







2016

Universitas Gastronomic experience

Catering services
Brunch



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2016

BRUNCH Nº1

- · Shaved Iberian ham on "coca bread" with tomato and olive oil
- · Tartlet with Cabrales cheese mousse with almonds crocanti
- · Creamy palm hearts and red fruits jam
- · Crunchy chistorra (thin chorizo) and Padrón pepper
- · "Bite-size" Spanish omelette with a touch of onion
- · Smoked salmon "Ballotine"
- · "Montadito" of tuna mousse with Gula del Norte and dill
- · Home-made ham and chicken croquettes
- · Assorted small turnovers Universitas style
- · Small hamburger to taste
- · Wild mushrooms "fideuá"
- · Small loin of cod San Sebastian style
- · Fresh fruit brochettes
- · Raisins truffles with rum

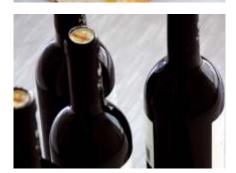
Drinks

- · Mineral water
- · Soft drinks
- · White or red wine Romeu Torné
- · Coffee and infusions

Optional drinks









2016

BRUNCH Nº2

- · Shaved Iberian ham on "coca bread" with tomato and olive oil
- · Tartlet with Cabrales cheese mousse with almonds crocanti
- · Creamy palm hearts and red fruits jam
- · Crunchy chistorra (thin chorizo) and Padrón pepper
- · "Bite-size" Spanish omelette with a touch of onion
- · Small mesclum salad with feta cheese and nuts
- · Prawns spoon with julienned vegetables
- · Puff pastry with wild asparagus and old-style mustard
- · Shot of cream of Belgian courgette soup
- · Home-made ham and chicken croquettes
- · Assorted small turnovers Universitas style
- · Small tuna belly salad with tomatoes from Montserrat
- · Parmesan risotto with mini prawns with pesto
- · Veal cheek in Priorat wine
- · Curd with "music"
- · Cubes of natural fruit

Drinks

- · Mineral water
- · Soft-drinks
- · White or red wine Romeu Torné
- · Coffee and infusions

Optional drinks









2016

BRUNCH Nº3

- · Shaved Iberian ham on "coca bread" with tomato and olive oil
- · Tartlet with Cabrales cheese mousse with almonds crocanti
- · Creamy palm hearts and red fruits jam
- · Crunchy chistorra (thin chorizo) and Padrón pepper
- · "Bite-size" Spanish omelette with a touch of onion
- · Small mesclum salad with feta cheese and nuts
- · Prawns spoon with julienned vegetables
- · Toast with vegetables and anchovies
- · Millefeuille of Majorcan sobrasada and duet of sesame
- · Selected assortment of cheeses with grape and nuts
- · Home-made ham and chicken croquettes
- · Assorted small turnovers Universitas style
- · Small hamburgers to taste
- · Small mesclum salad with feta cheese and nuts
- · Squids in their own ink "fideuá"
- · Veal fillet nuggets with old style mustard
- · Brownie and macadamia nuts
- · Fresh fruits broquettes

Drinks

- · Mineral water
- · Soft-drinks
- · White or red wine Romeu Torné
- · Coffee and infusions
- · Small puff pastries

Optional drinks









2016

BRUNCH Nº4

- · Shaved Iberian ham on "coca bread" with tomato and olive oil
- · Tartlet with Cabrales cheese mousse with almonds crocanti
- · Creamy palm hearts and red fruits jam
- · Crunchy chistorra (thin chorizo) and Padrón pepper
- · "Bite-size" Spanish omelette with a touch of onion
- · Small mesclum salad with feta cheese and nuts
- · Prawns spoon with julienned vegetables
- · Toast with vegetables and anchovies
- · Millefeuille of Majorcan sobrasada and duet of sesame
- · Prawns with pesto and "piquillo" pepper crostini
- · Home-made ham and chicken croquettes
- · Assorted small turnovers Universitas style
- · Small hamburgers to taste
- · Small salad of candied Baby Broad Beans with "esqueixada" (cod) and romesco sauce
- · Parmesan risotto with small shrimps and pesto
- · Small loin of cod San Sebastian style
- · Cubes of fresh fruit
- · Assorted puff pastries

Drinks

- · Mineral water
- · Soft-drinks
- · White or red wine Romeu Torné
- · Coffee and infusions

Optional drinks









2016

VEGETARIAN BRUNCH Nº1

- · Stuffed hearts of artichokes with vegetables
- · Seasonal vegetables wok with soybeans and sesame
- · Coca bread with escalivada
- · Asparagus with "piquillo" peppers on toast
- · Avocado and quince garlic sauce crostini
- · Shot of tomato juice and stalk of celery
- · Small tartare with courgette, toasted maize and pesto
- · Baby broad beans with garlic and a touch of mint
- · Vegetables with "negat" garlic sauce "fideuá"
- · Fresh fruit brochettes

Drinks

- · Mineral water
- · Soft-drinks
- · White or red wine Romeu Torné
- · Coffee and infusions

Optional drinks









2016

VEGETARIAN BRUNCH Nº2

- · Stuffed hearts of artichokes with vegetables
- · Seasonal vegetables wok with soybeans and sesame
- · Delicious "bite-size" of mushrooms and soya caramel
- · Coca bread with escalivada
- · Aubergine timbale "al romesco"
- · Shot of tomate juice and celery stick
- · Spinach and pinenut fajitas
- · Avocado and quince garlic sauce crostini
- · Mushrooms "ceps" croquettes
- · "Escalibada" custard with gratin goat cheese
- · Shot of hummus and avocado with sesame cracker
- · Vegetables with "negat" garlic sauce "fideuá"
- · Fresh fruit brochettes

Drinks

- · Mineral water
- · Soft-drinks
- · White or red wine Romeu Torné
- · Coffee and infusions

Optional drinks









BRUNCH TAKE AWAY

- · "Universitas" salad
- · Vegetable tuna sandwich
- · Fresh fruit jar
- · Soft-drink or beer or mineral water

UNIVERSITAS OPTIONAL SUGGESTIONS

- · Papaya sticks
- · Pineapple, watermelon and melon sticks
- · Fruit brochette
- · Tricolour vegetables brochette
- · Pepper red sticks
- · Courgette sticks

- · Celery sticks
- · Carrot sticks
- · Assorted muesli
- · Apple
- ·Yoghurt











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