



Casa de Tapas
Cañota

GROUP MENUS

MENU 1

TAPAS

Toasted bread
Russian salad
Galician "patatas bravas"
Galician mussels in white wine
Padrón peppers
Iberian ham croquettes
"Zorza de Lugo"
Veal and pork jowl cannelloni
Garlic-fried prawns with mushrooms
Suckling pig (PGI)

DESSERT

Crème caramel
"Crema catalana"

Price per person 24€
VAT included

MENU 2

TAPAS

Toasted bread
Mini burrata
Galician "patatas bravas"
Garlic-fried prawns with mushrooms
Iberian ham croquettes
Ría razor shells
"Zorza de Lugo"
Charcoal-grilled "butifarra" diced
Suckling pig (PGI)

DESSERT

"Crema catalana"
Chocolate bullion dessert, by Paco Roig

Price per person 25,50€
VAT included

MENU 3

TAPAS

Toasted bread
Mini burrata
Galician "patatas bravas"
Galician octopus
Fisherman-style clams
Galician mussels in white wine
Atomic wings
Iberian ham croquettes
Padrón Peppers
Charcoal-grilled "butifarra" diced

DESSERT

Chocolate bullion dessert, by Paco Roig
Swiss roll

Price per person 26,50€
VAT included

MENU 4

TAPAS

Toasted bread
Anchovies Lolín 00
Bowl avocado with prawns
Galician "patatas bravas"
Galician octopus
Garlic-fried prawns with mushrooms
Padrón peppers
Iberian ham croquettes
Pork shoulder with turnip tops and
sausage
Josper-oven, slow-cooked pork ribs

DESSERT

Swiss roll
"Crema catalana"

Price per person 27,25€
VAT included

MENU 5

TAPAS

Toasted bread
Bowl avocado with prawns
Mini burrata
Galician "patatas bravas"
Garlic-fried prawns with mushrooms
Fisherman-style clams
Iberian ham croquettes
Tender veal cheek
Garlic-sautéed top sirloin

DESSERT

Crème caramel
Chocolate bullion dessert, by Paco Roig

Price per person 29€
VAT included

MENU 6

TAPAS

Toasted bread
Anchovies Lolín 00
Iberian ham
Russian salad
Galician octopus
Garlic-fried prawns with mushrooms
Ría razor shells
Josper-oven, slow-cooked pork ribs
Garlic-sautéed top sirloin

DESSERT

Swiss roll
Chocolate bullion dessert, by Paco Roig

Price per person 32,50€
VAT included

MENU 7

TAPAS

Toasted bread
Bowl avocado with prawns
Galician "patatas bravas"
Galician octopus
Garlic-fried prawns with mushrooms
Iberian ham croquettes
T-bone steak

DESSERT

Pineapple "cocorrón"
Chocolate bullion dessert, by Paco Roig

Price per person 33€
VAT included



BEVERAGES SELECTION

OPTION 1

Water
Beer (Estrella Damm)
White wine "albariño" Bobo Pulpín
Red wine Tararí (D.O. Conca de Barberà)
Coffee or tea

One beer on tap and one coffee per person
One bottle of wine and water per every two people

Price per person 11€
VAT included

OPTION 3

Water
Beer (Estrella Damm)
White wine "verdejo" Bitacora (D.O. Rueda)
Red wine Viña Pomal Reserva. Cent. (D.O. Rioja)
Coffee or tea

One beer on tap and one coffee per person
One bottle of wine and water per every two people

Price per person 15€
VAT included

OPTION 3

Water
Beer (Estrella Damm)
White wine Ànima Raimat (D.O. Costers del Segre)
Red wine Amaren Crianza. (D.O. Rioja)
Coffee or tea

One beer on tap and one coffee per person
One bottle of wine and water per every two people

Price per person 17€
VAT included