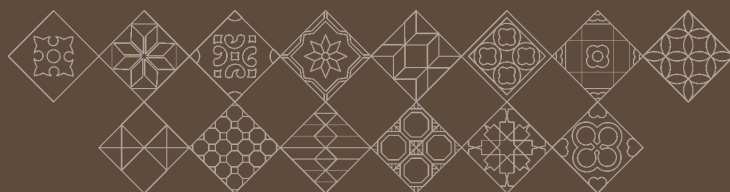


el PATIO de GLORIA

CAFÉ | RESTAURANTE | COCKTAIL BAR

W E D D I N G M E N U

WEDDINGS & CELEBRATIONS · EL PATIO DE GLÒRIA · PALMA DE MALLORCA
· SEASON 2026



EL PATIO DE GLÒRIA

Menu Options



At El Patio de Glòria, we make your wedding a memorable occasion. Four proposals, each with its own character, designed to delight your guests.

Finger Food Menu

95€

Four cold bites, four hot bites and two desserts, served as finger food.

Cocktail & Table Service

130€

Five finger food bites, cold or hot, then starter, main course and dessert served at the table.

Traditional Menu

110€

Two starters, one main course and one dessert, served at the table.

Tasting Menu

135€

Two starters, two main courses and one dessert. The most complete experience.

Prices per person. Beverage packages are chosen separately.

CAPACITIES · SPACES

Tea Room

18 guests

Restaurant ·
exclusive hire

up to 50

Roof Top

up to 70

Lobby

up to 70

Finger Food



COLD FINGER FOOD

Beetroot gyozas, fresh cheese and spinach

Acorn-fed Ibérico ham

Green gazpacho with bluefin tuna cubes

Wild sea bass aguachile

Beef tartare on a rice cracker

Corvina ceviche with yellow chilli

Creamy potato salad with tuna belly

Gilda skewer with bluefin tuna

Scallop tiradito with truffled ponzu

Avocado, apple and quinoa tartare

HOT FINGER FOOD

Truffled Ibérico ham and mozzarella bikini

Foie gras and melon bonbon

Mini coca with roasted vegetables and foie gras

Garlic prawn croquettes

Roasted queen scallops with smoked butter

Classic wagyu mini burger

Tempura king prawn skewer with young garlic

Confit potatoes with octopus and chipotle

Truffled mushroom risotto

SWEET FINGER FOOD

Mini carrot cake

Classic panna cotta

Almond financier with strawberries

Mascarpone and vanilla mousse

Chocolate cream with biscuit

Our tiramisu

Table Service



STARTERS

Red prawn carpaccio, mushroom duxelles and Mallorcan cheese
Almadraba bluefin tuna, charred avocado and cured egg yolk
Marinated gilthead bream, green shoots, almonds and grapes
Roasted scallops, celeriac purée and broccoli couscous
Mallorcan baby squid with its ink vinaigrette
Carabinero prawn and sobrasada en papillote, in its jus
Sweet tomato tartare, lobster and sprouts

MAIN COURSES

Cap Roig in its own jus, potato and fennel
Turbot, snow peas, mushrooms and a light pil-pil
Confit cod loin, piparra pepper emulsion and spinach
Wild sea bass, green asparagus curry and porcini
Aged beef tenderloin, glazed carrots and port wine
Pressed lamb, sweet potato, potato and almond foam
Boneless suckling pig, escarole, pomegranate and potato cream

DESSERTS

Chocolate textures
Mini ensaimada, burnt cream and carob cremeux
Lemon pie

Wedding cake · on request

Beverage Packages



Our Cellar • 35€

A lively, flexible selection: water, beer, soft drinks, coffee and a curated choice of island wines.
Looking for a particular label? Choose it from our wine list and we will tailor the pairing to your taste.

TO WELCOME

Welcome cava	7€ / glass
Welcome cocktail — created by Laura Pelarda	10€

TO END THE NIGHT

Digestif	6€
Premium spirits	12€
Cocktail from our list	14€

PREMIUM OPEN BAR

One hour	25€
Two hours	40€

Add cocktails to your open bar — 10€ per cocktail per hour.

ADDITIONAL SERVICES

Live music performance	from 250€
Floral décor & centrepieces	on request
Gala table linen	4€ / person



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