

# Goyo

C A T E R I N G

## THE ULTIMATE EVENT MENU

MARBELLA



**THE NEW  
2026 FOOD  
TREND**

CHECK THEM OUT !!!

FROM COCKTAIL HOUR TO LATE-NIGHT  
BITES: EXPLORE THE GOYO WAY OF  
HOSTING

# COCKTAIL RECEPTION

## COLD

- “Cactus Flower” Gazpacho.
- Steak Tartar with Xerez “Tío Pepe” Pearls over Bricolage.
- Stuffed Macaron with Sundried Tomato Cream and “Ines Rosales Torta ” Crumble.
- Red Tuna Tartar on Crunchy Wonton, Korean Dressing, Guacamole and Sprouts.
- Salmon Sphere with Smoked Trout Caviar, Crème Fraîche & Fennel.
- Caprese “Chupa Chups” with Mini Mozzarella, Cherry Tomato & Green Pesto.
- Foie Gras “Bombon” with Red Apple Jelly, Pistachio Financier Flavored with Amaretto.
- Citrus Lebanese Tabule with Guacamole & Raf Tomato Pulp.
- Croaker Fish with Tiger Milk Flavoured with Maracuya & Crunchy Corn.

**Choose 8 Types** In Total, Freely  
Mixed Between Cold And Warm  
Options



# COCKTAIL RECEPTION

## WARM

- Baby Scallop with “Palo Cortado” Hollandaise.
- Creamy Truffled Egg with Breadcrumbs.
- Shredded Oxtail Sabarin, Arugula and Gherkin Sauce.
- Eel Croquette with Teriyaki Mayonnaise.
- Mini Vegetarian Gyoza with Soy Sauce.
- Stripped King Prawn Breaded in Panko with Jamaican Sauce.
- Tarifa’s Surf Board: Hake “Emerald” with Crispy Green Rice and Kimchi Mayonnaise.
- Cod Fish Meteorite in Squid Tempura with Green Allioli.
- Goyo’s Creamy Iberian Ham Croquette with Fresh Tomato Emulsión and Ham Shave.
- Crunchy Potato Millefeuille with “Brava and Allioli” Sauces.
- Mini “Antequera Mollete” Bread Roll Stuffed with Mushrooms Duxelle and Truffle Oil.
- Deep Fried Padrón Peppers with Salt Flakes.

**Choose 8 Types** In Total, Freely Mixed Between Cold And Warm Options



# STATIONS

FLAVOR . FIRE . PERFORMANCE

(CHOOSE 2 STATIONS)



# SPANISH CORNER

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- Beef Yerky, Iberian Pork Loin Cane, Iberian Chorizo and Salchichón.
- “Gordal” Olive Stuffed with Homemade Vermouth.
- Pistachio “Ajo Blanco” with Smoked Trout Tartar.
- Torta del Casar, Manchego Semi Cured, Payoyo, Smoked Idiazabal and “Tetilla” and Cabrales with Grapes, Nuts and Artisan Breads, Honeycomb and Jams (onion, tomato, fig).
- Selection of “Basque Country” Gildas”.
- Stuffed Mini Brioche with Deep Fried Baby Squids and Granny Smith Allioli.
- Olive Oil and Salt Tasting, Artisan Breads, “Picos & Regañas”.

“A TASTE OF  
SPAIN, ONE  
BITE AT A  
TIME.”

# JAPANESE CORNER

- Balfegó Red Tuna Nigiri.
- Salmon Nigiri.
- Californian Uramaki.
- Balfegó Spicy Red Tuna Uramaki.
- Salmon and Avocado Uramaki.
- Wasabi, Ginger and Gluten Free Soy Sauce.

(5 pcs per guest)

“ TOKYO  
BITES,  
MARBELLA  
NIGHTS.”

Extra Charge: 9 €/Pax + V.A.T.

# HOME MADE PASTA DELLA NONNA

“HANDMADE  
TRADITION,  
TIMELESS TASTE”

- Parmesan Rocks.
- Parmesan Cheese Fusilli alla Ruota.
- Sicilian Mortadella with Pistachio.
- Burrata's Bar: Selection of Seasonal Tomatoes, Focaccias, Grissini, Honeycomb, Green Pesto and Sundried Tomato Pesto, Fresh Basil, “Belvis de Las Navas” Organic Olive Oil, Dried Fruits,

Extra Charge: 10 €/Pax + V.A.T.

# RED TUNA FROM BARBATE

- Red Tuna Loin Sashimi Showcooking.
- Mini Casseroles of Red Tuna Stew with Iberian Ham and “Chistorra” Sausage.
- Red Tuna Belly “Morrillo” Skewer.
- Red Tuna Loin Sashimi Showcooking
- Bluefin Tuna Belly Tartare

**Toppings:** Mashed Avocado, Wasabi, “Dutch” Cucumber, Soy, Eel Sauce and Teriyaki Sauce.

“  
THE  
JEWEL  
OF  
BARBATE  
”

Extra Charge: 10 €/Pax + V.A.T.

# BBQ TIME

(3 pcs per guest)

- Grilled Wild Salmon Skewer with Zucchini.
- Giant Prawn Skewers “Ajillo” Style.
- Grilled Creole Sausage.
- Grilled Beef Tenderloin Skewer with Assorted Vegetables.
- Yakitori Chicken Skewers.
- Lamb Kefta Skewer.
- Fresh Vegetables Skewer.
- Sauces: BBQ, Tartar, Gaucha, Mint, Romesco.

“WHERE  
THE GRILL  
TAKES  
OVER”



# SPANISH RICE SHOWCOOKING

- “Arroz Caldosos”: Rice in broth with Prawns, Monkfish and Artichoke.
- Smokey Roasted Seasonal Vegetable Rice.
- Smokey Roasted “Sea & Mountain” Rice.

**(Choose two options)**

“A SHOW  
OF FIRE  
AND  
FLAVOUR”



# M E N U

**Seven menu formats — designed to match  
your moment.**



# MENU

# 1

P/p: 237 €\*  
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## STARTER

YELLOW TOMATO "SALMOREJO" WITH SEASONAL TOMATO TARTAR, PINE-NUTS AND BURRATA.

## MAIN COURSE

HAKE WITH OYSTER SAUCE, ROASTED LEEK, VIOLET MASHED POTATO, AND SALICORNIA.

## DESSERTS

- SAINT-HONORÉ: PUFF PASTERY, VANILLA CUSTARD, VANILLA WHIPPED CREAM, CARAMEL, AND VANILLA CHOUX
- ARTISAN BREAD & OLIVE OIL.

“

FROM SUN-RIPE  
TOMATOES TO  
A  
SHOWSTOPPING  
SAINT-  
HONORÉ.

”



\*(10% V.A.T not Included)

# MENU

# 2

P/p: 245 €

## STARTER

MARINATED SMOKED SALMON SALAD WITH AVOCADO, QUAIL EGG, FRIED CAPERS, ARUGULA AND OSMOSIS-TREATED MANGO.

## MAIN COURSE

SLOW BRAISED BEEF WITH ROASTED BABY CARROT, CARAMELIZED SWEET ONION PURÉE AND POTATO MILLEFEUILLE.

## DESSERTS

- CHOCOLATE FLOWER: COCOA BISCUIT, CHOCOLATE CREAMY 80%, CHOCOLATE MOUSSE 66% GRAND CRUE .
- ARTISAN BREAD & OLIVE OIL.

“

FROM SEA-KISSED  
ELEGANCE TO SLOW-  
BRAISED  
INDULGENCE, ENDING  
IN A  
GRAND CRU  
CHOCOLATE FINALE.

”



\*(10% V.A.T not Included)

# MENU

# 3

P/p: 249 €

## STARTER

ROASTED TUNA BELLY SALAD WITH SPROUT SALAD,  
MARINATED TOMATO AND PINE-NUT PRALINE.

## MAIN COURSE

BRAISED BEEF CHEEKS WITH ROOT VEGETABLE  
PUREE, SOY AND FLOWERS HONEY SAUCE AND  
GLAZED BABY CARROTS.

## DESSERTS

- PAVLOVA WITH RED FRUITS OF THE FOREST WITH RASPBERRY JAM.
- ARTISAN BREAD AND OLIVE OIL.

“

WHERE FLAME MEETS  
FINESSE—**SILKEN  
TUNA, MELTING BEEF  
CHEEKS, AND A  
CLOUD OF BERRIES  
TO FINISH.**

”



\*(10% V.A.T not Included)

# MENU

# 4

P/p: 249 €

## STARTER

SALMON TATAKI OVER SALAD WITH HONEY AND SESAME VINAIGRETTE AND FRESH SEASONAL LEAVES.

## MAIN COURSE

SWEET LAMB WITH A REDUCTION OF ITS JUICE, CREAMY POTATO AND IT'S CRYSTAL AND BABY CARROT.

## DESSERTS

- SNICKER BY GOYO: SHORTBREAD WITH SALTY CARAMEL, PEANUTS AND MILK CHOCOLATE GANACHE.
- ARTISAN BREAD & OLIVE OIL.

“

FRESH  
BEGINNINGS,  
RICH  
ENDINGS.

”

\*(10% V.A.T not Included)



# MENU

# 5

P/p: 255 €

## STARTER

ALMADRABA RED TUNA TARTAR WITH AVOCADO FROM "AXARQUIA", TOBIKO CAVIAR AND LOTUS ROOT CRISP

## MAIN COURSE

ANGUS AND PORCINI CANNELLONI, FOIE GRAS BECHAMEL SAUCE, DEMI GLACE AND SORREL LEVAES.

## DESSERTS

- LE PETITE "GOYO": CRUNCHY HAZELNUT, ALMOND BISCUIT, CHOCOLATE GANACHE, MILK CHOCOLATE MOUSSE.
- ARTISAN BREAD AND OLIVE OIL.

“

TUNA, FOIE GRAS AND CHOCOLATE — PURE TEMPTATION

”



\*(10% V.A.T not Included)

# MENU

# 6

P/p: 262 €

## STARTER

FOIE GRAS MICUIT WITH "GARNACHA" GRAPE JELLY, GREEN LEAF SALAD AND GRILLED SEASONAL FRUIT.

## MAIN COURSE

SEABASS WITH CITRUS BEURRE BLANC AND SEA SPONGE.

## DESSERTS

- OLIVE OIL & LEMON: VANILLA SPONGE, OLIVE OIL PANACOTTA, LEMON CREAMY AND LEMON GEL.
- ARTISAN BREAD AND OLIVE OIL.

“

A GRACEFUL  
BALANCE OF  
RICHNESS  
AND LIGHT.

”



\*(10% V.A.T not Included)

# MENU

# 7

P/p: 297 €

## STARTER

CANTABRIAN” LOBSTER SALAD, AVOCADO,  
COCONUT CREAM AND “MARCONA” ALMOND.

## MAIN COURSE

NATIONAL BEEF SIRLOIN WITH SEARED FOIE GRAS,  
TRUFFLE SAUCE AND ROBUCHON PUREE.

ON THE SIDE: MINI CASSEROLE WITH SEASONAL  
VEGETABLES.

## DESSERTS

- SUMMER’S FRAISIER: SPONGE, VANILLA CREAM,  
STRAWBERRY JAM AND FRESH STRAWBERRIES.
- ARTISAN BREAD AND OLIVE OIL.

“

FROM SEA  
ELEGANCE  
TO TRUFFLE  
INDULGENCE.

”



\*(10% V.A.T not Included)

# VEGAN MENU

## STARTER

ROASTED BEETROOT TARTAR WITH AVOCADO AND GRANNY SMITH APPLE.

## MAIN COURSE

VEGAN "BOULETTE" WITH MORELS MUSHROOMS SAUCE AND SWEET POTATO PURÉE.

OR

GRILLED ARTICHOKE FLOWER WITH LOW-TEMPERATURE COOKED EGGS AND TRUFFLE SHAVES

## DESSERTS

- RED FRUITS SPHERE: TONKA CRUMBLE, VANILLA MOUSSE, RED FRUITS HEARTS AND RASPBERRY GLAZE.
- ARTISAN BREAD AND OLIVE OIL.

“

FRESH,  
REFINED AND  
DEEPLY  
SATISFYING.

”



# CELLAR

## WINE

**WHITE:** MELIOR MATARROMERA VERDEJO (D.O. RUEDA) OR MELIOR MATARROMERA SAUVIGNON BLANC (D.O. RUEDA)

**ROSÉ:** JUAN DE ACRE VIURA & GARNACHA (D.O. RIOJA).

**RED:** MELIOR MATARROMERA TEMPRANILLO (D.O. RIBERA DEL DUERO) OR JUAN DE ACRE (D.O. CA. RIOJA).

**CAVA CODORNIÚ ECOLÓGICO BRUT NATURE (D.O. CAVA).**



## NOT FEELING LIKE WINE ?

BEER WITH OR WITHOUT ALCOHOL.

REGULAR & ZERO COKE, ORANGE & LEMON SODA, TONIC WATER AND SPRITE.

STILL AND SPARKLING MINERAL WATER

ASSORTED JUICES.

NESPRESSO COFFEE STATION AND TEA.

GOYO'S PETITE FOURS.

DID SOMEONE  
SAY

# OPEN BAR

## HARD LIQUORS

RUM: LEGENDARIO 7, BRUGAL AÑEJO,  
BARCELÓ.

VODKA: ABSOLUT AND SMIRNOFF.

GIN: PUERTO DE INDIAS  
STRAWBERRY, BEEFEATER, LARIOS  
PREMIUM 12.

WHISKY: J.W. RED LABEL, J&B,  
JAMESON, DYC 8, BALLANTINE.

TEQUILA JOSÉ CUERVO ESPECIAL  
REPOSADO & SILVER.

LIQUORS: BAILEYS, TÍA MARÍA,  
MALIBÚ, FRANGELICO, BRANDY  
MAGNO & HERBS LIQUOR.

## OTHER DRINKS

BEER WITH AND WITHOUT ALCOHOL,  
REGULAR & ZERO COKE, ORANGE  
AND LEMON SODA, TONIC WATER,  
SPRITE.

STILL AND SPARKLING MINERAL  
WATER, ASSORTED JUICES.

## FOR THE LATE SNACKERS

ASSORTED MINI PIZZAS

4 hours

Note: Open Bar Extra Hour: 10,00 €/Pax + 10% VAT

# Goyo

C A T E R I N G

## THIS SERVICE INCLUDES

Cocktail reception with food stations, served dinner and cellar package (4 hours long).

Four hours open bar service with late night snacks included.

Menu tasting for maximum 6 guest if the date is reserved with our catering. If not the tasting as a price of 200,00 € per person, which will be deducted of the final payment, if the party is confirmed.

Head waiter service and waiters (1 waiter each 10 guest).

All necessary services such as tables, chairs, linen, glassware, cutlery, crockery, bar and buffet tables to choose from our kitchenware and furniture dossier according to availability.

Kitchen service, equipment and staff.

Setup and setdown staff.

## TERMS OF CONTRACT

The payment form is as follows:

2.000,00 € Deposit for reserving the date with the caterer.

30% Of caterer proposal, when contract signed.

50% Of caterer proposal, one month before the party.

20% Of caterer proposal, fifteen labor days before the party.

## REMARKS

The prices of these menus are based on a minimum number of a 150 guest. For lower numbers we will requote the menu. The quote may suffer some modifications due to the venue features.

# Goyo

CATERING

OUR GOAL IS TO MAKE EACH  
EVENT A UNIQUE MOMENT

[View "Add-On" Offers](#)

More than a menu  
— the finishing  
touches your event  
deserves.



# Welcome Drink

P/p: 6 €\*

Because every great celebration deserves a beautiful beginning.

Fresh Lemonade.

Iced Tea.

**Flavoured Waters:**

- Cucumber, Lemon and Mint.
- Strawberry, Orange & Basil.
- Pineapple and Ginger
- Blueberries and Raspberries.

Still & Sparking Mineral Water.

\*(10% V.A.T not Included)

# Iberian Ham Leg

Price per leg: 995 €\*

One of those details that instantly elevates the event.

Includes our ham master, slicing perfection live.

Iberian Pork Ham Leg “5 Jotas”.

Selection of Artisan Bread, “Picos” and “Regañas”.

\*(10% V.A.T not Included)

# Cocktail Bar

- Mojito.
- Strawberry Mojito.
- Piña Colada.
- Mai Tai.
- Caipiriña.
- Negroni.
- Old Fashioned.
- Pornstar Martini.
- Moscow Mule.

**No celebration is complete without cocktails.**

P/p: 18 €/pax \*  
(2 hours)

- Hugo By Daniela
- Aperol Spritz.
- Electric Blue.
- Sex on the Beach.
- Caipiroska.
- Daiquiri.
- Tequila Sunrise.
- Margarita.
- Spicy Margarita.

\*(10% V.A.T not Included)

# Dessert Buffet

**Too  
Pretty To  
Touch...  
Too Good  
Not To.**

- Chocolate Egg Stuffed With Artisan Brownie
- Tropical Fruit Pyramid
- Vanilla And Caramelo Mille-Feuille
- Royal Chocolate Base
- Hazelnut Chups Chups
- Apple Pie
- Brownies With Walnuts
- Chocolate Rock With Nuts
- The Snickers Bar
- Sphere With Mango And Maracuyá
- Verrine With Strawberry And Cream
- Panna Cotta Shot
- Banoffee
- Red Fruits Tartlet
- Lemon Pie
- Biscoff Cheesecake
- Apple Crumble
- Opera

## **Dangerously Hard To Forget.**

- Chocolate Mousse Bar
- Assorted Macarons: Popcorn, Pistachio, Vanilla, Raspberry, Mango
- Jeremy's Cookie: Chocolate Coulant And Cookies With Chocolate Chunks
- Assorted Choux: Tiramichoux, Pecan, Pistachio, Raspberry, Maracuyá, Chocolate

**P/p: 15 €\***

*\*(10% V.A.T not Included)*

# Cannolis Bar

P/p: 6 €\*

P/p: 15 €\*

Cannoli, Mascarpone  
Cream, Assorted  
Toppings(white, milk  
and dark chocolate  
chips), Pistachio,  
Candied Orange,  
Freeze-dried  
Raspberry and Crunchy  
Almond.

**One  
bite,  
pure  
dolce  
vita**

\*(10% V.A.T not Included)

# Kids Menu

## SAVORY

- **Mini Pizza.**
- **Hake Fingers.**
- **Crunchy Chicken.**
- **Chicken and Ham Croquettes.**
- **Mini Veal Burger with French Fries, Ketchup, and Mayonnaise.**

## DESSERT

- **Jeremy's Ccookie: Chocolat Coolant With Homemade Cookies And Chocolat Chunks**
- **Vanilla Eclair With Maltesers**

## BEVERAGE

- **Sodas, Juices, and Mineral Water.**



### The Legend Of Jeremy's Cookie

Not all masterpieces hang on walls. Some come warm, rich, and dangerously irresistible

— layered with molten chocolate and homemade cookie chunks that deserve their own spotlight.

P/p: 55 €\*

\*(10% V.A.T not Included)

# Churros Bar

HOT, CRISP,  
DANGEROUSLY  
GOOD

Traditional Churros  
served with Hot Chocolate

P/p: 9 €\*

Minimum 100 guests

\*(10% V.A.T not Included)

# Premium Openbar

- Rum Matusalem 15, Cacique 500, Brugal Añejo
- Vodka Grey Goose, Belvedere, Absolut.
- Gin Brockmans, G-Vine, Martin Miller, Hendricks, Beefeater, Larios, Bombay Sapphire y Tanqueray (Garnish for Gin & Tonics).
- Whisky J.W. Black Label, Chivas 12, Jameson, Jack Daniels, J.W. Red Label, Ballantines.
- Tequila Patron Silver, José Cuervo Añejo y Silver.
- Liquors: Baileys, Tía María, Malibú, Frangelico, Brandy 1866 and HerbsLiquor.
- Beer with & Without Alcohol, Regular & Zero Coke, Orange & Lemon Soda, TonicWater, Sprite, Fever Tree TonicWater, Schweppes Premium Flavours.
- Still & Sparkling Mineral Water.

## Late Snack 🍷

Theres always that group that still wants to eat. We got them covered !

Mini McGoyo with French Fries and Assorted Mini Pizzas.

**P/p: 55 € (4 hours)**

\*(10% V.A.T not Included)

# Goyo

CATERING

LET'S START YOUR PARTY

(+34) 951 173 823

[www.goyocatering.com](http://www.goyocatering.com)

