

GROUP MENUS 2019



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.



MENU OPTIONS

● TABLE D'HOTE

STARTERS TO CHOOSE

Colombian corn "empanadas" with oxtail and coriander "mojo" sauce
Daily's catch ceviche with a yellow "aji" & mango dressing
Cesar Salad "Baiben" style with baby gem lettuce

MAIN COURSE TO CHOOSE

Rigatoni "Sorrentina" with smoked provola cheese and pomodorini
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 lime and basil sorbet
Jar of fresh goat's cheesecake with red fruits
Caramelized lemon tart with blackberry ice cream

40,00€ per person*

*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)

● 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

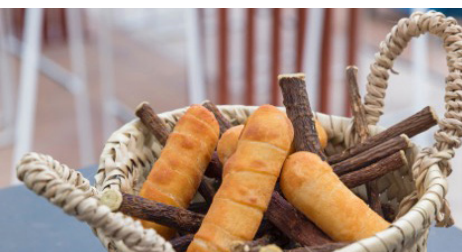
or

Paella..depending on daily inspiration..

DESSERTS TO CHOOSE

Gluten free chocolate fondant with lime and basil sorbet
Caramelized lemon tart with blackberry ice cream

36,00€ per person



● TAPAS

TAPAS TO SHARE....

Pa amb oli with Iberico ham (supl. 6 €p.p.)

"Patatas bravas"

Lamb keftas with pita bread and yoghurt sauce

Colombian cheese and yuca bread buns with spicy guyaba sauce

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

Crispy spicy tuna flutes

Cesar Salad "Baiben" style with baby gem lettuce

MAIN COURSE TO SHARE...

Paella with seafood and meat

or

Arabic spiced shoulder of lamb (supl. 4€ pp)

or

Sea bass with lemon "Chermoulah" (supl. 5€ pp)

(*If you would like to select one extra main course there would be a 50% of the supplement per person)

SWEET TEMPTATIONS...

Original Sicilian cannoli stuffed with ricotta

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

40,00€ per person

● FISH-MEAT

CHOICE OF STARTERS...

Crackling thin "coca" of sliced Wagyu beef, confit onion, truffle mayonnaise and rocket (sup. of 8€ p.p)

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

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

FISH OR MEAT... (minimum for 2 people...) *

Dry aged cow rib eye steak on the bone

or

Sea bass with lemon "Chermoulah"

CHOICE OF DESSERTS...

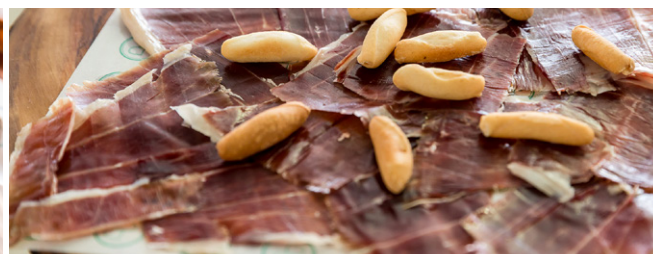
Caramelized Apple "Tarte Tatin" with vanilla ice cream (for 2 people)

"Rhum Baba" with vanilla chantilly and berries (for 2 people)

Hot dark chocolate cake with lime and basil sorbet

Caramelized lemon tart with blackberry ice cream

68,00€ per person *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 GROUPS OF MORE THAN 20 PEOPLE .

COLD STARTERS... ½ portion 9,50€, 1 portion 16€

Beef carpaccio, smoked provola cheese foam, rocket and pinenuts

Quinoa, green lentil and pomegranate Tabouleh with sumaq and tahina dressing (V)

Vitello Tonnato, quail eggs and salmon caviar

Red tuna Tataki with oriental rice noodle salad with sea weed

Lobster salad with green beans and curry mayonnaise (suplem. 9€/14€)

HOT STARTERS... ½ portion 11€, 1 portion 18€

Thai soup with scallops and langoustines

Veal stew ravioli, pumpkin soup and pecorino cheese and truffle foam

Caramelize onion "coca" with goat's cheese and nuts (V)

FISH... 1/2 portion 15€, 1 portion 25€

Sea Bass with "romesco" and artichokes

Loin of Hake with squid risotto, "piquillo" peppers and safron alioli

Loin of Grouper with a crust of almonds and Kalamata olives, with potato "mortero" and green beans juice

Lobster and ceps parmantier with asparagus (suplem. 10€/18€)

MEATS... ½ portion 19€, 1 portion 25€

Medallions of filet of beef "Rossini" (foie and truffle) (suplem. 10/14€)

Arabic spiced shoulder of lamb

Confit sucklin pig with oriental souercrout

Margret of Duck with red cabbage

Black Angus Rib eye steak with our version of "Café de Paris" butter (suplem. 10/14€)

VEGETERIAN... ½ portion 11€, 1 portion 19€

Wild mushrooms and green asparagus risotto

"Parmigiana de Melanzane"

INDIVIDUAL DESSERTS... 10€/p.p.

Cardamom and strawberries Pannacotta

Hot dark chocolate cake with lime and basil sorbet

Rhubarb crumble with ginger custard

DESSERTS TO SHARE... 12€/p.p.

Dumpling "Rocher". A warm version of the famous praliné Original

Sicilian cannoli stuffed with ricota, pistachios and candy fruits

Caramelized Apple "Tarte Tatin" with vanilla ice cream

"Rhum Baba" with vanilla chantilly and berries

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(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	12€
Mallorcan wine(1/2 bottle p/p) or 2 beer, soft drinks, wáter and coffee	16€
House wine unlimited during the dinner, soft drinks, water and coffee	20€
Mallorcan wine unlimited during the dinner soft drinks, water and coffee	24€

OPEN BAR:

BASIC PACKAGE 1st hour 22€, 2nd hour 19€ + 2 Cocktails 27€/23€

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 29€, 2nd hour 26€ + 2 Cocktails 34€/ 30€

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	18€
Cocktail	20€
Champagne Ayala	24€
Champagne Bollinger	28€

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 stuffed curried mussel "Tigres"
- Lamb Keftas with pita bread and yoghurt sauce

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

DEPOSIT PAYMENT – BANK DETAILS

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

