

PALMA SUPERYACHT SHOW

We are your best choice



PALMA
SUPERYACHT
VILLAGE



FOSH

LOUNGE AREA

12-20h - Servicio de bebidas
13-20h - Servicio de comida

12-8 pm - Drink service
1-8 pm - Food service



Something to share



Mejora tu experiencia con un descuento de 15€ en cualquier botella de Champagne Lanson con cualquiera de estos platos:

Upgrade your order with a 15€ discount off any bottle of Lanson Champagne with any of these plates.

FOSH CANAPÉ SHOWCASE (16 PIEZAS /PCS):

Una selección de nuestros mejores canapés
(¡2 de cada uno para no tener que compartir!)

A selection of our finest handmade signature canapés
(2 of each so you don't have to share!)

15,00 €

MARINATED SALMON:

Salmon marinado al Whisky

Homemade marinated salmon with whisky

16,00 €

ROYALE OYSTERS:

Ostras David Herve Nº2 Royale

con limón, vinagreta de frambuesa y vinagreta de ponzu
(6 piezas)

Freshly shucked David Herve Nº2 Royale Oysters
with lemon, raspberry vinaigrette & ponzu vinaigrette (6pcs)

24,00 €

Ostras David Herve Nº2 Royale

con limón, vinagreta de frambuesa y vinagreta de ponzu
(12 piezas)

Freshly shucked David Herve Nº2 Royale Oysters
with lemon, raspberry vinaigrette & ponzu vinaigrette (12pcs)

48,00 €

ARS ITALICA OSCETRA CAVIAR:

Ars Italica Caviar Oscietra Classic 20 g

Esta elegante huevo con un diámetro de entre 2,7 y 3,2 mm cuenta con un sabor suave con notas afrutadas y delicados aromas a nuez.

This elegant roe with a diameter between 2.7 to 3.2 mm boasts a soft flavour with fruity notes and delicate nutty aromas.

40,00 €

Ars Italica Caviar Oscietra Royal 20 g

Tan solo las huevas más grandes se seleccionan para este elegante caviar.

Only the largest roe are selected for this elegant caviar.

45,00 €

Ars Italica Caviar Oscietra Imperial 20 g

Este caviar se obtiene únicamente de los mejores y más grandes huevas, y tiene un sabor suave y complejo, con un ligero aroma a avellana y un color que va del marrón al marrón oscuro. Se necesitan al menos 11 años para que se coseche este caviar.

This caviar is obtained only from the best and largest eggs, and it has a soft, complex taste, with a light hazelnut aroma and a colour ranging from brown to dark brown. It takes at least 11 years for this caviar to be harvested.

60,00 €

Something for you



Ceviche de pescado con aguacate
a la parrilla y mango
Fresh fish ceviche with grilled
avocado and mango

16,00 €

Tartar de buey
Beef tartare

16,00 €

Tartar de aguacate y tomate asado
con boniato y una salsa de pimienta
aji **

Avocado & roasted tomato
compote and sweet potato and a
spicy aji amarillo pepper sauce **

10,00 €

** (Vegano, Gluten Free, Lf, Nf)

Deleitate!

Fosh Dessert Showcase (6
piezas/pcs)

Una selección de 6 de nuestros
más deliciosos dulces.

A selection of 6 of our most
delectable sweet treats.

7,00 €

Something Sweet



Vino - Wine

Copa/Glass 6,00 €
Botella/Bottle 23,00 €

BLANCOS / WHITE WINES:

2021 Macià Batle Sauvignon Blanc

Un seductor y fresco sauvignon blanc con jugosas notas cítricas / A seductive and fresh sauvignon blanc with juicy citrus notes.

2021 Margalida Llompart Blanc de Blancs, Chardonnay & Prensall Blanc

Aroma de melocotón y almendra, con toques de fruta tropical, miel y piña en el paladar y un final suave y cremoso / A lifted peach and almond nose, with hints of tropical fruit, honey and pineapple on the palate and a smooth creamy finish.

ROSADOS / ROSE WINES:

2019 Margalida Llompart Rosado, Manto Negro

Un rosado pálido y vivo, con un final largo y un rico retrogusto de sensaciones de frutas rojas / A pale and lively rose, with a long finish and a rich aftertaste of red fruit sensations.



TINTOS/ RED WINES:

2018 Macià Batle Tinto 1856 Callet, Manto Negro, Syrah, Cabernet Sauvignon & Merlot

Aromas sugerentes de vainilla y balsámicos dan paso a un paladar intenso y especiado de clavo y pimienta, con taninos suaves bien integrados / Inviting aromas of vanilla and balsamic deliver an intense palate and spices of cloves and pepper, with well-integrated soft tannins.

2016 Margalida Llompart Tinto Manto Negro, Cabernet Sauvignon, Merlot & Syrah

Color rojo cereza intenso, con aromas a frutos rojos maduros, especias y agradables pero potentes tonos tostados y un largo y sedoso final / Intense cherry red colour, with aromas of ripe red fruits, spices and pleasant yet powerful roasted tones and a long silky finish.

Bubbles

LANSON



Lanson Black Label NV

Chardonnay, Pinot Meunier y Pinot Noir

Un alegre cordón de finas burbujas con aromas de cítricas y un final ligero y fresco / A cheerful string of fine bubbles with bouquets of citrus fruit and a light, fresh finish.

75,00 €

Lanson Black Label Rosado NV

Chardonnay, Pinot Meunier y Pinot Noir

Hermoso color rosa salmón, con una burbuja fina y aromas frescos de frutos rojos / Beautiful salmon pink colour, with a fine bubble and fresh scents of red fruits

85,00 €

Lanson Blanc de Blancs

100% Chardonnay

Un vino armonioso con notas de pera de verano, melocotón blanco y un final fresco y mineral / An harmonious wine with notes of summer pear, white peach and a mineral fresh finish.

95,00 €



Our Private Cocktail Reserve

Be Impressed!!

Bubble Mango Mojito

Ron, Lima, Hierbabuena, Mango y Bubbles de Arándanos
Rum, Lime, Mint, Mango & Blueberry Bubbles

12,00 €

Northern Light

Maior Gin, Mandarina, Fruta de la Pasión, Limón y Romero
Maior Gin, Mandarine, Passion Fruit, Lemon & Rosemary

12,00 €

Moscow Mule

Vodka, Ginger Beer, Lima y Bitter de Angostura
Vodka, Ginger Beer, Lime & Angostura Bitters

12,00 €

Arlequín Spritz

Aperol, Fruta de la Pasión, Cava, Pomelo y Soda
Aperol, Passion Fruit, Cava, Grapefruit & Soda Water

12,00 €

Kiwi Smash

Ron, Lima, Kiwi y Pepino
Rum, Lime, Kiwi & Cucumber

12,00 €

Bloody Ginger

Suau 15, Suau Orange, Limón, Naranja Sanguina y Ginger Ale
Suau 15, Suau Orange, Lemon, Blood Orange & Ginger Ale

12,00 €

COCKTAILS 0,0%

Caramel Frapuccino

Café frío, Leche, Caramelo Salado y Nata
Ice Coffee, Milk, Salted Caramel & Whipped Cream

7,00 €

Fosh Lemonade

Melocotón, Pomelo, Lima, Hierbabuena, Fruta de la Pasión y Soda
Peach, Grapefruit, Lime, Mint, Passion Fruit & Soda Water

7,00 €

Strawberry Bubble Tea

Té de Frutos Rojos, Leche de fresa y Bubbles de Arándanos
Red Berry Ice Tea, Strawberry Milk & Blueberry Bubbles

7,00 €



COMBINADOS /LONG DRINKS

10,00 €

Ron: Ron Jungla Mallorca, Barceló, Capitan
Morgan Spiced

Ginebra: Maior Gin, Nordés, Brockmans,
Roku Gin

Whisky: Jack Daniels

Vodka: Km1 Mallorca, Vox

Tequila: Jose Cuervo

Brandy: Suau 15

Mixers:

Tónica Schweppes, Coca Cola, Cola Zero,
Naranja, Limón, Ginger Ale, Ginger Beer,
Soda

Drinks & More

FOSH
LOUNGE AREA

ESTRELLA GALICIA

1906 Reserva 33CL
5,00 €

Coca Cola
3,50 €

1906 Red Vintage 33
5,00 €

Coke Zero
3,50 €

1906 Galician Irish Red 33
CL
5,50 €

Fanta Limón
3,50 €

Estrella Galicia 0,0%
3,50 €

Fanta Naranja
3,50 €

Sprite
4,00 €

Cabreiroá Agua Sin Gas Still
Water 50CL
3,50 €

Zumos - naranja natural,
piña, manzana / Juices -
natural orange, pineapple,
apple
3,50 €

Magma Agua Con Gas
Sparkling Water 50CL
3,50 €

Para picar

Patatillas / Crisps
3,00 €

Aceitunas / Olives
4,00 €

Disponemos de menú
infantil bajo petición. /
We have a kids menu on
request



fosh.es

Your best choice



Fosh Catering

More than 17 years of experience doing thousands of events in Mallorca and Ibiza with a Mediterranean original touch.

From ten to one thousand people, we offer events of all kinds. Our avant-garde Mediterranean cuisine, accompanied by an ample gastronomic variety, has made us one of the most demanded caterers in the Balearics.

Services

The gastronomy of Fosh Catering starts with high-quality ingredients and a team of more than 50 highly qualified professionals. This makes our services a guaranteed success backed by thousands of customers who trusted us.

Gastronomy

We offer Modern Mediterranean cuisine, with a modern and innovative touch. We always keep an extra eye on careful presentation. Our dishes, snacks, and desserts are all handmade, freshly prepared and served with restaurant quality.

Where you want

We are accustomed to working wherever our client's imagination takes us. In private homes, hard to reach caves and beaches, in the middle of the mountains, museums, & historical buildings.

We also have 7 exclusive venues to host events in Mallorca (Son Mir, Son Tgores, Finca Morneta, Moli d'Events, Son Llompert, Son Mesquida Nou, and the CCA Andratx museum)