



## Groups Menu

The **CUIT** Restaurant is a place to socialize and interact. The menu is based on an artisan and seasonal cuisine, inspired by the Mallorcan gastronomic tradition, very Mediterranean and reformulated with new trends looking for the best seasonal products that the island can offer. Organic, sustainable cuisine that recovers and gives life to old traditional recipes of the island.



Avenida Jaime III, 21 · 07012 Palma de Mallorca · Islas Baleares · España

T. (+34) 971 723 538 / (+34) 971 720 223

events@nakarhotel.com · [nakarhotel.com](http://nakarhotel.com)



## GROUPS & EVENTS MENU

Our groups menu is artisan and strictly of season, therefore, the dishes will adapt to the market offers. The menus are adaptable to the needs and tastes of the client. (Celiac, diabetic, allergic, vegetarian, kosher, halal)

### Serenity

34€

#### To share

Warm organic chicken salad with figs and two beans

Majorcan style vegetable stir fry with marinated and crispy aubergine

"Pauper's potatoes" with egg yolk and truffle

#### Rice (Min for 2) To choose between

Seasonal vegetable rice (minimum two people)

Cuttlefish and cod rice (minimum two people)

Rice with meat, vegetables and eggs (minimum two people)

Padrina Calenta's creamy rice (minimum two people)

#### Desserts to choose between

Warm spiced soup, ensaïmada crumble and lemon ice cream

Steamed potato pudding, apple, sweet wine and its sherbet

#### Drinks

White wine Castell de Santueri

Red wine Castell de Santueri

Water, coffee or tea

\*For 4€/person you can include a Welcome drink (wine, beer, cava, vermut or soft drink)

\*\*For 5€/person you can include one drink

All our menús include bread, sauce & olives. VAT included





## Infinity

39€

### To share

Warm organic chicken salad with figs and two beans

Majorcan style vegetable stir fry with marinated and crispy aubergine

"Pauper's potatoes" with egg yolk and truffle

### Main dishes to choose between

Coal grilled seabass with figs and zucchini

Poached cod loin, roasted aubergine and Majorcan black olives

Coal grilled black pork cheeks, mashed potato and prunus jam

Grilled Majorcan veal onglet, sobrassada with honey and bread cream

### Desserts to choose between

Warm spiced soup, ensaimada crumble and lemon ice cream

Steamed potato pudding, apple, sweet wine and its sherbet

### Drinks

White wine Castell de Santueri

Red wine Castell de Santueri

Water, coffee or tea

For 4€/person you can include a Welcome drink (wine, beer, cava, vermut or soft drink)

\*\*For 5€/person you can include one drink

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## Tasting Menu

58€

Marinated Majorcan veal, rocket sauce and nut mash

Warm crispy pastry of marinated mackerel, leek on charcoal and Majorcan vinaigrette

Spiced swordfish, octopus noodles and pickled lemon

Grilled duck breast, orange, vermouth and macadamia nuts

Three figs, crumble biscuit, curd milk and spiced ice cream

Black chocolate cream, hazelnut cake, toffee and white coffee

Petit fours

### Drinks

White wine Castell de Santueri

Red wine Castell de Santueri

Water, coffee or tea

\*For 4€/person you can include a Welcome drink (wine, beer, cava, vermut or soft drink)

\*\*For 5€/person you can include one drink

All our menús include bread, sauce & olives. VAT included





## FINGER FOOD – COCKTAIL STYLE

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- Strawberry, blue cheese and nuts cold soup
- Cream with season vegetables, shrimp and sprouts
- Black fish, almonds and rosemary
- Beef tartar with croutons
- Quail fried egg with sobrasada and vegetables
- Cod with lemon
- Smoke salmon salad
- Cherry tomatoes, fresh cheese and caviar
- Pate with corn bread
- Veal with apple and hazelnuts
- Mallorquin pork timbal
- Beef omelette with "tap de quarti"
- Bread with oil, tomato and Iberic ham
- Crispy pastry with onion, tomato and peppers
- Spanish omelette
- Croquettes from the season
- Breaded chicken strips with sweet and sour sauce
- Artisan Menorca aches
- Mini burgers
- Homemade Sobrasada with mallorquin bread
- Crispy pastry with seasoned vegetables
- Smoked salmon mini sandwiches
- Cured egg canapé
- Mini croissant with prawns

### DESSERTS

- Chocolate in textures
- Lemon cream with spiced cookies
- Confitted strawberries with orange
- Apple, berries and cheese
- Chocolate cake
- Cheese
- Mallorcan crispy pastry with sobrasada and sugar
- Almond cake

All our fingers include olives & almonds with "Tap de corti"

We recommend you choose between 13 to 15 pieces per person. Estimated duration of service 2hrs. 3€ per piece. VAT included





## DRINKS PACKAGE

### CUIT BASIC

12 €

Mineral water with and without gas      Soft Drinks  
Assorted Juices      Coffee  
Beers

### CUIT SELECCIÓN

21€

CASTELL DE SANTUERI NEGRE (V.T. Mallorca) Callet, Mantonegro Cab Sauvig  
CASTELL DE SANTUERI BLANC (V.T. Mallorca) Prensal Blanc  
S. VIUDAS ROSAT (D.O. Catalunya) Tempranillo y Merlot

Welcome cava      Beers and soft drinks  
Mineral water      Coffee

### CUIT NACIONAL

28€

FINCA RESALSO (D.O. Ribera del Duero) Tinto Fino  
VALDUBÓN VERDEJO (D.O. Rueda) Verdejo

Welcome cava      Beers and soft drinks  
Mineral water      Coffee

### CUIT MALLORCA

32€

12 VOLTS (V.T. Mallorca) Callet, Fogoneu, Syrah, Cabernet, Merlot  
QUIBIA (V.T. Mallorca) Prensal Blanc y Callet

Welcome cava      Beers and soft drinks  
Mineral water      Coffee

Prices per person. - VAT included.





## OPEN BAR

### Welcome package

8€

One drink per person, to choose from:

Cava (Freixenet Brut Barroco)

Gin Selection (Basic brands)

Mojito Selection Cuban (Classic), Mallorquín (Amazonas)

Beers

### OPEN BAR

26 €

Eristoff / Absolut / Beefeater / Seagram's / Tanqueray / Bacardi / Barceló / J&B / Ballantines / Cuervo

Beers and Soft drinks

Mineral water

Prices per person. · VAT included. For more drinks options, please contact [events@nakarhotel.com](mailto:events@nakarhotel.com)





## COFFEE BREAK

### SHORT BREAK

11 €

Croissants  
Gaucha chocolate  
Almond sponge cake  
Fresh Fruit Salad

**DRINKS**  
Orange Juice  
Mineral water  
Coffee, tea

### MEDIUM BREAK

13 €

Croissants  
Puff pastry stuffed with chocolate  
Almond sponge cake  
Chocolate sponge cake  
Fresh Fruit Salad  
Meat Sandwich  
Salmon sandwich with fennel emulsion

**DRINKS**  
Orange Juice  
Mineral water  
Coffee, tea

### LONG BREAK 18€

Croissants  
Puff pastry stuffed with chocolate  
Almond sponge cake  
Chocolate sponge cake  
Fresh Fruit Salad  
Meat Sandwich  
Salmon sandwich with fennel emulsion  
Tomato and fresh cheese salad  
Iberic ham & tomato toast

**DRINKS**  
Orange Juice  
Mineral water  
Coffee, tea

Prices per person. - VAT included.





## GROUP AND EVENTS POLICY

### Music

At NAKAR Hotel the music is part of our essence and has been selected carefully by our DJs, adapting it to our concept and combining different styles that will change according to the time and moment. For this reason, the music cannot be changed for any event, nor be different from the one selected by NAKAR Hotel. For legal and licensing reasons, live performances cannot be offered at NAKAR Hotel or CUIT Restaurant

### Advertising

In order to respect the design and decoration of NAKAR Hotel, it is not allowed to put or display any advertising or brand elements without previous consultation and/or without the approval of the Management (banners, flags, stickers, roll-up, photocalls, etc.).

Furniture and additional decoration when celebrating an event: In order to respect the design and decoration of NAKAR Hotel, it will not be possible to add any additional elements of decoration or furniture. In case you want to add something additional, it must be consulted and accepted by Management (furniture, extra decoration, flowers, etc).

### Capacity

CUIT Restaurant: 60 people with seated menu

Rooftop: 60 people in cocktail set up

Schedules

Events held at CUIT Restaurant: Starting at 7:00 p.m.

Events at the Rooftop: Starting at 8:00 p.m.

### Special Conditions

Our event menu applies from 15 people onwards. For a smaller group, we suggest you check the restaurant's menu. If it's a cocktail, the minimum will be of 20 people.

The drinks included in our Beverage packages will be served for an estimated time of two hours. After this, the consumption will be charged.

### Exclusivity

Our inhouse client is very important to us, that is why they will always be allowed to access the rooftop during an exclusive event. 15 days before the event the client must confirm in selecting the menus, number of guests, schedule and details.

### Payment policy

50% deposit to confirm the event or leave a credit card as guarantee. The remaining 50% of the pro forma invoice will be paid ten days before the event. Additional charges will be paid the same day of the event.

The deposit will be paid by bank transfer to the following account:

Billing Details

J321 HOTEL S.L.

B-57946915

Avenida Jaime III, 21

07012 Palma de Mallorca

Bank data:

Entity: CAIXABANK

Iban: ES57 2100 0396 1202 0019 4147

Swift: CAIXESBBXXX

When making the transfer please indicate the name of the reservation and the date of the event. Please send bank receipt of transfer to: [events@nakarhotel.com](mailto:events@nakarhotel.com)

The costs associated with the bank transfer will be borne by the customer.

### Cancellation and/or reduction of services

60 days before the event date there is no penalty.

Between 59 and 30 days before the date of the event 50% of the services contracted will be charged.

Between 29 and 1 days before the date 100% of the services contracted will be charged. The hotel allows a maximum reduction free of charge of a 10% of the event up to 15 days before. Between 14 and 1 days no further reductions will be allowed. Cancellations and reductions of groups must be informed in writing to the events department.

For more information contact our sales department:

[events@nakarhotel.com](mailto:events@nakarhotel.com)



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