

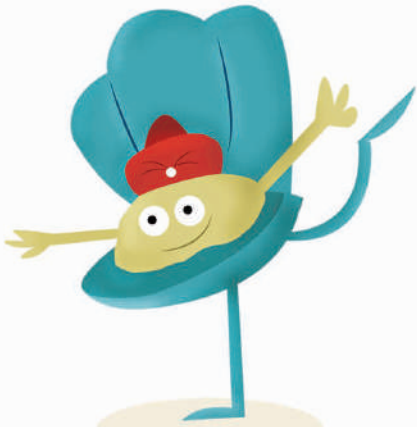
Casa de Tapas
Cañota



By
Sun Tzu



Download
The art of war book



Puri



Papo



Mr Church



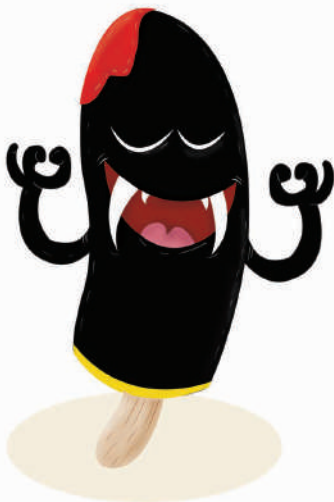
Tina



Luíta



Mr Pepper



Willy



Hugui

The Family

What is Nirtapa?



A state of spiritual bliss to be shared with those you love (or will love) that can only be reached through the act of harmoniously enjoying several appetizing dishes together.

Nirtapa will bring you such joy and happiness that you will want to experience it EVERY day!

We treat the Estrella beer with
the love and respect it deserves.
We serve this ice cold

2,00€





The 3 steps to get the Nirtapa

1

BEER PURIFICATION CEREMONY

Begin with an ice cold glass of Estrella draught beer to cleanse the soul of anxiety and impurities. Concentrate on its refreshing coolness and connect with your inner self as it deliciously flows down through your body.

2

CHOOSE A MINIMUM OF 10 TAPAS

For the ultimate experience, you will ideally have a party of 4. If you are less than that, find some friends to join you, or better yet, phone your parents or the in-laws – it has likely been a while since you invited them out for lunch or dinner. The important thing to remember here is that a tapa cannot be a tapa unless it is shared: where there are no tapas, there is no nirtapa.

3

GO DUTCH

Each man or woman pays for his own experience (unless you have invited the parents or in-laws – then you pay!) You will gain a true sense of everlasting internal balance as you dip into your own pocket and watch everyone else doing the same. It really is the best way to maintain that equilibrium you will have attained through savoring each and every tapa.

Casa de Tapas gifts



Pack
vermut 36€

Pack contains: 6 Bobo Pulpín cans (sardines, razor clams, scallops, cockles, belly and mussels) + bottle of vermouth Bobo Pulpín

Gilimonguer
The
Original



12€

Vermouth
Bobo
Pulpín




11€

bar restaurante
CASA ORELLAS

The famous
Original
"Vermut"
from bar Orellas

- Natural scallops 8€
- Sardines in olive oil 6€
- Razor -shells in olive oil 8€
- Pickled mussels 6€
- Natural cockles 10,50€
- Chips Bonilla a la vista 2€
- Anchovy stuffed
olives 3€

 Cándido Iglesias in 1965,
the same year that met
his wife Pura"

THE FAMOUS ADVENTURER

TARTARÍN DE TARASCÓN

BRING US TWO
OF ITS FAVORITE TAPAS



**TUNA CARPACCIO
WITH WHITE
MISO
16,50€**

**THE BEEF
TARTARIN
14,20€**



Anchovies LOLÍN OO
the show-stopper of anchovies. Made with our own special house marinade
2€ fillet

Anchovies in red wine vinegar marinade
Made with our own special house marinade
2€ 2 fillets



Brittany oysters

natural
3,90€ unit

Peruvian
"ceviche"
4,40€ unit

with ponzu sauce
and salmon roe
4,40€ unit

Grilled scallops
Grilled to perfection
3,10€ unit

Ría Razor-shells
grilled and served
slightly undercooked
10,80€

Prawns from Palamós
medium-sized; grilled
17,30€

Garlic-fried prawns with mushrooms
our version of "surf 'n turf"
16,30€

Deep fried delicacies
Selection varies daily.
Served in a wooden box
with pil pil dipping sauce
18,40€

Fisherman-style clams
served in a sauce so
delicious you will lick the
bowl clean!
16,40€

Galician mussels in white wine
prepared with Albariño
wine
7,20€



Casa ^{de} Tapas
Cañota

From a 5 Liberian-Star awarded chef comes

The recipes of Liberio

The chef's
spicy nails



11€



Russian salad
made fresh daily
5,80€

Bowl avocado
with spicy tomatoes
and prawns
8,60€

Miniburrata
fresh cheese salad
with arugula and
tomato, and topped
off with delicate
mango dressing
10,20€

Corvina and prawns
"aguachile"
16,50€

Verdiblanca de Puri
fresh green salad with
tomatoes, olives, and
thin-sliced onions
6,80€

Tomato and onion salad
served with Bobo Pulpin's
tuna belly and vinegraitte
dressing
7,40€



and cups

Galician soup
comes in its own little cast iron pot
6,60€

Onion soup
served with an egg and baked
with cheese
6,60 €

Mini consommé
broth only, making it a great drink
to sip while eating tapas
1,10 €

Order of Bread 1,20€

Order of Bread with fresh Rosetta tomatoes and garlic 1,80€

Only 2 months
Non extendable!!

Guest Chef

Paco Morales



7,50€

From his restaurant
Noor in Córdoba
(1 Michelin star)
brings us his star dish
**Mazamorra of
toasted almond,
smoked sardine and
green apple**

Casa de
Tapas
Cañota

Tapa Solidaria
in favor of de la Fundación
Dr. Ivan Mañero

The old

FAMILIAR

favorites

Iberian ham El Romero de Salamanca
hand cut with love
tapa 15,20€
portion 21,80€



The essentials

Galician "Patatas Bravas"
oven-roasted potatoes with
signature sauce by Alberto
Adria and a light alioli
4,80€

TOP TEN



Iberian ham croquettes
mashed potato and ham, de-
lightfully rolled together and
deep fried in breadcrumbs
1,80€ unit

TOP TEN

Cod fish croquettes
tender and crunchy with lots
of cod
1,80€ unit

TOP TEN

TOP TEN

Txangurro tortilla
Dani Carnero recipe
16,00€

Cod Spanish tortilla
Basque-style, with bell
peppers and cod
11,00€

**Our very own house
olive mix**
Gordal sevillana, caspe,
verdial, and kalamata. Pitted
and served with anchovies,
peppers, and piparra (Basque
chili pepper)
5,30€

**Veal and pork jowl
cannelloni**
served with béchamel and
our own house-recipe sauce
4,50€ piece

**Quail thighs in Escabeche
marinade**
tiny, tasty, and addictive!
6,40€ 4 pieces

VAT INCLUDED

Coca-Cola



Put a Coca-Cola
in your life, and
we put 0,20€ to
improve thousands of
Guinea-Bissau children

Dr. Ivan Manero Foundation earmarked
the money collected to buy
ingredients and packaging needed
to make marmalades and
jellies at the shelter
"Emmanuel House 'in Screen,
in Guinea-Bissau.

Thus children residing
there may eat fruit during
all year



We serve the giant
Coca-Cola 35 cl,

Authentic tapas
"Made in Galicia"

Galician tapas



Galician octopus

a traditional Galician favorite: mash the potato with your fork, mix it with the octopus, paprika, and olive oil and ENJOY!

14,80€

"Zorza de lugo"

wonderful mixture of crumbled spicy pork sausage, with fried eggs and matchstick potatoes

6,40€

Padrón Peppers

when in season, these little peppers are absolutely delicious and not too hot

5,60€

Galician pig's ear

prepared with Spanish paprika and olive oil

7,50€

Pork shoulder with turnip tops and sausage – a Galician classic!

9,80€



Order of Bread 1,20€

Order of Bread with fresh Rosetta tomatoes and garlic 1,80€



Burger bull

6,20€

Top grade slider

Dani Garcia recipe



ATOMIC WINGS

7,20€

Slightly spicy



COCHINITA PIBIL

13,20€

"Pibil" style pork

Paco Mèndez recipe



Black crunchy fish "molleté" with avocado

6,50€



China

**PEKING
STEAMED BAO**

5,20€

**WINGS WITH
SWEET AND SOUR SAUCE**

7,20€

They're
addictive!

**Around the world
by Casa de Tapas**



Casa de Tapas
Cañota

PRESENTS

THE FAVORITE FOOD OF THE SUPERHEROES



THE FAMOUS BURGUER

7,50€



A.K.A PEPITO DE TERNERA



Tapa Finish

These are the tapas that will take you to the finish line. We've saved the best, and heartiest, for last

Roasted Veggie selection

roasted red pepper, aubergine (eggplant), and onion. The perfect addition to any of our finish line tapas

5,00€



Garlic-sautéed top sirloin

- top quality beef sirloin, cubed and sautéed with garlic

15,60€

Charcoal-grilled "butifarra" diced

- traditional Catalonian-style pork sausage

8,60€

Tender veal cheek

served in our unbeatable in-house meat sauce. Meat so tender it will melt in your mouth

12,40€

Suckling pig (PGI)

milk-fed. Served de-boned in square portions. A delightfully crunchy tapa

17,50€

Galician Slow-cooked beef tripe

made with chickpeas and sausage

7,90€

Rabbit ribs

breaded

11€

Monkfish stew

with prawns and mussels

22,50€





How do you top off
any meal with style?



Paella Parellada with seafood and vegetables

we have done all the work for you on this one - all seafood is peeled and shelled. We recommend you eat this one right out of the pan. (Min 2 servings)

19,90 € per serving

Hearty velvet crab soup with rice

Grandma's secret recipe. The perfect size just for one

16,30€ per serving

Rice with artichokes and oxtail

very tasty

18,80€ per serving



...with an excellent
rice dish!

...and a spectacular
cut of meat
grilled to perfection



Charcoal-grilled



**Grilled goat
(kid) ribs**
comes with
matchstick
potatoes and an
additional side which
changes regularly
16,40€

**Iberian pig feather
grilled**
15,40€

**Galician veal
sirloin**
(200 grs.) an
excellent choice for
those who prefer a
prime cut with no fat.
Served sliced
22€

**Kid goat shoulder
grilled**
22,50€

T-bone steak
(1000 grs. without
the bone. Serves 2 or
more). The true star of
our grill! Hands down
this dish will bring the
most poetic ending to
an already great meal
58€

Try our delectable meat sauces: Roquefort
Spanish or Green peppercorn
2,80€



@casadetapasbcn
@grup_iglesias



/grupiglesias

Follow us!



Souvenirs

Copy of our
menu (at our cost)
9,90€

Our t-shirt –
5 different t-shirt
styles to choose from
19,80€

Our house-brand
olive oil
9,90€

Our apron
30,80€

Our dishes
5,50€ each



Discover our 5 t-shirt
models!

Original Gilimonguer
Liqueur
12,00€

Bobo Pulpin octopus
plush toy
12,00€ big size
9,00€ small size



VAT included

Presents
Şangri-la

The hidden paradise of sangría

Original

Natural wine, strawberry syrup,
orange, lime, cardamom
and cinnamon

Golden

Penedès cava, orange,
strawberry
and laurel



20,90€



DAMM beer

Draught beer	2,00€
Bottle of beer (33cl)	2,40€
Double-sized draught beer	2,70€
The Cañota-size mug	4,80€
Damm non-alcohol	2,20€
Voll Damm	2,80€
Estrella Shandy	2,00€

Coca-Cola Company



Large bottle of regular, Diet Coke, or Coke Zero (35cl)	2,50€
Large bottle of Fanta (orange or lemon) or Sprite (35cl)	2,50€
Nestea, Lemon Aquarius, or Bitter	2,50€
Other soft drinks	2,50€
Veri still or sparkling water, Vichy sparkling water	2,50€

Cavas and champagnes



Prima Vides (Soft) D.O. CAVA. Chardonnay, Parellada, Xarel.lo	20,00€	
Anna Blanc de Blancs (Soft) D.O. CAVA. Cardonnay, Parellada, Xarel.lo, Macabeo	27,00€	5,00€
Anna Rosado (Soft) D.O. CAVA. Pinot Noir, Chardonnay	29,00€	
Juvé & Camps reserva de la familia (Soft) D.O. CAVA. Macabeo, Xarel.lo, Parellada	28,00€	
Torelló Brut Nature (Soft) D.O. CAVA. Macabeo, Xarel.lo, Parellada	24,00€	
Pommery Brut Royal (Mature) A.O.C. CHAMPAGNE. Chardonnay, Pinot Noir, Meunier	55,00€	

White wine

Castellroig So Blanc (Soft) D.O. PENEDES. Xarel.lo	18,00€	
Gregal (Fruity) D.O. PENEDES. Gewurztraminer, Malvasia, Muscat	17,00€	
Els Nanos Blanc (Soft) D.O. CONCA DE BARBERA. Chardonnay, Garnacha Blanca, Macabeo	18,00€	4,00€
Intramurs blanc (Fruity) D.O. CONCA DE BARBERA. Chardonnay	20,00€	
Ca n'Estruc Xarel.lo (Soft) D.O. CATALUNYA. Xarel.lo	20,00€	
Leiras (Fruity) D.O. RIAS BAIXAS. Albariño	20,00€	4,00€
Bobo Pulpín (Fruity) D.O. RIAS BAIXAS. Albariño	14,00€	2,50€
Bitacora (Fruity) D.O. RUEDA. Verdejo	16,00€	
Luis Cañas (Mature) D.O. Rioja. Viura	17,00€	
Botijo Blanco (Soft) VALDEJALON. Garnacha Blanca, Macabeo	18,00€	

Rosé wines



Anima Rosado (Soft)

D.O. COSTERS DEL SEGRE. Pinot Noir, Chardonnay

18,00€

4,00€

La Cometa Rosat (Soft)

D.O. TERRA ALTA. Garnacha

16,00€

4,00€

Red wines

Rebeldes (Fruity)

D.O. MONTSANT. Garnacha, Syrah

19,00€

Scala Dei Garnacha (Powerful)

D.O.Q. PRIORAT. Garnacha

29,00€

5,00€

Anima negra (Fruity)

D.O. COSTERS DEL SEGRE. Cabernet Sauvignon, Syrah, Tempranillo

18,00€

4,00€

Les gallinetes (Soft)

D.O. CONCA DE BARBERA. Trepat

18,00€

4,00€

Luis Cañas Joven (Fruity)

D.O.C. RIOJA. Tempranillo, Viura

17,00€

4,00€

Luis Cañas Crianza 50cl (Soft)

D.O.C. RIOJA. Tempranillo, Garnacha.

15,00€

La Vendimia (Soft)

D.O.C. RIOJA. Tempranillo, Garnacha

18,00€

Amaren Crianza (Powerful)

D.O.C. RIOJA. Tempranillo, Garnacha

29,00€

Legaris Roble (Mature)

D.O. RIBERA DEL DUERO. Tinta Fina

18,00€

4,00€

Dominio de Cair Lu&Be (Mature)

D.O. RIBERA DEL DUERO. Tempranillo, Merlot

20,00€

Alvarito (Soft)

V.T. CASTILLA Y LEON, Tempranillo

16,00€

La Escucha (Soft)

D.O. BIERZO. Mencía

22,00€

Botijo Rojo (Fruity)

VALDEJALON. Garnacha

17,00€

4,00€

De los productores

Casa de Tapas
Cañota

ONCE

Share the luck

Tuesday
to Friday
afternoon

One ONCE lottery ticket
per table will be
distributed on a
first-come, first served
basis until run out.
We all play the same
number, so good
luck to us all

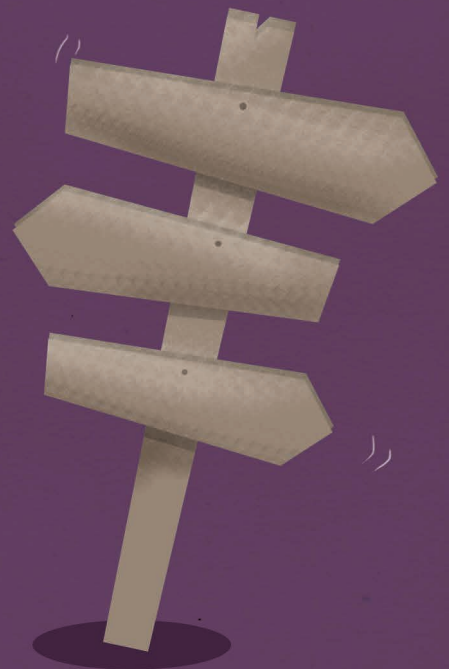
Promotion valid midday from Tuesday to Friday. Minimum consumption 50 € / table (1 coupon per table).
The promotion starts on the first Tuesday of each month and the draw will be the cuponazo
Of Friday of the following week and always until finalizing stocks

The end of
the

journey



If you have not already reached a state of complete and utter happiness, there is still one step left in which to attain it – the sweetest one of all. If you have indeed arrived at your ultimate state of bliss, another dose of satisfaction is always worthwhile.







These are the frozen treats that marked our childhood. Some of them have unfortunately been discontinued and will remain forever in our memories only, such as: the "Tiburón (Shark)", the "Frigodedo (Frozen finger)" and the "Pantera Rosa de Avidesas (Pink Panther)". All of these were made by Frigo, except the last one. Luckily, we still have the "Colajet" and "Frigopié (Frozen foot)"....

ColaJet
2,20 €



Frigopié
2,20 €



IS NO PLACE
FOR COWARDS

ARE YOU WILLING
TO PLAY RUSSIAN ROULETTE?



CONSIDER
YOURSELF
WANTED!



FORMIDABLE SELECTION
OF EIGHT ARTISAN
CHOCOLATES BY
Escribà

SEVEN ARE SAFELY
DELICIOUS.. BUT THERE
IS THE POSSIBILITY THAT
THE LAST ONE JUST
MIGHT BE DANGEROUS
SO MENACING IT COULD
TAKE YOU OUT

15,40€

GO AHEAD
TAKE A RISK

Casa de
Tapas
Cañota





Dessert Tapas

TO SHARE

Welcome to the land of sweets

Pineapple "cocorrón"

this house-made specialty dessert is full of unexpected, delicious surprises

7,50€

"Crema Catalana"

Catalonian-style custard in a gigantic serving! (for 2 to share)

6,60€

Swiss roll

sponge cake filled with cream and finished with a toasted yolk topping

6,60€

Seasonal fruit "tartalet"

our most French-inspired dessert

8,80€

Cañota tiramisú

definitely not traditional, but definitely delicious

8,80€

The Cañota drunk

somewhat self-explanatory. Sweet liqueur dresses up this lovely dessert for the perfect end to your meal

6,60€

Crème caramel

(for 2 to share) smooth, rich, and creamy. Served with lots of caramel sauce

5,70€

Chocolate bullion dessert, by Paco Roig of Valencia

(for 2 to share) chocolate heaven!

8,80€

Sandro Desii artisan ice cream

1,50€ mini cone

2,20€ 1 scoop

3,90€ 2 scoops



