



MENÚ 1

TAPAS

- Bread with fresh Roseta tomatoes
- Mini burrata fresh cheese salad with arugula tomato with 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 arugula tomato with
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 included

Casa de Tapas
Cañota

The logo for Casa de Tapas Cañota, featuring a stylized blue octopus holding a red chili pepper and a green olive.



MENÚ 3

TAPAS

- Bread with fresh Roseta tomatoes
- Fisherman-style clams
- Galician mussels in white wine
- Mini burrata fresh cheese salad with arugula tomato with mango dressing
- Galician "patatas bravas"
- Iberian ham croquettes
- Galician octopus
- Padrón peppers
- Charcoal grilled butifarra diced
- Atomic chicken wings

DESSERTS

- Chocolate bullion dessert by Paco Roig
- "Crema catalana"

Price per person
26,50€ VAT included

Casa de 
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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 turnip 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
- Mini burrata fresh cheese salad with arugula tomato with mango
- 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

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
Mini burrata fresh cheese salad
with arugula tomato with mango
Galician "patatas bravas"
Galician octopus
Galician mussels in white wine
Iberian ham croquettes
Charcoal grilled butifarra diced
Tender veal cheek
Padrón peppers

DESSERTS

Swiss roll
Chocolate bullion dessert by Paco Roig

Price per person
34€ VAT included



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 fresh cheese salad with arugula tomato with mango
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

Beer (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
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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

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