



**LA GAVINA**  
RESTAURANT

## **MENU TAPAS 1**

Welcome glass of cava and appetizer

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### **Cold:**

- Flat bread with tomato ( \* )
- Assorted cheeses ( + # )
- Two salmon tartare with old-fashioned mustard and lemon cream ( \* )
- Oregano, tomato and bufala mozzarella salad ( # )
- Tuna tataki with sweet tomato and onion ( \* )

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### **Hot:**

- Seafood and fish croquettes ( \* # )
- Batter-fried squid rings ( \* )
- Galician cod and raisin pie ( \* + )
- Quail lollipops with barbecue sauce
- Mango and salmon skewer with basil
- Charcoal-grilled diced Catalan sausage with mushrooms
- Chicken skewer with Teiyaki sauce

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Assorted mini pastries ( \* # )

\*\*\*\*\*

Coffee, decaffeinated coffee, herbs

### **Cellar:**

- White or red recommended wine
- Mineral waters

**Price per person: 38,00€ (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 TAPAS 2**

Welcome glass of cava and appetizer

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### **Cold:**

Flat bread with tomato ( \* )  
Assortment of iberian cold meats  
Assorted cheeses ( + # )  
Santurce anchovy on a bed of tomato  
Esqueixada (Catalan salad of shredded salt cod)

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### **Hot:**

Bellota ham croquettes ( \* # )  
Cod fritters ( \* # )  
Grilled razor clams  
Galician-style octopus appetizer  
Shrimp tempura ( \* )  
Bacon, shrimp and monkfish skewer  
Sirloin skewer with porto ( \* # )

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Assorted mini pastries ( \* # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White or red recommended wine  
Mineral waters

**Price per person: 44,00€ (VAT INCLUDED)**

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



## **MENU A-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

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

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Grilled salmon with leek puree and asparagus  
or  
Low temperature cooked veal cheek wit green pepper sauce ( \* # )

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Catalan crème brûlée ( # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

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

**Price per person: 38,00€ (VAT INCLUDED)**

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



## **MENU B-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato (\*)  
Tuna carpaccio with vegetables, ginger and lime vinaigrette  
Batter-fried squid rings ( \* )  
Seafood and fish croquettes ( \* # )  
Mussels marinière ( \* + )

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Swordfish San Sebastian style (with garlic and chili)

or

Paella with fish and meat with mussels

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Catalan crème brûlée ( # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

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

**Price per person: 44,00€ (VAT INCLUDED)**

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

## **MENU C-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Parmesan, bacon and spinach salad with mustard vinaigrette ( # )  
Bellota ham croquettes ( \* # )  
Grilled fresh baby squids with sweet onion  
Mussels marinière ( \* + )

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Seafood Paella without shells

or

Gilthead bream San Sebastian style (with garlic and chili)

\*\*\*\*\*

Chocolate bombe with basil and strawberry coulis ( \* + # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Viña Sobreira (D.O. Rías Baixas)  
Red wine: Bozeto (D.O. Rioja)  
Mineral Water

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

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## **MENU D-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Cured iberian pork loin  
Two salmon tartare with old-fashioned mustard and lemon cream ( \* )  
Cod fritters ( \* # )  
Grilled fresh baby squids with sweet onion

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Seafood Paella without shells  
or  
Noodle paella with baby cuttlefish ( \* + )  
or  
Grilled tuna with guacamole and tomato vinaigrette

\*\*\*\*\*

Cheese cake with red fruits coulis ( # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Viña Sobreira (D.O. Rías Baixas)  
Red wine: Viña Escarlata (D.O. Penedès)  
Mineral Water

**Price per person: 54,00€ (VAT INCLUDED)**

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## **MENU E-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

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

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Iberian pork, blood sausage, chorizo and mushroom paella

or

Sirloin steak in parmesan sauce ( \* # )

or

Grilled salt cod on a bed of roast vegetables ( \* )

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Chocolate brownie with orange coulis ( + )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Viña Sobreira (D.O. Rías Baixas)  
Red wine: Deóbriga Crianza (D.O. Rioja)  
Mineral Water

**Price per person: 59,00€ (VAT INCLUDED)**

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## **MENU F-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Accorn cured "Bellota" ham Don Alfonso  
Baby cuttlefish: sauteed with onions  
Shrimp in tempura batter ( \* )  
Grilled razor clams

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Grilled monkfish with creamy potatoes, vegetables, pine nuts and rocket pesto (+ #)

or

Roast lamb (cooked for 8 hours at low temperature) ( \* )

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Chocolate madness with bitter orange coulis ( \* + # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Ramón Bilbao (D.O. Rueda)  
Red wine: Ramón Bilbao Crianza (D.O. Rioja)  
Mineral Water

**Price per person: 69,00€ (VAT INCLUDED)**

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## **MENU G-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Accorn cured “Bellota” ham Don Alfonso  
Foie gras and mango salad with Pedro Ximenez ( \* )  
Galician-style octopus  
Grilled razor clams

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Braised hake supreme with clams and shrimps ( \* )

or

Veal tenderloin with Café Paris sauce ( \* + )

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Tiramisu with coffee sauce ( \* + )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Martin Codax (D.O. Rías Baixas)  
Red wine: Ramón Bilbao Reserva (D.O. Rioja)  
Cava: Sumarroca Brut Reserva  
Mineral Water

**Price per person: 79,00€ (VAT INCLUDED)**

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## **MENU H-20**

Welcome glass of cava and appetizer

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Red lobster salad with avocado and orange vinaigrette

or

Clams of "Carril" in white wine ( \* )

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Grilled sea bass supreme with pear chutney, sweet onion and balsamic reduction

or

Veal tenderloin in port wine sauce with foie gras ( \* # )

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Tiramisu with coffee sauce ( \* # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Gramona Xarel.lo Font Jui (D.O. Penedès)

Red wine: Arzuaga Crianza (D.O. Ribera de Duero)

Cava: Gramona Imperial Gran Reserva

Mineral Water

**Price per person: 89,00€ (VAT INCLUDED)**

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## **MENU I-20**

Welcome glass of cava and appetizer

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### **Appetizers:**

Flat bread with tomato ( \* )  
Don Alfonso Iberian acorn ham  
Prawn and monkfish skewer with bacon and grilled vegetables

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Galician-style octopus  
Sauteed vegetables with baby cuttlefish  
Clams of "Carril" in white wine ( \* )

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Cold assorted shellfish

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Assorted pastries ( \* + # )

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Coffee, decaffeinated coffee, herbs

### **Cellar:**

White wine: Gramona Sauvinat (D.O. Penedès)  
Red wine: Arzuaga Reserva (D.O. Ribera del Duero)  
Cava: Gramona Imperial Gran Reserva  
Mineral Water

**Price per person: 99,00€ (VAT INCLUDED)**

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