PALET

TABERNA GRIEGO MEDITERRÁNEA

GROUP MENU 2026/27

www.palet-palma.com | 871 034 097 | 683 64 79 01 |

EVENT MENUS

GROUPS OF 8 OR MORE

Exclusive with booking and prior reservation.
Minimum of 1 week in advance.

TERMS AND CONDITIONS:

- The prices indicated are for events from Friday to Sunday. If the event is from Monday to Thursday (not a public holiday or the eve of a public holiday), there will be a 10% discount on the base price listed for each menu.
- Drinks included in the menus are Water, Soft Drink, House Wine, or Beer (draft and 0.0 bottle). The "Open Bar" refers to unlimited service of the same drinks, starting from the guests' arrival and ending with dessert. Any additional drinks will be fully billed and added to the final account.
- Reservation and booking with a minimum of 1 week, regarding the date of the event.
- **The total number of attendees must be confirmed at least 3 days prior to the event date. A deposit based on the total cost of the event will be required and must be paid at least 3 days in advance. This deposit will be deducted from the final bill. In the event of a reduction in the number of guests with less than 3 days' notice before the event date, the deposit paid will be forfeited as compensation.**
- These menus are for groups of 8 to 20 people. For a larger number of attendees, please consult the manager.
- In case of diner allergies or intolerances, the specified dishes can be changed.
- Any changes to the menus, whether in the dishes or the drinks, can be negotiated on a personalized basis.

AMBASSADORS OF
THE MEDITERRANEAN

MEDITERRANEAN MENU

(10% discount from Monday to Thursday)

€32 P.P WITH 2 DRINKS
€38 P.P FOR OPEN BAR

WELCOME:

Basket of bread with alioli and olives

STARTERS:

(To share)

Caprese Salad
With mozzarella, tomato and olive oil, flavored with basil

Beef cheek croquettes

Aubergines battered
In Greek tempura served with tzatziki

MAIN COURSE:

(Choose 1 per person)

Papardelle "Tou Stavrou"
Mallorcan camaiot sofrito and balsamic sauce, topped with brossat seasoned with lime and extra virgin olive oil (E.V.O.O.)

Grilled salmon with Salmorreta
(Ñora pepper and tomato sauce) Served with sautéed vegetables

Battered Halloumi cheese burger (Cyprus P.D.O.)
With mixed lettuce, Greek tomato sauce, roasted aubergines, and roasted green pepper

Yaourtlu kebab
Spiced minced beef skewers on pita bread with Greek yogurt and tomato sauce, served with homemade french fries

ASSORTMENT OF DESSERTS:

(To share)

Tsureki "French Toast"

Mallorcan Gató cake

Chocolate mosaic with cookies, walnuts, and Brandy

DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%

Gluten-free dish Lactose-free dish 100% vegan dish

PURE GREECE MENU

(10% discount from Monday to Thursday)

€34 P.P WITH 2 DRINKS
€40 P.P FOR OPEN BAR

WELCOME:

Basket of pita bread with tzatziki and Kalamata olives

STARTERS:

(To share)

Typical Greek salad
Tomato, cucumber, onion, capers, Kalamata olives, E.V.O.O. and Feta cheese

Tirokafterí
Soft, slightly spicy Feta cheese mousse, served with bread sticks (bread sticks with gluten)

Keftedes
Greek beef meatballs, flavored with spearmint, with homemade french fries

MAIN COURSE:

(Choose 1 per person)

Gyros
(Pork or chicken) Grilled meat strips on pita bread, with tomato, onion, and tzatziki sauce (pork) or honey-mustard sauce (chicken)

Traditional Greek Moussaka
Potato, eggplant, zucchini, and beef Bolognese, baked with a gratin béchamel

Shrimp casserole "saganaki" style
Homemade tomato sauce with aromatic herbs and melted Feta cheese

Juncar Beyerdí
Tender beef stew with aromatic herbs, red wine, and cinnamon, served on a bed of creamy eggplant

ASSORTMENT OF DESSERTS:

(To share)

Chocolate mosaic with cookies, walnuts, and Brandy

Kataifi
With walnuts and honey

Baklavá
Filled with walnuts and pistachios

DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%

Gluten-free dish Lactose-free dish 100% vegan dish

EXCLUSIVE MENU

(10% discount Monday to Thursday)

€40 P.P WITH 2 DRINKS
€46 P.P FOR OPEN BAR

WELCOME:

Basket of pita bread with Tirokafterí and Kalamata olives

STARTERS:

(To share)

Palet Salad
Mixed lettuce, chicken strips, sun-dried tomato, cured Mahón cheese, nuts, and pistachio vinaigrette

Tuna tartare

Kiunefé
Kataifi dough pastry filled with chicken, mozzarella, and sun-dried tomato

MAIN COURSE:

(Choose 1 per person)

Grilled beef sirloin with caramelized sobrasada sauce
Tempura vegetable garnish

Crispy octopus leg
On Santorini Fava, red onion, capers and spicy oil

Asturian Cachopo
1st quality beef fillet, breaded with panko, filled with serrano ham and Mahón cheese

ASSORTMENT OF DESSERTS

(To share)

Dubai Cake
Kataifi base, mascarpone and pistachio praline cream, covered with chocolate ganache

Nougat Tiramisu

Santiago Cake

DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%

Gluten-free dish Lactose-free dish 100% vegan dish

"TO NIBBLE" MENU

(10% discount Monday to Thursday)

€24 P.P WITH 2 DRINKS
€30 P.P FOR OPEN BAR

SERVINGS:

(To share)

Squid strips with alioli

Chicken croquettes

Fava de Santorini
Greek hummus, seasoned with caramelized onion and capers

Caprese skewers
With mozzarella balls and cherry tomatoes seasoned with E.V.O.O. and basil

Camembert bites
Served with homemade strawberry jam

Dolmadakia
Stuffed vine leaves with rice

Fried eggs with cured cellar ham and homemade french fries

DRINKS:

Water, soft drink, house wine, draft beer, or non-alcoholic beer 0.0%

Gluten-free dish Lactose-free dish 100% vegan dish