MENÚ 1

TAPAS

Bread with fresh Roseta tomatoes
Mini Burrata fresh cheese salad with arucula tomato and mango dressing
Galician “patatas bravas”
Galician octopus
Galician mussels in white wine
Iberian ham croquettes
Charcoal grilled butifarra diced
Tender veal cheek
Padrón peppers

DESSERTS

Chocolate bullion dessert by Paco Roig
Swiss roll

Price per person
25€ VAT included

Casa de Tapas
Cañota

MENÚ 2

TAPAS

Bread with fresh Roseta tomatoes
Mini Burrata fresh cheese salad with arucula tomato and mango dressing
Galician "patatas bravas"
Garlic-fried prawns with mushrooms
Iberian ham croquettes
"Zorza de Lugo"
Charcoal grilled butifarra diced
Tender veal cheek
Ria's razor-shells

DESSERTS

"Crema catalana"
Chocolate bullion dessert by Paco Roig

Price per person
25€ VAT inlcuded

Casa de Tapas
Cañota

MENÚ 3

TAPAS

Bread with fresh Roseta tomatoes
Fisherman-style clams
Galician mussels in white wine
Mini Burrata fresh cheese salad with arucula tomato and mango dressing
Galician “patatas bravas”
Iberian ham croquettes
Galician octopus
Padrón peppers
Charcoal grilled butifarra
Atomic chicken wings

DESSERTS

Chocolate bullion dessert by Paco Roig
Swiss roll

Price per person
26,50€ VAT included

Casa de Tapas
Cañota

MENÚ 4

TAPAS

Bread with fresh Roseta tomatoes
Anchovies Lolín 00
Bowl avocado with spicy tomatoes and prawns
Galician “patatas bravas”
Galician octopus
Garlic-fried prawns with mushrooms
Padrón peppers
Iberian ham croquettes
Pork shoulder with turnid tops and sausage
Iberian pig feather grilled

DESSERTS

“Crema catalana”
Swiss roll

Price per person
28€ VAT included

Casa de Tapas
Cañota

MENÚ 5

TAPAS

Bread with fresh Roseta tomatoes
Bowl avocado
Bowl avocado with spicy tomatoes and prawns
Galician “patatas bravas”
Prawns from Palamós
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
Cañota

MENÚ 6

TAPAS

Bread with fresh Roseta tomatoes
Galician “patatas bravas”
Bowl avocado with spicy tomatoes and prawns
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 Tapas
Cañota

MENÚ 7

TAPAS

Bread with fresh Roseta tomatoes
Bowl avocado with spicy tomatoes and prawns
Galician “patatas bravas”
Galician octopus
Galician mussels in white wine
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 inlcuded

Casa de Tapas
Cañota

MENÚ 8

TAPAS

Bread with fresh Roseta tomatoes
Verdiblanca de Puri fresh green salad
Bowl avocado with spicy tomatoes and prawns
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

Casa de Tapas
Cañota

BEVERAGES 1

Water
Beeer (caña Estrella Damm)
White wine Bobo Pulpín (Albariño)
Red wine Tararí (Castilla y León)
Coffee and tea

Price per person
12€ VAT included

Casa de Tapas
Cañota

BEVERAGES 2

Water
Beer (caña Estrella Damm)
White wine Bitacora (Verdejo)
Red wine Intramurs
(Conca de Barberà)
Coffee and tea

Price per person
15€ VAT included

Casa de Tapas
Cañota

BEVERAGES 3

Water
Beer (caña Estrella Damm)
White wine Ànima Raimat
(Costers del Segre)
Red wine Amaren Crianza (Rioja)
Coffee and tea

Price per person
17€ VAT included

Casa de Tapas
Cañota