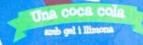
# Casa de Tapas Tapas Cañota

**GROUP MENUS** 





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

#### 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

### 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

Estrella

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#### 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 <mark>Chocolate bulli</mark>on dessert, by Paco Roig

> Price per person 32,50€ VAT included

#### 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 Dam<mark>m)</mark> 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