

GROUPS MENÚ


Casa de Tapas
Cañota



MENÚ 1

TAPAS

Bread
Mini Burrata
Galician "patatas bravas"
Galician octopus
Galician mussels
Iberian ham croquettes
Charcoal grilled butifarra
Tender veal cheek
Padrón peppers

DESSERTS

Chocolate bullion dessert by Paco Roig
Swiss roll

Price per person
24€ VAT included

Casa de Tapas
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TAPAS

Bread

Mini Burrata

Galician "patatas bravas"

Garlic-fried prawns with mushrooms

Iberian ham croquettes

"Zorza de Lugo"

Charcoal grilled butifarra

Tender veal cheek

Razor-shells

DESSERTS

"Crema catalana"

Chocolate bullion dessert by Paco Roig

Price per person
25€ VAT included


Casa de Tapas
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MENÚ 3

TAPAS

Bread
Fisherman-style clams
Galician mussels
Mini Burrata
Galician "patatas bravas"
Iberian ham croquettes
Galician octopus
Padrón peppers
Charcoal grilled butifarra
Atomic wings

DESSERTS

Chocolate bullion dessert by Paco Roig
Swiss roll

Price per person
26,50€ VAT included

Casa de 
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MENÚ 4

TAPAS

Bread
Anchovies
Bowl avocado
Galician "patatas bravas"
Galician octopus
Garlic-fried prawns with mushrooms
Padrón peppers
Iberian ham croquettes
"Lacón with grelos"
Iberian pig feather

DESSERTS

"Crema catalana"
Swiss roll

Price per person
28€ VAT included

Casa de Tapas
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MENÚ 5

TAPAS

Bread
Bowl avocado
Mini Burrata
Galician "patatas bravas"
Palamós prawns
Fisherman-style clams
Iberian ham croquettes
Tender veal cheek
Garlic -sautéed top sirloin

DESSERTS

Chocolate bullion dessert by Paco Roig
Crème caramel

Price per person
29€ VAT included

Casa 
de Tapas
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MENÚ 6

TAPAS

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

POSTRE

Pineapple "cocorrón"
Chocolate bullion dessert by Paco Roig

Price per person
33€ VAT included

Casa de
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MENÚ 7

TAPAS

Bread
Mini Burrata
Galician "patatas bravas"
Galician octopus
Galician mussels
Iberian ham croquettes
Charcoal grilled butifarra
Tender veal cheek
Padrón peppers

DESSERTS

Swiss roll
Chocolate bullion dessert by Paco Roig

Price per person
34€ VAT included



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MENÚ 8

TAPAS

Bread
Verdiblanca de Puri
Cuenco de aguacate
Galician "patatas bravas"
Padrón peppers
Mini Burrata
Roasted veggie selection

DESSERTS

Chocolate bullion dessert by Paco Roig
"Crema catalana"

Price per person
16€ VAT included

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BEBIDAS 1

Water

Beer (caña Estrella Damm)

White wine Bobo Pulpín (Albariño)

Red wine Tararí (Castilla y León)

Coffe and tea

Price per person
12€ VAT included



BEBIDAS 2

Water

Beer (caña Estrella Damm)

White wine Bitacora (Verdejo)

Red wine Intramurs

(Conca de Barberà)

Coffe and tea

Price per person

15€ VAT included



BEBIDAS 3

Water

Beer (caña Estrella Damm)

White wine Ànima Raimat

(Costers del Segre)

Red wine Amaren Crianza (Rioja)

Coffe and tea

Price per person

17€ VAT included

Casa de Tapas
Cañota

