheese "Kunefe" with pistachio sorbet

**For groups of 20 people or more we require the selection of the menu one week in advance.*

(This menu can vary depending on the seasonality of the dishes. In case this would occur, we will inform the client, latest, 2 weeks prior to the event)





● TO COMPLETE YOUR MENU

DRINK PACKAGES...

House wine (1/2 bottle p/p) or 2 beer, soft drinks, wáter and coffee

Mallorcan wine(1/2 bottle p/p) or 2 beer, soft drinks, wáter and coffee

House wine unlimited during the dinner, soft drinks, water and coffee

Mallorcan wine unlimited during the dinner soft drinks, water and coffee

OPEN BAR

BASIC PACKAGE 1st hour

Cava, White and red wine, beer, soft drinks and water, Gin Bombay, Ron Brugal, Whisky Cutty Sark, Vodka Absolute, Coñac Suau

PREMIUM PACKAGE 1st hour

Cava, White and red wine, beer, soft drinks and water, Gin Bombay Sapphire, Vodka Grey Goose, Ron Brugal XV, Coñac Carlos I, Whisky McAllan Amber

APERITIF ON THE TERRACE...

Cocktail, glass of cava or champagne and choice of 3 tapas

Cava Gramona imperial

Cocktail

Champagne Ayala

Champagne Bollinger

TAPAS...

Spicy tuna mexican crispy flutes

"Cochinita Pibil" (Crispytacos of spicy confit suckling pig)

Colombian cheese and yuca bread buns

Homemade croquettes... depending on daily inspiration

"Patatas bravas"

Crispy corn "Totopos" with Guacamole

Crispy free-range chicken wings lollipops

Colombian corn "empanadas" with beef and and aji

We are also able to offer alternative options in order to personalize your menus subject to preferences and budget as well as offering vegetarian, special dietary requirements



GENERAL INFORMATION & CONDITIONS

MENU CHOICES - CONFIRMATION

**For groups of 20 people or more we require the selection of the menu one week in advance.
(This menu can vary depending on the seasonality of the dishes. In case this would occur, we will inform the client, latest, 2 weeks prior to the event)**

All group booking more than 15 people, menu selections must be confirmed at least 72h prior to the event date. In case of a personalized menu, we require the selections one week prior.

Group bookings are confirmed once we have received the 50% pre-payment deposit and remaining 50% as well as any extras are to be settled on the day, or if agreed prior between both parties, 48h hours after having issued the invoice after the event.

For more information or for further enquiries in regards to special request, dietary requirements or other please contact us on sales@baibenrestaurants.com

CANCELATION

Cancellation or reduction in numbers must be notified in writing up to 72 hours before the event. Cancellation up to 1 month before will incur a 100% penalty of total amount of the deposit received

DEPOSIT PAYMENT – BANK DETAILS

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Bank "BANCA MARCH, S.A"

IBAN: ES31 0061 0178 5700 6499 0117

SWIFT / BIC: BMARES2M

BAIBEN are not be liable for any transfer or services charges

When making a transfer please specify the date of the event and name of the booking. Please send copy of proof of payment to events@baibenrestaurants.com

COMPANY DETAILS BAIBEN

Bahia de Palma Restauracion S.L.

CIF: B57963738

OUR PRICES INCLUDE 10% VAT

