



2016

Universitas Gastronomic experience

Catering services
Brunch



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BRUNCH

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UNIVERSITAS OPTIONAL SUGGESTIONS





2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia



2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia



2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia



2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia



2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia





2016

Catering services

Brunch

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

- Cava Brut Mas d'Anoia



2016

Catering services

Brunch

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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