

A woman with blonde hair, wearing a dark blue blazer, is holding a black tray filled with appetizers. The appetizers are small, round, yellowish-brown items on wooden skewers, arranged in a row. The background is a bright green, out-of-focus field. A white circular logo is overlaid on the image, containing the text 'óna catering'.

óna
catering



At home Chef
2024

How does our service works?



We offer a selection of traditional dishes made by our chefs and prioritising the KM.0 criteria

We can make the delivery in home delivery containers

OR

Be in charge of warming the food, serving the dinner and leaving evrything clean.

All our dishes are prepared in a professional kitchen with licence to make prepared meals and following all the security and hygiene rules in its preparation and transportation.

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AT HOME DISHES MENU

APPETISERS (FOR 4 PEOPLE PORTIONS)

Handmade foie mi-cuit with home-made bread toasts 25€

Iberian ham in its plate 26€

Wood roasted red peppers with longfinned tuna 18€

Crispy shrimp 12€

Varied croquettes 12,5€

Peppers filled with fish and garlic spices 15€

Handmade marinated salmon 16€

Shrimp with whiskey 20€

Asparagus with pepper vinaigrette 16€

Fish soup 18€/L

Cheese tasting 22€

Fresh mushroom scrambled eggs and truffle 19.5€



AT HOME DISHES MENU

MAIN DISHES

Thistle with artichokes from Navarre with ham velouté and grilled foie 23.5€

Main ribs filled with Iberian ham and gouda with a foie sauce (gluten-free) 13.5

Hake with shrimp cream 24€

Cod with pil pil sauce or with paprika 24€

Iberian flesh, vegetable escalivada and truffled potato cream 19€

Sirloin with sautéed potatoes and its juice 25.5€

Peppers filled with pil pil cod 14€

Young pigeon from Bresse, caramel coated onion with cassis and thyme with sauce of its juice and truffle 28€

Cod kokotxas with pil pil sauce and txakoli 30€

Baked turbot with its sauce and baked potatoes 25.5€

Duck magret with chesnut creams and salted potatoes 25.5€

Cow entrecote with wood roasted red peppers 23.5€

Seafood/mixed/meat paella (minimum 2 people)
18€/person (bonus of 2€/person if it's a seafood paella)

Roasted piglet with its sauce and salted potatoes 31€

ROASTED MEATS BY PIECE

Roasted young goat for 6 portions 120€

Half roasted piglet with its sauce 95€ per piece

Accompaniment: Salted potatoes or vegetables



COMPLETE SERVICE CHEF + WAITRESS

Our chef will be in charge of heating
and plating the menu in your home

Emplatamos y calentamos la comida.



6 years of experience in the Kokotxa
Restaurant awarded with a Michelin
Star and two Repsol suns and executive
chef in several restaurants such as 'La
Muralla' or the 'Urepel' Restaurant in
San Sebastian.
In 2014, she created her own catering

TABLE SERVICE

An uniformed waiter and correctly protected will be in charge of serving the starters and the main dish.

Servimos los
entrantes

y el plato
principal

We can include in the service the table linens, place setting and the glassware if you need it.



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WE CLEAN THE KITCHEN AND WE LEAVE

We leave you so you can enjoy the meal and the safety of your home

*Lo dejamos todo
como estaba.*



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MENU 1

APERITIFS

Crispy shrimp
Varied croquettes
Iberic ham
Roasted peppers with tuna salad

MAIN DISH

Roasted hake with crayfish cream
OR
Sirloin with salted potatoes and its sauce

DESSERT

Caramel coated French toast with orange custard

COMPLETE MENU: 65€/person
+10% VAT NOT INCLUDED

Duration of the service: 1,5h

A waiter included in the menu price



MENÚ 2

APERITIFS

Crispy shrimp

Roasted peppers with tuna salad

Varied croquettes

Iberic ham

Handmade foie mi-cuit with home-made toasts



MAIN DISH

Cod confitted with a salty pepper sauce or PilPil

OR

Cow sirloin with truffled purée and mushrooms



DESSERT

Home-made cake variety



COMPLETE MENU: 76€/person

+10% VAT NOT INCLUDED

Duration of the service: 1,5h

Waiter included in the price of the menu

SPECIAL MENU

APERITIFS

Crispy shrimp
Varied croquettes
Handmade foie Mi-cuit 100% duck
Roasted peppers

MAIN DISH 1

Cod confitted with a salty pepper sauce

MAIN DISH 2

Cow chop brochette with confitted potatoes

DESSERT

Varied cheese plate
Dessert tasting

COMPLETE MENU: 98€/person

+10% VAT NOT INCLUDED

Duration of the service: 1,5h

Waiter included in the price of the menu



GOURMET SAMPLING MENU

Crispy shrimp

Smoked salmon made at the moment

Varied croquettes

Handmade foie Mi-cuit 100% duck with pepper
marmalade

Mushroom ravioli with Somontano onion cream

Confitted cod

Cow sirloin with truffled purée and its sauce

Dessert and cheese tasting

COMPLETE MENU: 120€/person

+10% VAT NOT INCLUDED

Duration of the service: 1,5h

Waiter included in the price of the menu



KIDS MENU

up to 10 years old

APPERITIF

Iberic ham croquettes
Crispy crayfish

MAIN DISH

Sirloin with chips

DESSERT

Same as the adults

Price per person: 45€/kid

+ 10% VAT NOT INCLUDED





SERVICE DATA

10% VAT not included

Professional personnel with uniform
English, Spanish and French speaking personnel
if necessary.

Place setting and glassware rent 6€/person

Displacement: 35€ out of San Sebastián



A woman with blonde hair, wearing a dark blue blazer over a dark top, is holding a black tray filled with several skewers of appetizers. The background is a soft-focus green field. The text is overlaid in the center in white, serif font, flanked by two vertical white bars.

OUR ONLY
MISSION
-TAKE CARE
OF YOU-



ASK FOR A PERSONALIZED BUDGET

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