

GOURMET
EXPERIENCE

Cala Millor

EST.  1978

MIAMI



Catering

5 jotas ham board.....	Small \$135 Large \$220	(*)
Iberico ham board.....	Small \$75 Large \$120	(*)
5 jotas loin board.....	Small \$105 Large \$165	(*)
Iberico loin board.....	Small \$55 Large \$90	(*)
Spanish cheese board.....	Small \$45 Large \$58	
Andalusian gazpacho.....	\$10	(*)
Russian salad with shrimps.....	\$15	(*)
Burrata with tomato tartare.....	\$18	
Salmon tartare with kimuchi sauce.....	\$24	(*)
Grilled octopus with parmentier.....	\$22	
Monkfish with shrimps and lime sauce.....	\$31	
Riojana cod.....	\$31	
Pepitoria chicken cannelloni.....	\$20	
Veal cheeks with Oporto sauce.....	\$22	
Ox tail with Oporto and chocolate sauce.....	\$28	

	(*)	Ⓜ
	(*)	Ⓜ Ⓝ Ⓞ Ⓟ
		Ⓜ
	(*)	Ⓜ Ⓝ Ⓞ Ⓟ
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Spanish omelette

(choose your term, we always recommend "Betanzos" term that means runny):

Ⓜ Traditional.....	\$22	(*)
Ⓜ Spanish ham.....	\$30	(*)
Ⓜ Truffled.....	\$36	(*)

	(*)	Ⓝ
	(*)	Ⓝ
	(*)	Ⓝ

Croquetas

Ⓜ Iberico ham.....	\$3.5
Ⓜ Squid ink.....	\$3.5
Ⓜ Cabrales and nuts.....	\$3.5
Ⓜ Porcini and truffle.....	\$4
Ⓜ Broken eggs with sausage.....	\$3.5

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Cocas (our traditional flatbreads from Mallorca)

Ⓜ Vegetarian: Vegetable garden with pomegranate and goat cheese.....	\$18
Ⓜ Autumn: Brandy mushrooms with glazed onions and sobrasada.....	\$19

	Ⓜ Ⓝ Ⓞ
	Ⓜ Ⓝ Ⓞ Ⓟ

Spoons: (5 units min. each)

Ⓜ Russian salad with shrimps.....	\$2.5	(*)
Ⓜ Octopus salmagundi.....	\$3.5	
Ⓜ Salmon tartare with kimuchi, sesame and truffle sauce.....	\$3.5	(*)
Ⓜ Shrimps tartare.....	\$3	(*)
Ⓜ Smoked salmon blinis.....	\$4.5	
Ⓜ Pepitoria chicken cannelloni.....	\$4.5	

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Paellas: (4 packs min.)

Ⓜ Arròs a banda (seafood).....	\$26.5
Ⓜ Arròs negre (squid ink).....	\$26.5
Ⓜ Valenciana.....	\$24

	Ⓞ Ⓟ
	Ⓞ Ⓟ
	Ⓞ

Shots: (5 units min. each)

Ⓜ Andalusian gazpacho.....	\$3
Ⓜ Cherry gazpacho.....	\$3
Ⓜ Pumpkin and curry soup.....	\$3
Ⓜ Corn and cheese soup.....	\$3

	Ⓜ Ⓞ
	Ⓜ Ⓞ

Finger food: (5 units min. each)

Ⓜ Panko prawns with kimuchi sauce.....	\$4.5
Ⓜ Spanish cachopo.....	\$4
Ⓜ Panko chicken wings with kimuchi sauce.....	\$4
Ⓜ Crudites and hummus roll.....	\$3

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	Ⓜ Ⓝ Ⓞ Ⓟ
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Puff bites: (5 units min. each)

Ⓜ Spinach filo and sundried tomato.....	\$2.5
Ⓜ Peking duck roll with kimuchi sauce.....	\$2.5
Ⓜ Zesty hummus lemon pillow.....	\$2.5
Ⓜ Whole shrimp roll with coconut and cilantro.....	\$2.5

	Ⓜ Ⓞ
	Ⓜ Ⓝ Ⓞ
	Ⓞ
	Ⓜ Ⓝ Ⓞ Ⓟ Ⓠ Ⓡ Ⓢ

*1/3 cup milk
 1/4 cup sugar
 1 teas. salt.
 3 tablespoon shortening or oil
 1/2 cake fresh yeast
 2 tablespoon lukewarm water
 dissolve yeast in water*



(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our food may contain traces of flour and nuts.

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MINIS

Mini brochettes (5 units min. each)

🍷 Caprese salad.....	\$3.5
🍷 Teriyaki chicken.....	\$3.5
🍷 Pepitoria meatballs.....	\$3.5
🍷 Octopus with red onion and avocado.....	\$5
🍷 Prawns with lime sauce.....	\$4



Mini ciabattas (5 units min. each)

🍷 Iberico ham with tomato.....	\$5.5	(*)
🍷 Spanish omelette.....	\$4	(*)
🍷 Smoked salmon with cream cheese and guacamole.....	\$5.5	
🍷 Brie cheese, caramelized onion and truffle sauce.....	\$5.5	
🍷 Sobrasada with brie cheese.....	\$5.5	(*)



Mini croissants (5 units min. each)

🍷 Iberico ham.....	\$2.5	(*)
🍷 Iberico loin.....	\$2.5	(*)
🍷 Iberico sausage.....	\$2.5	(*)
🍷 Bresaola.....	\$2.5	(*)
🍷 Sobrasada with honey.....	\$2.5	(*)



Mini sandwiches (5 units min. each)

🍷 Cream cheese with bresaola.....	\$2.5	(*)
🍷 Bacon and egg.....	\$2	
🍷 Curry chicken.....	\$2	
🍷 Veggie.....	\$2	



Mini brioche burgers (5 units min. each)

🍷 Beef, brie cheese, caramelized onion and truffle sauce.....	\$5.5
🍷 Cachopo, tomato and blue cheese sauce.....	\$5
🍷 Spanish Ox tail with chocolate sauce and port wine.....	\$5.5



Mini gourmet tarts (5 units min. each)

🍷 Russian salad with shrimp.....	\$2.5	(*)
🍷 Foie mousse with raspberry.....	\$3.5	
🍷 Cream cheese with smoked salmon.....	\$3.5	
🍷 Galician style octopus.....	\$3.5	



DESSERTS

Sweet grated mini croissants (5 units min. each)

🍷 Dark chocolate.....	\$2
🍷 White chocolate.....	\$2
🍷 Gold chocolate.....	\$2
🍷 Ruby chocolate.....	\$2
🍷 Praline.....	\$2



Mini yogurts with fruits and granola.....



Spanish tea cookies (10 units min. each)

🍷 Chocolate and vanilla.....	\$1
🍷 Roscon de reyes.....	\$1
🍷 EVOO and cocoa.....	\$1
🍷 Crème brûlée.....	\$1



Our gourmet experience (5 units min. each)

🍷 Mini chocolate textures tartlet.....	\$2.5
🍷 Mini mille feuilles with Madagascar vanilla diplomat cream and fruits.....	\$2.5
🍷 Mini torrijas bites.....	\$2.5
🍷 Mini breton sable topped with Madagascar vanilla pastry cream and fruits.....	\$2.5



The chosen ones (6-8 pax.)

🍷 Basque cheesecake by Javier Dominguez.....	\$45
🍷 Mille feuilles with Madagascar vanilla diplomat cream.....	\$40
🍷 Breton sable.....	\$45
🍷 Chocolate textures by Alberto Garcia.....	\$45





HOW TO MAKE YOU ORDER

48 HOURS MIN.

before the day you want the catering

72 HOURS MIN.

before the day you want the catering to 50 people or more



PLEASE, TELL US ABOUT ALLERGIES AND INTOLERANCES

🕒 Schedule the day and the time with us.

☎ Call us if you need further assistance or suggestions.

We can provide you all you need (decoration, ham carver, personal chef, etc).

(*) Deposit required 50%.
(*) Cancelations 24 hours before the catering deposit are non refundable.



Enjoy!



PERSONAL CHEF AT HOME

WE WANT TO PROVIDE TO YOU THE BEST QUALITY AND EXPERIENCE POSSIBLE BRINGING TO YOU THE POSSIBILITY OF A PERSONAL CHEF IN YOUR HOME.

IF YOU ARE INTERESTED PLEASE CALL US FOR FURTHER INFORMATION.

YOU WILL ENJOY A FULL EXPERIENCE WITH OUR FOOD AND OUR CHEF.

✉ Our mail: catering@calamillormiami.com

☎ Our phone: (305)898-2295

📷 Our Instagram: @calamillor.miami





Cala Millor

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