



**LA GAVINA**  
RESTAURANT

## **TAPAS MENU**

Welcome appetizer and glass of cava

### **Cold:**

Flat bread with tomato ( \* )  
Assortment of Iberian cold meats  
Assorted cheeses ( + # )  
Santurce anchovy on a bed of tomato  
Tartare of two salmons with old-fashioned mustard and lemon cream ( \* )  
Tuna tataki with sweet tomatoes and onion ( \* )

### **Hot:**

Bellota ham croquettes ( \* # )  
Batter-fried squid rings ( \* )  
Shrimp tempura ( \* )  
Grilled razor clams  
Mango and salmon skewer with basil  
Charcoal-grilled diced Catalan sausage with mushrooms  
Sirloin skewer with Porto sauce ( \* # )

### **Dessert:**

Assorted mini-pastries ( \* # )

Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White or red recommended wine  
Mineral waters

**Price per person: 45,00€ (VAT INCLUDED)**

\* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers # NOT SUITABLE for lactose intolerant

**Choose one menu for all persons – Minimum 8 persons**



## **MENU A-25**

Welcome appetizer and glass of cava

### **Appetizers:**

Flat bread with tomato ( \* )  
Tuna carpaccio with vegetables, ginger and lime vinaigrette  
Seafood and fish croquettes ( \* # )  
Steamed mussels

### **Main courses to choose from:**

Salmon with sweet and citrus sauce, vegetables, and jasmine rice  
or  
Short ribs Black Beer style ( \* )

### **Dessert:**

Catalan crème brûlée ( # )  
Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White wine: Vincles Blanc de Blancs (D.O. Penedès)  
Red wine: Sumarroca Vincles (D.O. Penedès)  
Mineral Water

**Price per person: 45,00€ (VAT INCLUDED)**

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## **MENU B-25**

Welcome appetizer and glass of cava

### **Appetizers:**

Flat bread with tomato ( \* )  
Cured Iberian pork loin  
Bellota ham croquettes ( \* # )  
Batter-fried squid rings ( \* )  
Mussels marinière ( \* + )

### **Main courses to choose from:**

Seafood Paella without shells

or

Paella with meat and fish with mussels

or

Salmon with sweet and citrus sauce, vegetables, and jasmine rice

### **Dessert:**

Catalan crème brûlée ( # )

Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White wine: Care Chardonnay (D.O. Cariñena)

Red wine: Cuatro Pasos (D.O. Bierzo)

Mineral Water

**Price per person: 49,00€ (VAT INCLUDED)**

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## **MENU C-25**

Welcome appetizer and glass of cava

### **Appetizers:**

Flat bread with tomato ( \* )  
Orange, prawn and avocado salad with mustard vinaigrette  
Beef carpaccio with parmesan ( # )  
Shrimp in tempura batter ( \* )  
Mussels in white wine ( \* )

### **Main courses to choose from:**

Seafood Paella  
or  
Iberian pork, blood sausage, chorizo and mushroom paella  
or  
Sirloin steak in parmesan sauce ( \* # )  
or  
Gilthead bream San Sebastian style

### **Dessert:**

Red berry cheesecake ( \* # )  
  
Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White wine: Nivarius (D.O. Rioja)  
Red wine: Ocho Dos Dos (D.O. Ribera del Duero)  
Mineral Water

**Price per person: 65,00€ (VAT INCLUDED)**

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## **MENU D-25**

Welcome appetizer and glass of cava Sumarroca Brut Reserva

### **Appetizers:**

Flat bread with tomato ( \* )  
Iberian Bellota ham “Don Alfonso”  
Fried baby cuttlefish ( \* )  
Galician-style octopus  
Clams of “Carril” in white wine ( \* )

### **Main courses to choose from:**

Galician style hake supreme  
or  
Veal tenderloin with Oporto sauce ( \* )

### **Dessert:**

Chocolate madness with bitter orange coulis ( \* + # )  
Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White wine: Gessamí (D.O. Penedès)  
Red wine: Ops de Loxarel (D.O. Penedès)  
Cava: Sumarroca Brut Reserva  
Mineral Water

**Price per person: 80,00€ (VAT INCLUDED)**

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## **MENU E-25**

Welcome appetizer and glass of cava Gramona Imperial Gran Reserva

### **Appetizers:**

Flat bread with tomato ( \* )  
Iberian Bellota ham “Don Alfonso”  
Prawn and monkfish skewer with bacon and grilled vegetables  
Galician-style octopus  
Sauteed vegetables with baby cuttlefish  
Clams of “Carril” in white wine ( \* )

### **Main course:**

Cold seafood platter from the Galician Rías (1/2 per person)  
(Lobster, Brown crab, Velvet crabs, Norway lobsters, and Prawns)

### **Dessert:**

Assorted pastries ( \* + # )  
  
Coffee, decaffeinated coffee and herbal infusions

### **Cellar:**

White wine: Martín Codax (D.O. Rías Baixas)  
Red wine: Azpilcueta Colección Privada (D.O. Rioja)  
Cava: Gramona Imperial Gran Reserva  
Mineral Water

**Price per person: 100,00€ (VAT INCLUDED)**

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