VELÒDROM CAFÈ

FINGER FOOD PROPOSALS

To pick up, or delivered to your door

Three finger food selections made with Mallorcan produce, ready to put on the table. No cooking, no setting up, no losing your day: just open and enjoy.

Perfect for get-togethers with friends, birthdays or a dinner at home without having to worry about cooking.

PACK 01
Sa Taula

PACK 02
Moll de Nit

PACK 03
Hort & Mar

One for every occasion

PACK 01 · DINNERS AND FAMILY

«Sa Taula»

Classic Mallorcan tapas in bite-size form: pa amb oli, Mallorcan pizza, cheeses and gilda. The most traditional of the three.

10–29 guests	€18
30 or more	€16

PACK 02 · PRE-DRINKS AND AFTERNOONS

«Moll de Nit»

Balearic street food, casual and bold: pork cheek bao, squid taco and Sóller toastie. The most shareable.

10–29 guests	€20
30 or more	€18

PACK 03 · CELEBRATIONS

«Hort & Mar»

Mediterranean, fresh and premium: trempó with tuna belly, onion coca and melon soup. Strong on veggie and gluten-free.

10–29 guests	€22
30 or more	€20

Price per person, VAT not included. Delivery is charged separately.

Three steps and you're done

Order, pick up and enjoy.

01

Choose your pack

Tell us how many guests and which pack you'd like. We adjust the number of bites per person and confirm the total.

02

Pick up or we deliver

Collect it from us at the agreed time, or we deliver it to your home ready to put on the table.

03

Open and enjoy

Everything arrives arranged in its tray or box. No cooking, no setting up: open, serve and enjoy.

20 % deposit on confirmation; the balance on pick-up or delivery. Delivery in Palma €15, outside Palma charged by distance. All prices exclude VAT.

«Sa Taula»

Classic Mallorcan tapas, in bite-size form

Dinners at home, birthdays, after-work · Holds up all evening

SAVOURY BITES

Mallorcan pizza — garden tomato, green pepper, onion and mozzarella on a thin base. *vegetarian*

Pa amb oli bite — mini rolls of brown bread, with sobrasada and cured cheese or with serrano ham.

Chicken croquette — creamy, served at room temperature.

Assorted cheese board — with island crackers, quince paste and nuts.

«Our gilda» variat skewer — butifarró, roasted pepper, cracked olive and Campos caper. *gluten-free*

Assorted mini pies — meat and pea or meat-only panada, and vegetable cocarrois with raisins.

SWEETS

Mini Lotus cheesecake pots

Chocolate sponge bite — light and fluffy.

Seasonal fruit skewers *vegan · gluten-free*

Format: kraft tray or box, ready to put on the table.

«Moll de Nit»

Balearic street food, casual and bold

Pre-drinks, afternoons, movie or gaming nights · The most shareable

SAVOURY BITES

Confit pork cheek bao — with pickled onion and red pepper mojo.

Mini cocarroi — vegetables, raisins and pine nuts. *vegan*

Squid taco — with lime aioli.

Crispy chicken fingers — juicy chicken strips coated in panko.

Mallorcan toastie — pressed with Sóller cheese, mushrooms and truffle. *vegetarian*

Cured meat board — with thin brown-bread toasts, tomato and pickles.

Salmon tartare spoon — with avocado and mango; fresh, light and easy to digest. *gluten-free*

SWEETS

Blanca Fantasía — ensaïmada filled with white chocolate.

Gató cookie — with chocolate and Mallorcan almond.

Fresh fruit salad pot *vegan · gluten-free*

Format: modular kraft box or kraft tray. All bites can be eaten at room temperature.

«Hort & Mar»

Mediterranean, fresh and premium

Brunch, celebrations, photo-worthy events · Strong on veggie and gluten-free

SAVOURY BITES

Ramellet tomato trempó — with tuna belly and PDO Oli de Mallorca extra virgin olive oil. *gluten-free*

Sobra-smash mini burger — sobrasada, melted Mahón cheese and honey.

Hummus with roasted pepper — and crudités. *vegan · gluten-free*

Cherry tomato skewers — with mozzarella, basil, mint and toasted almond. *gluten-free*

Baby squid croquette — creamy, served at room temperature.

Cheese and cured meat board — with island crackers, jams and nuts.

Onion coca — with Mallorcan goat's cheese, fig and rosemary honey. *vegetarian*

Melon and mint soup — light and refreshing; ham shavings on the side. *gluten-free*

SWEETS

Lemon pie pots

Custard mille-feuille — «pastel pobre».

Sóller orange pot — with honey and crumble. *vegetarian · gluten-free*

Format: modular kraft box or kraft tray. All bites can be eaten at room temperature.

Extras

DRINKS

Cold bar

Island wine, craft beer, vermouth, soft drinks and water. With ice, ice bucket and corkage.

TABLEWARE

Table set-up

Plates, glasses, cutlery and cloth napkins, or a compostable option. Collection included.

SERVICE

Waiter at home

Sets up, serves, refills and leaves your kitchen as it was. Minimum three hours per service.

DETALLES

Birthdays

A cake to your taste: just tell us what you like and we'll take care of it, candles included.

DETALLES

Personalised table

A sign with the guest of honour's name and seasonal flowers for the table.

Just tell us which extra you'd like and we'll quickly let you know the cost.

Dietary needs: each pack includes marked vegan, vegetarian and gluten-free options. We replace bites for guests with restrictions at no extra cost.

Service notes

01 Minimum order of **10 guests**. For smaller numbers, please ask.

02 Orders must be confirmed **72 hours in advance**.

03 A **20 % deposit** is paid on confirmation; the balance is paid on pick-up or delivery.

04 Everything arrives arranged in its tray or box, ready for the table; no set-up needed.

05 Allergen sheet for every dish with your order (EU Reg. 1169/2011) and an identifying label.

06 Trays for guests with restrictions are labelled with their name. Our kitchen is not free of traces.

LOGISTICS

Delivery **within Palma: €15**. Outside Palma, charged by distance. **Pick-up from our premises is free.**

ALLERGENS AND DIETS

Tell us how many guests have dietary restrictions and we'll replace their bites at no cost, keeping the same number per person.

NEXT STEP

You choose the pack; we take care of the rest

Tell us the pack, the date and how many guests: we'll confirm the total and the pick-up or delivery time. All you need to do is enjoy.

PHONE AND WHATSAPP	Phone +34 871 578 712 WhatsApp +34 601 928 665
EMAIL	info@velodrombyceller.com
WEBSITE	www.velodrombyceller.com
INSTAGRAM	@velodrombyceller
PICK-UP	Velòdrom · Palma Monday to Saturday, 12–6 pm Sundays, please ask

VELÒDROM CAFÈ

WE MAKE IT EASY TO ENJOY