

Casa de   
Tapes  
Cañota

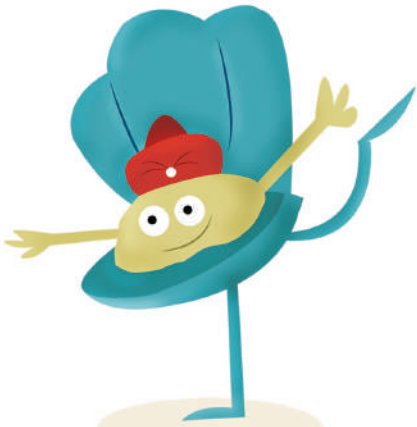
presents



by  
Sun Tzu



Download  
The art of war book



Puri



Papo



Mr Church



Tina



Luíta



Mr Pepper



Willy



Hugui

# The Family

# What its Nirtapa?



A state of spiritual bliss to be shared with those you love (or will love) that can only be reached through the act of harmoniously enjoying several appetizing dishes together.

Nirtapa will bring you such joy and happiness that you will want to experience it **EVERY** day!

We treat Estrella beer with the love and respect it deserves. We serve this ice cold draught in a nice little glass at such an incredible price you will be inspired to have another: just 1,80€ for a glass of pure happiness. 🌾

1,80€



no added carbonation





# The 3 steps to get to NIRTAPA

# 1

## BEER PURIFICATION CEREMONY

Begin with an ice cold glass of Estrella draught beer to cleanse the soul of anxiety and impurities. Concentrate on its refreshing coolness and connect with your inner self as it deliciously flows down through your body. .

# 2

## CHOOSE A MINIMUM OF 10 TAPAS

For the ultimate experience, you will ideally have a party of 4. If you are less than that, find some friends to join you, or better yet, phone your parents or the in-laws – it has likely been a while since you invited them out for lunch or dinner. The important thing to remember here is that a tapa cannot be a tapa unless it is shared: where there are no tapas, there is no nirtapa.

# 3

## GO DUTCH

Each man or woman pays for his own experience (unless you have invited the parents or in-laws – then you pay!) You will gain a true sense of everlasting internal balance as you dip into your own pocket and watch everyone else doing the same. It really is the best way to maintain that equilibrium you will have attained through savoring each and every tapa.

# Casa de Tapes

Cañota



Pack  
vermut  
take away

30€



The pack contains: 6 Bobo Pulpín cans (sardines, razor clams, scallops, cockles, belly and mussels) + bottle of Vermouth Bobo Pulpín

bar restaurante  
**CASA ORELLAS**

The famous  
"Original  
vermut"  
(snacks and light tapas)  
from Bar orellas

Natural scallops 8€

Sardines in olive oil 6€

Razor - shells in olive oil 8€

Pickled mussels 6€

Natural cockles 10,50€

Fried potato chips with  
paprika by Albert Adrià

de Albert Adrià 2€

Anchovy stuffed

olives 3€



50.

→  
"Cándido Iglesias in 1965,  
the same year that met his  
wife, Pura"

Casa de Tapas  
Presenta

# THE FAMOUS ADVENTURER TARTARÍN DE TARASCÓN

BRING US TWO OF ITS  
FAVORITE TAPAS



THE TUNA  
TARTARIN

16,20



THE  
BEEF,  
TARTARIN

14,20







**Anchovies LOLÍN OO**  
the show-stopper of anchovies. Made with our own special house marinade.

2€ fillet 

**Anchovies in red wine vinegar marinade**

Made with our own special house marinade.

2€ 2 fillets 

### Brittany oysters

natural

3,90€ unit 

mexican "aguachile" style

4,40€ unit  

with ponzu sauce and salmon roe 

4,40€ unit   



### Grilled scallops

Grilled to perfection

3,10€ unit 

### Ría Razor-shells

grilled and served slightly undercooked

10,80€ 

### Prawns from

#### Palamós

medium-sized; grilled

17,30€ 

### Garlic-fried prawns with mushrooms

our version of "surf 'n turf"

16,30€ 

### Deep fried delicacies

Selection varies daily.

Served in a wooden box with pil pil dipping sauce

18,40€   

### Fisherman-style clams

served in a sauce so delicious you will lick the bowl clean!

16,40€  

### Galician mussels in white wine

prepared with Albariño wine  

7,20€  



### Alérgenos:



pescado



crustáceos



huevo



lácteos



gluten



soja



moluscos



frutos con cáscara



apio



sulfito



mostaza

From a 5 Liberian-Star awarded chef comes

# The recipes of Liberio

Leeks with  
citrus vinaigrette,  
escarole and feta  
cheese

7,50€





**Russian salad**  
made fresh daily

5,80 €   

**Bowl avocado** with  
spicy tomatoes  
and prawns.

8,60 €   

**Miniburrata**

fresh cheese salad  
with arugula and  
tomato, and topped  
off with delicate  
mango dressing

10,20 €   

**La Cañota's own cebiche**  
we change the ingredients  
often, so ask what is our  
"recipe of the day"

16,50 €    

**Verdiblanca de Puri**  
fresh green salad with  
tomatoes, olives, and  
thin-sliced onions

6,80€



**Tomato and onion salad**  
served with Bobo Pulpin's  
tuna belly and vinegraitte  
dressing

7,40 €  



**Galician soup**  
comes in its own little cast iron pot

6,60 €

**Onion soup**  
served with an egg and baked  
with cheese

6,60 €



**Mini consommé**  
broth only, making it a great drink  
to sip while eating tapas

1,10 € 



Order of Bread 1,10€

Order of Bread with fresh Rosetta tomatoes and garlic 1,70€ 

Sólo 2 meses  
Improrrogable!!

# Cocinero Invitado

Nacho Manzano



6€

From your restaurant  
Casa Marcial of Asturias  
(2 Michelin stars) bring us

**Crispy bacon,  
fabada and  
salad**

Tapa Solidària  
in favor of the Fundación  
Dr. Ivan Mañero

Casa de Tapas  
Cañota





# The old familiar favorites

**Iberian ham El Romero de Salamanca**  
hand cut with love.  
tapa 15,20€  
portion 21,80€



## The essentials

**Galician "Patatas Bravas"**  
oven-roasted potatoes with signature sauce by Alberto Adria and a light alioli  
4,80 €   

TOP TEN







**Txangurro tortilla**  
Dani Carnero recipe  
16,00 €

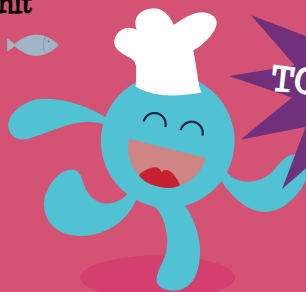
**Cod Spanish tortilla**  
Basque-style, with bell peppers and cod  
11,00 €  

**Iberian ham croquettes**  
mashed potato and ham, de-lightfully rolled together and deep fried in breadcrumbs  
1,80 € unit   



TOP TEN

**Cod fish croquettes**  
tender and crunchy with lots of cod  
1,80 € unit  
   


TOP TEN



TOP TEN

**Our very own house olive mix**  
Gordal sevillana, caspe, verdial, and kalamata. Pitted and served with anchovies, peppers, and piparra (Basque chili pepper)  
5,30 €  

**Veal and pork jowl cannelloni**  
served with béchamel and our own house-recipe sauce  
4,50 € piece    

**Quail thighs in Escabeche marinade**  
tiny, tasty, and addictive!  
6,40 € 4 pieces 

VAT INCLUDED

*Coca-Cola*



For each Coca Cola you purchase, we will donate 0,20 € towards bettering the lives of many children in Ginea-Bissau, Africa.

The Dr. Ivan Mañero Foundation donates all proceeds from these purchases to the children's shelter in Biombo, Ginea-Bissau making it possible for all of the children residing there to be provided with fruit each and every day of the year.



We serve the large-size 35cl bottles of Coca Cola.

# Galician tapas



## Galician octopus



a traditional Galician favorite: mash the potato with your fork, mix it with the octopus, paprika, and olive oil and ENJOY!

14,80 €

## Galician pig's ear

prepared with Spanish paprika and olive oil

7,50 €

## "Zorza de lugo"

wonderful mixture of crumbled spicy pork sausage, with fried eggs and matchstick potatoes

6,40 €  

## Galician Slow-cooked beef tripe

made with chickpeas and sausage

7,90 €  

## Pork shoulder

with turnip tops and sausage – a Galician classic!

9,80 €

## Padrón Peppers

when in season, these little peppers are absolutely delicious and not too hot.

5,60 €

Authentic tapas  
"Made in Galicia"



Order of Bread 1,10€

Order of Bread with fresh Rosetta tomatoes and garlic 1,70€



Dani Garcia recipe

6,20€

Burger bull

Top grade slider

USA

México

Perú

ATOMIC WINGS

Wickedly hot!

7,20€

Paco Méndez recipe

13,20€

COCHINITA PIBIL

"Pibil" style pork

Crispy fish bao with avocado

6,50€





**PEKING PORK DUMPLING**  
5,20€

China

**MOLECULAR HOT WINGS**  
7,20€

Just the right amount of heat

Africa

Icons: Pyramids, camel, rhinoceros, volcano, gorillas, hippopotamus, car, signpost.

Australia

Icons: Kangaroo, globe, compass, briefcase.

**Around the world**  
by Casa de Tapas



**Treat yourself**

**to luxury**

If you want it and need it, if your body screams at you for it, then go ahead and give in to this pleasure you know you will thank yourself for a thousand times over! We are pleased to offer you a luxury of this quality at such an amazing price (almost cost). Go ahead. Enjoy.

Sturgeon caviar  
Asetra Nacarí 30 grams

52,00€





These are the tapas that will take you to the finish line. We've saved the best, and heartiest, for last.

### Roasted Veggie selection

roasted red pepper, aubergine (eggplant), and onion. The perfect addition to any of our finish line tapas.

5,00 €



### Garlic-sautéed

**top sirloin** - top quality beef sirloin, cubed and sautéed with garlic.

15,60 € 

### Charcoal-grilled "butifarra" diced

– traditional Catalan-style pork sausage.

8,60 € 

### Tender veal cheek

served in our unbeatable in-house meat sauce. Meat so tender it will melt in your mouth.

12,40 €   


### Suckling pig (PGI)

milk-fed. Served de-boned in square portions. A delightfully crunchy tapa

17,50 €  

### "Secreto Ibérico" skewer

one of the best quality cuts of pork by far. Served on a skewer with Canarian green sauce (mojo verde).

3,50 € 

### Josper-oven, slow-cooked pork ribs

these ribs are a MUST!

12,40 €  

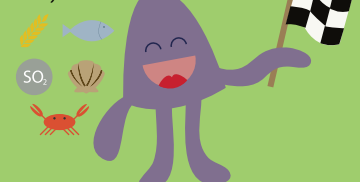


### Boneless pork feet with hummus

9,90 €

### Monkfish stew with prawns and mussels

22,50 €





How do you top off  
any meal with style?

### Paella Parellada with seafood and vegetables

we have done all the work for you on this one - all seafood is peeled and shelled. We recommend you eat this one right out of the pan. (Min 2 servings)

19,90 € per serving



### Hearty velvet crab soup with rice

Grandma's secret recipe. The perfect size

just for one.  
16,30€/serving



### Creamy seasonal wild mushroom

made with the best wild mushrooms available in season. Serves one.

18,80€/serving



...with an excellent  
rice dish!

Alérgenos:



pescado



crustáceos



huevo



lácteos



gluten



soja



moluscos



frutos con cáscara



apio



sulfito



mostaza

...and a spectacular  
**cut of meat**  
grilled to perfection



**Charcoal-grilled**










**Grilled goat (kid) ribs**  
comes with matchstick potatoes and an additional side which changes regularly  
**16,40€**

**Galician veal sirloin**  
(200 grs.) an excellent choice for those who prefer a prime cut with no fat. Served sliced.  
**22€**



**T-bone steak**  
(1000 grs. without the bone. Serves 2 or more). The true star of our grill! Hands down this dish will bring the most poetic ending to an already great meal.  
**58€**

**Iberian pig feather**  
grilled  
**15,40€**

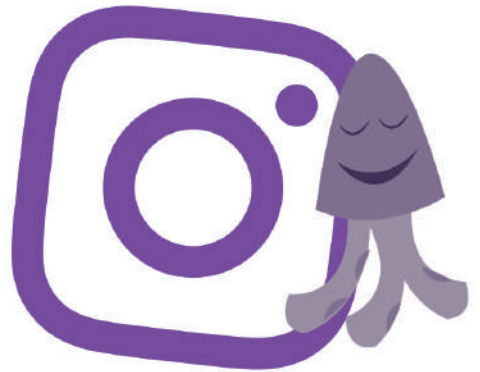
Try our delectable meat sauces: Roquefort    
Spanish   or Green peppercorn   SO   
**2,80€**



@casa\_de\_tapas



/CasadeTapas



@casadetapasbcn

**Follow us!**

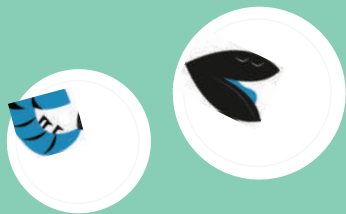


Copy of our menu (at our cost)  
9,90 €

Our house-brand olive oil  
9,90 €

Our apron  
30,80 €

Our dishes  
5,50 € each



Original Gilimonger Liqueur  
13,20 €

Bobo Pulpin octopus plush toy  
12,00 € big size  
9,00 € small size

Our t-shirt –  
5 different t-shirt styles to choose from  
19,80 €



Discover our 5 t-shirt models!



VAT included

Presents  
**Sangri-la**

The hidden paradise of sangría

**Original**

Natural wine, strawberry syrup,  
orange, lime, cardamom  
and cinnamon

50,

**Golden**

Penedès cava, orange,  
strawberry  
and laurel

50,



**20,90€**

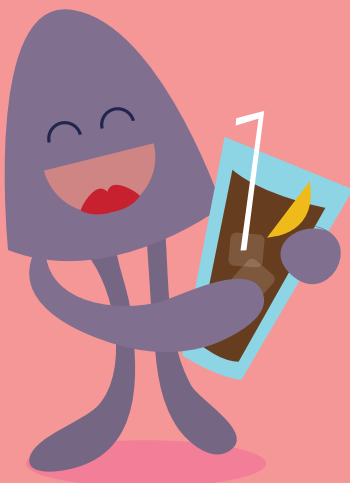




## DAMM beer

Draught beer 🌾	1,80 €
Bottle of beer (33cl) 🌾	2,40 €
Double-sized draught beer 🌾	2,70 €
The Cañota-size mug 🌾	4,80 €
Damm non-alcohol 🌾	2,20 €
Voll Damm 🌾	2,80 €
Estrella Shandy 🌾	1,70 €

## CocaCola Company



Large bottle of regular, Diet Coke, or Coke Zero (35cl)	2,50 €
Large bottle of Fanta (orange or lemon) or Sprite (35cl)	2,50 €
Nestea, Lemon Aquarius, or Bitter	2,50 €
Other soft drinks	2,50 €
Veri still or sparkling water, Vichy sparkling water	2,50 €

# Cavas and champagnes



<b>Prima Vides (soft)</b> SO	20,00 €	
Cava · Chardonnay, Parellada, Xarel·lo		
<b>Anna Blanc de Blancs (soft)</b> SO	27,00 €	5,00 €
Cava · Chardonnay, Parellada, Xarel·lo, Macabeo		
<b>Anna Rosado (soft)</b> SO	29,00 €	
Cava · Pinot Noir, Chardonnay		
<b>Juvé &amp; Camps reserva de la familia (soft)</b> SO	28,00 €	
Cava · Macabeo, Xarel·lo, Parellada		
<b>Torelló Brut Nature (soft)</b> SO	24,00 €	
Cava · Macabeo, Xarel·lo, Parellada		
<b>Pommery Brut Royal (mature)</b> SO	55,00 €	
Cava · Chardonnay, Pinot Noir, Meunier		

## White wine

<b>Lo Cometa Blanc (soft)</b> SO	15,00 €	
Terra Alta · Garnacha Blanca		
<b>Ca N'estruc Xarel·lo (soft)</b> SO	20,00 €	
Catalunya · Xarel·lo		
<b>Bobo Pulpín (fruity)</b> SO	14,00 €	2,50 €
Vino blanco de Galicia		
<b>Bitacora (fruity)</b> SO	16,00 €	
Rueda · Verdejo		
<b>Gregal (fruity)</b> SO	17,00 €	
Penedès · Gewüstraminer, Malvasia, Muscat		
<b>Intramurs blanc (fruity)</b> SO	20,00 €	
Conca de Barberà · Chardonnay		
<b>Els Nanos Blanc</b> SO	18,00 €	4,00 €
Conca de Barberà · Chardonnay, Garnacha, Macab		
<b>Chartier Créateur d'Harmonies Verdejo (fruity)</b> SO	19,00 €	4,00 €
Rueda · Verdejo		
<b>Leiras (fruity)</b> SO	20,00 €	4,00 €
Rías Baixas · Albariño		
<b>Luis Cañas (mature)</b> SO	17,00 €	
Rioja · Viura		

## Rosé wines



**Viña Pomal Rosado (soft)** SO.

Rioja · Garnacha Tinta, Viura

18,00 €

4,00 €

**Ànima Rosado (soft)** SO.

Costers del Segre · Pinot Noir, Chardonnay

18,00 €

4,00 €

## Red wines

**Lledoner del Nord (soft)** SO.

Empordà · Lledoner

18,00 €

**La Escucha (soft)** SO.

Bierzo · Mencia

22,00 €

**Luis Cañas Joven (fruity)** SO.

Rioja · Tempranillo, Garnacha

17,00 €

4,00 €

**Luis Cañas Crianza 50 cl (fruity)** SO.

Rioja · Tempranillo, Garnacha

15,00 €

**Anima Negre (fruity)** SO.

Costers del Segre · Cabernet Sauvignon, Syrah,  
Tempranillo

18,00 €

4,00 €

**Fernando Mora MW (fruity)** SO.

Valdejalón · Garnacha

17,00 €

4,00 €

**El Modernista (fruity)** SO.

Terra Alta · Garnacha, Tempranillo

19,00 €

**Legaris Roble (mature)** SO.

Ribera del Duero · Tinto Fina

18,00 €

4,00 €

**Ninín By Antonino Izquierdo (mature)** SO.

Ribera del Duero · Tinta Fina

18,00 €

**Dominio de Cair Lu&Be (mature)** SO.

Ribera del Duero · Tempranillo, Merlot

20,00 €

**Scala Dei Garnacha (mature)** SO.

Priorat · Garnacha Tinta

29,00 €

5,00 €

**Viña Pomal Reserva Centenario (mature)** SO.

Rioja · Tempranillo

25,00 €

**Amaren Crianza (powerful)** SO.

Rioja · Tempranillo, Graciano

29,00 €

De los productores

Casa de  
Tapes  
Cañota

ONCE

# Share the luck

Tuesday  
to Friday  
afternoon

One ONCE lottery ticket  
per table will be  
distributed on a  
first-come, first served  
basis until run out.  
We all play the same  
number, so good  
luck to us all

Promotion valid midday from Tuesday to Friday. Minimum consumption 50 € / table (1 coupon per table).  
The promotion starts on the first Tuesday of each month and the draw will be the cuponazo  
Of Friday of the following week and always until finalizing stocks



You are getting  
to the end of the



*journey*



If you have not already reached a state of complete and utter happiness, there is still one step left in which to attain it – the sweetest one of all. If you have indeed arrived at your ultimate state of bliss, another dose of satisfaction is always worthwhile.







## Legendary ice lollies



These are the frozen treats that marked our childhood. Some of them have unfortunately been discontinued and will remain forever in our memories only, such as: the "Tiburón (Shark)", the "Frigodedo (Frozen finger)" and the "Pantera Rosa de Avidesca (Pink Panther)". All of these were made by Frigo, except the last one. Luckily, we still have the "ColaJet" and "Frigopié (Frozen foot)"....

**ColaJet**  
2,20 €



**Frigopié**  
2,20 €



IS NO PLACE  
FOR COVARDS

ARE YOU WILLING  
TO PLAY RUSSIAN ROULETTE?

CONSIDER  
YOURSELF  
WANTED!



FORMIDABLE SELECTION  
OF EIGHT ARTISAN  
CHOCOLATES BY

*Escribà*

SEVEN ARE SAFELY  
DELICIOUS.. BUT THERE  
IS THE POSSIBILITY THAT  
THE LAST ONE JUST  
MIGHT BE DANGEROUS  
SO MENACING IT COULD  
TAKE YOU OUT

15,40€

GO AHEAD  
TAKE A RISK

Casa de  
Tapes  
Cañota

milk





# Dessert tapas

TO SHARE

Welcome to the land of sweets

## Pineapple "cocorrón"

this house-made specialty dessert is full of unexpected, delicious surprises

7,50 €    

## "Crema Catalana"

Catalonian-style custard in a gigantic serving! (for 2 to share)

6,60 €   

## Swiss roll

sponge cake filled with cream and finished with a toasted yolk topping

6,60 €    

## Seasonal fruit "tartalet"

our most French-inspired dessert

8,80 €   

## Cañota tiramisú

definitely not traditional, but definitely delicious

8,80 €    

## The Cañota drunk

somewhat self-explanatory. Sweet liqueur dresses up this lovely dessert for the perfect end to your meal.

6,60 €    

## Crème caramel

(for 2 to share) smooth, rich, and creamy. Served with lots of caramel sauce

5,70 €  

## Chocolate bullion dessert, by Paco Roig of Valencia

(for 2 to share) chocolate heaven!

8,80 €    

## Sandro Desii artisan ice cream

1,50 € mini cone   

2,20 € 1 scoop

3,90 € 2 scoops



