

Moments

The Spirit of Moncho's Catering

From its Spanish origins, MONCHO'S has become a renowned made-to-measure caterer for the Spanish event industry. Belief in blending the authentic Spanish gastronomy and different culinary cultures with the latest trends drives MONCHO'S to develop original recipes and create environment that reflects a given concept, identity, or product. Offering more than just exquisite food; Moncho's aim is to create an experience that reflects their client's brand identity.

Using the freshest seasonal ingredients that give us the base to perform an authentic kitchen combining flavors and textures; Moncho's is about creating exciting food experiences bases on genuine products and respectful techniques that increase the traditional flavors including multi-ethnic inspirations for a provocative culinary sensations.

<<Surprising and seducing >>, key values defining each Moncho's Catering reception, 100% gourmet event caterer. Whether a themed cocktail party or a gala dinner, our teams are dedicated to turning each event into a memorable success, with consta care for ultimate quality levels. MONCHO'S CATERING delivers catering service for the satisfaction of over 170.000 guests yearly.





At the
arrival of
the guest...



Lavender lemonade ·served in mini bottles·
Moroccan style ice tea served with ice and fresh mint
Flavoured Waters with fresh fruit



Hello!!

Smoked pineapple
and vanilla mojito
served in a "Maison Jar"

Iberian ham shavings with oil pearls
Foie mi cuit with mango geleé
Blue lobster and prawns "Rock & Lobster Roll"
Salmon bonbon in a steamer with trout roe
Shrimp with coconut milk and "ají amarillo" pepper
Pac Choi and mushrooms dim sum
Creamy seafood croquettes
Crispy iberian ham and brie "mollete" with truffle oil
Boletus and parmesan false cappuccino

Cellar · open bar format ·

The dinner cellar, beers, soft drinks, juices and still waters

THE BEER BUCKETS

Different kind of beers from different processing methods
served in crushed ice buckets hanging from a tree...

Coronita, San Miguel, La fresca, Clara! Refreshing!

A close-up photograph of a person's hands. The left hand holds a lime wedge, squeezing it so that juice is dripping onto a taco held in the right hand. The taco is filled with shredded meat, purple onions, and green cilantro. The background is dark and out of focus.

live cooking buffet

The Ver mouth

The village bar

The vermouth...a full of flavours and laughs
tradicional habit around our tables...



White & black Izaguirre artisan vermouth served with
vintage siphons

Potato chips from "la churrería" accompanied by spicy
pepper

Marinated olives, artisan skewered appetizers and
marinated mussels.



No cheese no kiss

Artisan bread

A selection of artisan bread with seeds,
oil bread sticks, twisted bread, crunchy
“coca” and italian “picos”



NATIONAL AND FRENCH CHEESE STATION

A selection of artisan national and french cheese served in
a funny way ...

Semi manchego, smoked Idiazábal, goat cheese, cheese
with rosemary, brie and “tetilla” cheese.

“Sweet-spicy” chutneys trio



Cold Soups

Be cool!

Delicious cold soups served on crushed ice



A colorful and refreshing corner served on crushed ice

Cantaloupe melon soup

Ripe tomato and watermelon “gazpacho”

Apple, cucumber and celery cold soup



Ceviche Ice bar

Perú fusion

Delicious and original ceviche recipes
with our mediterranean touch



Enjoy our fusion ceviches served on ice!

VEGETABLES CEVICHE

Artichoke , red pepper, piquillo pepper, choclo and
crispy seaweed

SEA BREAM CEVICHE

Sea bream, ají amarillo, crunchy choclo and coriander



Burra ·TA BAR

Delicious and original recipes based on burrata and our mediterranean touch.



Delicious combinations with burrata straciatella, pesto emulsion, roasted cherry tomatoes, crispy basil, rocket sprouts, crunchy bread and iberian ham shavings will be done in our Burrata Bar



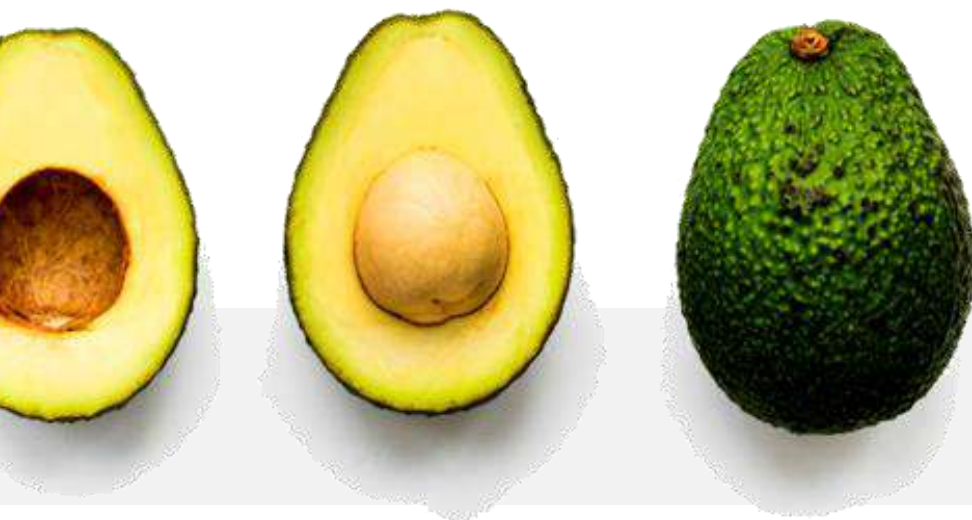
Guaca mole · show ·

Respect!

Made with local and organic products
and treated with lots of respect.



Guacamole crushed in a mexican stone mortar in
front of the guest, and finished with corn “totopos”
and pomegranate seeds



The Tiradito Show

Perú fusion

Delicious and original "tiradito" recipes
with our mediterranean touch.



Perú with a Nikkei touch

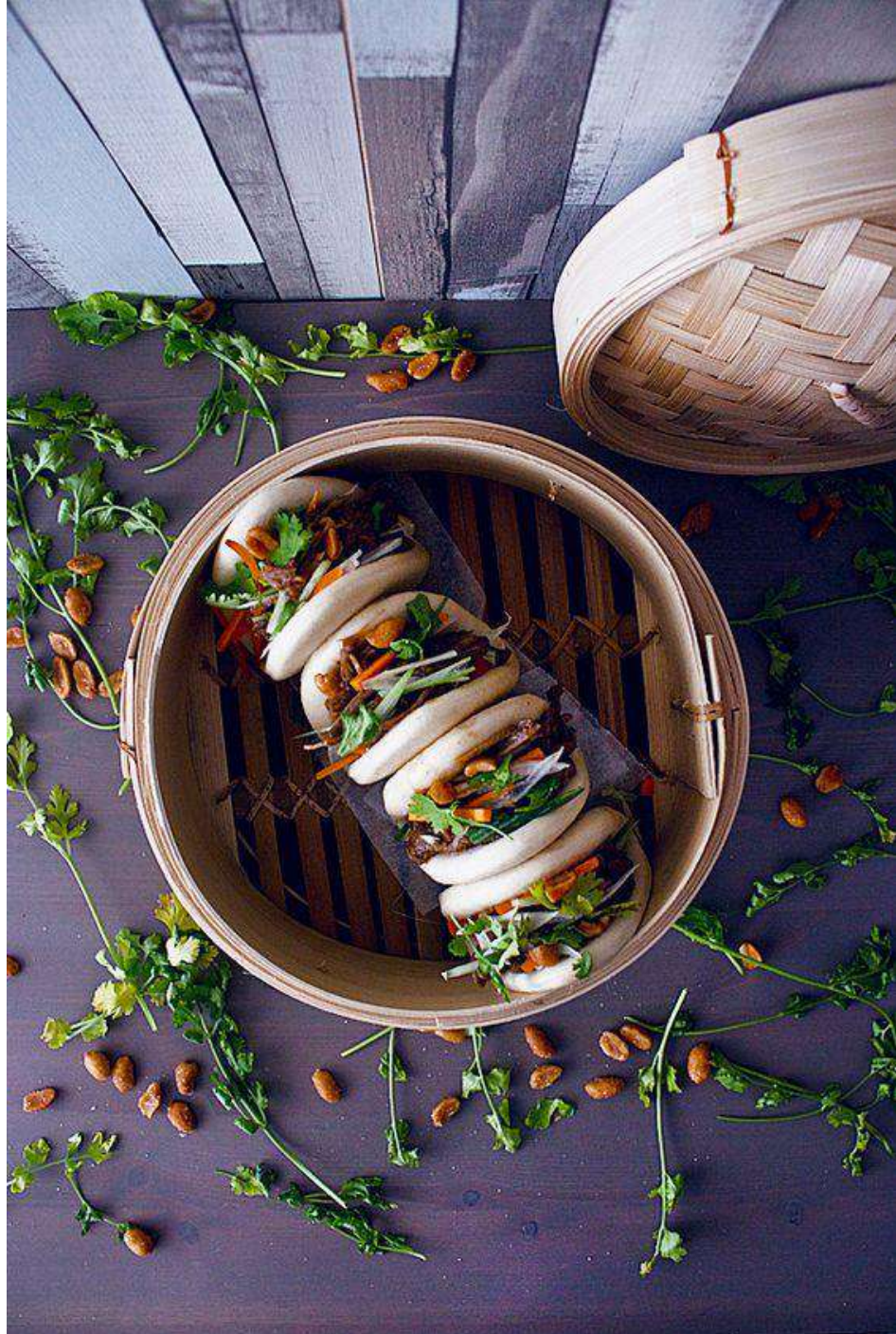
In this station you will be able to taste delicious sea
bass tiradito with "ají amarillo" sauce and
pomegranate seeds, seasoned in front of the guest



Bao bar

Street bites

Spongy asiatic bites with an
international touch



Enjoy these two asiatic bites recipes...

Cochinita pibil bao bun with fresh coriander

Beef bao bun with Satay sauce and ginger powder



Tacos Bar

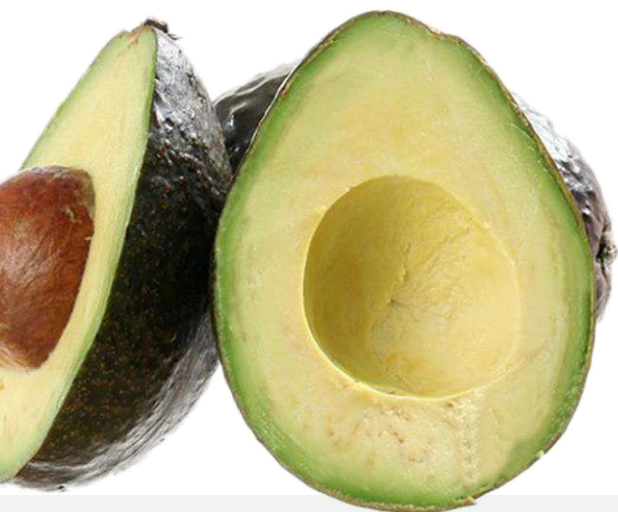
Enchilada time

Enjoy tasting these
delicious mexican tacos



Delicious corn tortitas with beef slices cooked in a show-cooking way.

Complete your taco with our toppings buffet: "pico de gallo", cheddar, black beans, guacamole and purple onion!
...and of course crunchy nachos!



Moro ccan dream

Tagines table

Cooked over a low heat
to be fusioned with the
best moroccan flavour...



BEEF TAGINE

Cooked over low heat with pumpkin, plum raisins and chickpeas

LAMB TAGINE

Classic stewed lamb tagine and plums

VEGETABLES TAGINE

Roasted and seasoned vegetables accompanied by moroccan cous-cous.

Crunchy papadoms, seasoned olives and plums...



Pad thai

Street food

Take a trip to Thailand and
enjoy its Street food served
in a mini box...



Noodle time!

Sumptuous thin rice noodles sautéed in a show-cooking way with vegetables, prawns and amazing asiatic flavours.

Enjoy the vegetarian version too!



The rices

Taste

Sea and mountain flavours that
conquer anyone...



Black rice with cuttlefish

“Barceloneta” style paella with peeled seafood

“Cambrils” style fideuá with its shrimps

Choose one of these three delights...



Mini Burg ers

You are the King

Our specialties served with different seed breads and all the garnish that you could imagine



- Galician beef mini burger with caramelised onion
- Iberian “secreto” mini burger with special bbq sauce
- Blue Fin tuna mini burger with wasabi mayonnaise
- Oxtail mini Burger with old cheddar
- Chicken breast mini Burger with blue cheese and spinach

Choose two of these five delights...



Ske wers

Show-cooking

Flavoured mini skewers cooked
and served in front of the guests...



Marinated salmon skewer

Yakitori marinated chicken skewer

Lamb kofta skewer

“Rubia gallega” beef skewer

Accompanied by our artisan sauces...tartara sauce, harissa
mayonnaise and “Café de Paris” sauce.

*Choose this delicious show-cooking for only 3€ + VAT per
person.*

Smoke House show

Smoke flavour!

Wood haze
full of flavour



Delicious salmon tataki instantly smoked in beech ash hook ... a showcooking with an amazing touch of surprising flavour...

It is served with cauliflower parmentier and sesame seeds.

Choose this premium show-cooking for only 3€ + VAT per person.

About eggs

What was
first?



Eggs from happy chicken and fried with the región's best products.

"Must be" fried eggs with potatoes

Fried eggs with iberian ham and mushrooms

Fried eggs with foie and truffle

Choose this premium show-cooking for only 3€ + VAT per person



Raw ice Bar

Raw lover

Enjoy our tartar specialties presented on a crushed ice and let our chef prepare it to your preferences



Delicious tartars served on ice and finished in front of the guest...

Blue Fin tuna tartar with oyster sauce and alvocado

Galician beef tartar with mustard and quail egg

Choose this premium show-cooking for only 3€ + VAT per person.



Sea food

Taste

From the sea to the table, the
best fresh seafood cooked
instantly to your preferences



Grilled fresh seafood from the fish market served to taste
....nothing else needed.

Shrimp skewer with garlic oil

Grilled scallops with lime zest

Grilled razor with coriander oil

Accompanied by our “romesco” sauce, tartara sauce and
kimchi sauce.

*Choose this premium show-cooking for only 5€ + VAT per
person.*



Japo Cor ner

Discover

The Nipon station for
Japan lovers...



Nipon pleasure

Uramakis, makis, niguiris & californian rolls...

of tuna, salmon, crab and vegetables...served with wasabi,
soya and ginger.

Also you can enjoy our delicious shrimp gyozas and
steamed vegetables cooked in front of the guests.

*Choose this premium show-cooking for only 5€ + VAT per
person.*



Oyster man

From the sea...

A real pleasure for all your senses ...



Our oyster man...sheathed in his leather belt full of flavour he will give you delicious oyster to taste opened instantly and seasoned to your preferences...mignonette sauce, ponzu sauce or Bloody Mary sauce.!



*Add the premium oyster man to your party for 600€ + VAT
(100 oysters)*

Iberian ham cut

Acorn and meadow

Guijuelo iberian

ham cut...



8kg of cured “Guijuelo” Iberian ham , 100% iberian breed

Cut by a profesional hand in front of the guests, and accompanied by a bread buffet, cantabrian “coca”, mini focaccias, “picos”, bread sticks and aromatic oils.

Add this premium buffet to your party for 750€ + VAT (one piece and profesional cut included)

Steak time

Meat lover!

The best beef meat with its intense
flavour due to its quality and
maturation



Did you know that Monchos has his own organic “Rubia Gallega” beef breed livestock farming in Castro Verde, Lugo?

In this station you will be able to taste slowly roasted in holmoak charcoal filleted “rubia gallega” steak with herbs butter served in front of the guests

Choose this premium show-cooking for only 8€ + VAT per person.



Let's
take a
sit



STAR TERS

Cold ripe tomato soup with mascarpone
on prawns mini tartar

Salmon tartar on algae "coca" bread
with yoghurt, ginger and wasabi foam

Crunchy shrimp on a cookie
with confited shallot cream

Foie ravioloni
with white truffle sauce and its flakes

Crispy duck confit caneloni
with coffee and truffle sauce

Foie mi cuit and apple taten mille-feuille with
Oporto and crispy iberian ham

Smoked bass cold caneloni
stuffed with aubergine caviar

FEELING MORE SYBARITE..?

A la "Poele" tempered scallop
on potato and truffle parmentier + 3€

Monkfish salad
with green leaves, mango and avocado + 4€

Botafumeiro tempered "King Crab"
with crunchy bread layer and mustard + 8€

Blue lobster "Chateaux"
with tempered chardonnay vinaigrette +10€

Recommended paring...

Blanco Bouza do Rei · Rias Baixas

Vol d'Ànima de Raimat Blanco · Costers del Segre

Surrealista Blanc D.O· Empordà (+1€ pp)

El Perro Verde – Rueda (1,5 € pp)

Zutanita 2018 Rosé – Côtes de Provence (1,5€ pp)



MAIN COURSE

“Rubia gallega” beef mille-feuille
on a potato, mushrooms and truffle oil cream

Roasted duck confit
with Oporto and honey sauce and pear taten

Bresse chicken stuffed with foie
with its sauce and caramelized apple

Beef cheek lingot
with hoisin sauce & cauliflower cous cous

Suckling lamb gigot
filled with vegeateables

Sea bream supreme
with wild mushrooms and sweet onion

FEELING MORE SYBARITE..?

“Botafumerio” Cantabrian monkfish
with concasse tomato and Xerez vinegar + 4€

Sole and prawns rolls
with white truffle sauce and its oil + 6€

Galician beef sirlion Noissete
stuffed with boletus and crispy iberian ham + 6€

Galician beef sirlion
foie medallion, Oporto sauce and figs + 10€

Recommended pairing... Tinto Cune Crianza (Tempranillo) ·Rioja Alta·
Raimat Abadia - Costers del Segre
Luis Cañas (Tempranillo-Garnacha) Rioja (+ 1€ pp)
Protos Crianza – Ribera del Duero (1,60 € pp)

Cakes Bar



Enjoy this cakes bar choosing 3 from this lustful menú and you won't lack color and sweetness...

Limón Curd with meringue
Red Velvet with cheese frosting
Double chocolate Sacher
NY Cheese Cake
Semi-naked Carrot Cake

PAIRED WITH...

Cava Codorniu 1551

Coffee with truffles & coquitos 2019
Premium liqueurs

OPTIONAL

Rovellats Gran Reserva Brut Nature (+ 1,70€)
Parxet Brut Nature Reserva (+ 2,7 €)
Torelló Brut Nature (+ 3,30 €)

The
party



Open Bar

Making a toast

Let's raise the glasses, celebrate, dance, breath...because the best way to end a memorable celebration is to make an amazing toast...



National and international premium destillates selection to mix with soft drinks and premium tonic.

J & B, Ballantine's, Bombay Shappire, Seagram's, Ron Brugal, Habana 5 años, Bacardi, Absolut, fruit liqueurs...

Served with premium tonic, soft drinks and fruit juices!

Enjoy the party as we include 4 hours of open bar in our proposal!

From the fifth hour, the price will be 8€ + 10% VAT per person and hour

Mixologist Corner

Ingredients...

Angostura, mint, red fruits, bitters, agave syrope lime, ice rock, rested tequila...



GINGER MIND ·alcohol free·

Pinne apple – Basil – Ginger – Lemon – Agave honey

TOMMY'S MARGARITA

Tequila 8 - Agave honey - Lime

MOJITO

Bacardi Oakheart Rum –Lime – Fresh mint – Sugar cane syrup

STRAWBERRY DAIQUIRI

Bacardi Oakheart Rum – Strawberry – Lime - Sugar

But if you really want
to surprise...

ADD THIS COMPLETE CORNER to your Open Bar for 8€ per
person and enjoy it during 4 hours

Late Night snack



DONUTS BAR

A vertical wall with donuts assortment for the sweetest people!

Price per person: 4€+ VAT

SANDWICH

Delicious grilled sandwich with melted cheese that you won't be able to stop eating!!!
Classic, Majorcan & Gourmet!

Price per person: 4€+ VAT

MINI HOT DOGS TABLE

Delicious mini hot dogs served with Ketchup & mustard.... Irresistible!

Price per person: 4€+ VAT

UNA DE CHURROS

¡A classic! Because there isn't a great party without "churros con chocolate" ending.

Price per person: 4€+ VAT

Kids

And for
the kids...



KIDS MENU 1

Complete Galician beef burger with seeds bread,
edam cheese and tomato

Acompanied with potatoes cone and fresh vegetables salad
Vanilla ice cream

Cakes bar

Price per kid: 48€ + 10% VAT

KIDS MENU 2

Fresh pasta macarroni with Napolitana sauce

Breaded kid ribs

Vanilla ice cream

Cakes bar

Price per kid: 56€ + 10% VAT



We are product



¿Would you like to have more information?



[Join us in our instagram](#)

We “R” Moncho’s



¿Quieres saber mucho más?



[Accede a nuestro instagram](#)

Set Up



¿Would you like to have more information?

?



Join us in our [instagram](#)



Conditions

Our services implies the acceptance of the following terms and conditions

PRICE PER PERSON:

For weddings of more than 100 adults 145€ + 10% VAT
 For weddings between 75-100 adults 153€ + 10% VAT
 For weddings between 50-75 adults 163€+ 10% VAT
 Price of the kids menú: (depending on the chosen menu)
 Price of the professional staff menú: 30€ + 10% VAT

THESE PRICES INCLUDE:

- Welcome table
- Passed delights, the beer buckets and the open bar during the appetizer time
- 4 Buffets to be chosen from our proposal
- Starter & Main course from our menu
- Selected pairing during the dinner
- Breads Assortment
- Cakes bar, coffees, truffles & coquitos
- 4 hours of Open Bar
- Our own material packs for tablecloth, chairs and tableware to be chosen in our showroom.
- Tasting menu for 6 people.
- Cards proposal from our catalogue (menu cards, name cards....)

THESE PRICES DON'T INCLUDE:

The supplement of the courses and/or optional buffets
 Venue rental
 Venue Canon or rent material in case of the venue obligue to contract a provider.
 Transport canon: 200€ + 21% VAT
 Floral and environmental decoration (personalized budgets with extern providers).

ADDITIONAL INFORMATION:

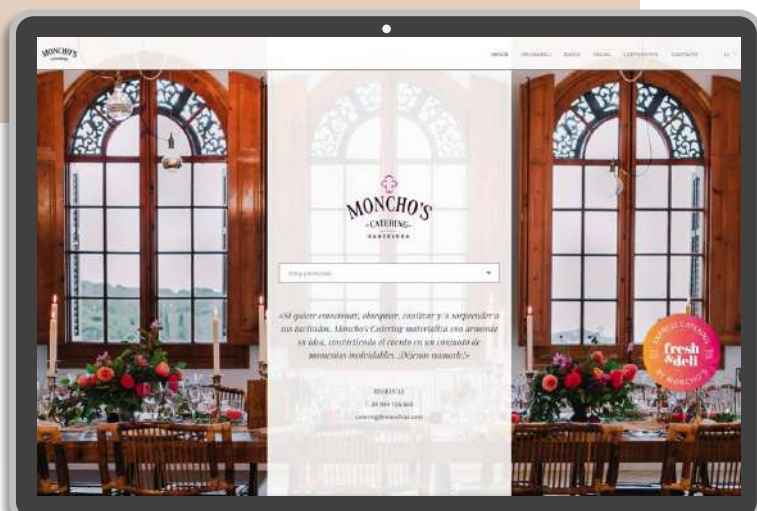
These prices are valid for a celebrations to take place in venues less than 50 km from Barcelona (for superior distances, ask for the km canon)
 Some stations can be served in Food Truck, ask for availability and prices
 Ask for our PREMIUM material to make your event even more special

PAYMENT METHOD

The effective reservation should be made with a signal payment of **2.000€** to the following bank account BANC SABADELL specifying event date and full name inside the reference
 ES31-0081-5084-08-0001189320 SWIFT: BSABESBB

The 50 % of the total amount will be made fifteen (15) days before the event and the rest 50% should be cancelled four (4) days before the wedding; without prejudice to any possible extra to be payed at the end. The payment will be exclusively done through bank transfer.

Let's talk!



Catering@monchos.com

Travessera de Gràcia, 44-46

08021 Barcelona

T. +34 934 146 622

www.monchoscatering.com


MONCHO'S
~CATERING~
·BARCELONA·