



CLASSIC MENU

Welcome appetizer and glass of cava

Starters:

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
Short ribs in black beer sauce (*)

Dessert:

Catalan crème brûlée (#)

Cellar:

White wine: Vins de Vila de Blancs (D.O. Penedès)
Red wine: Sumarroca Vins de Vila de Blancs (D.O. Penedès)
Mineral water

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

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



COSTA AZUL MENU

Welcome appetizer and glass of cava

Starters:

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
Paella with meat and fish with mussels
Salmon with sweet and citrus sauce, vegetables, and jasmine rice
Sirloin steak in parmesan sauce (* #)

Dessert:

Catalan crème brûlée (#)

Cellar:

White wine: Care Chardonnay (D.O. Cariñena)
Red wine: Cuatro Pasos (D.O. Bierzo)
Mineral water

Price per person: 55,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



MEDITERRANEAN MENU

Welcome appetizer and glass of cava

Starters:

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

Dessert:

- Red berry cheesecake (* #)

Cellar:

- White wine: Sumarroca Cha (D.O. Penedès)
- Red wine: Amaltea (D.O. Penedès)
- Mineral water

Price per person: 70,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



GALA MENU

Welcome appetizer and glass of cava Sumarroca Brut Reserva

Starters:

Flat bread with tomato (*)
Iberian Bellota ham "Don Alfonso"
Fried baby cuttlefish (*)
Galician-style octopus
Carril clams in white wine (*)

Main courses to choose from:

Lobster paella (in the shell)
Iberian pork, blood sausage, chorizo and mushroom paella
Hake supreme Rioja-style (*)
Veal tenderloin with Oporto sauce (*)

Dessert:

Chocolate madness with bitter orange coulis (* + #)

Cellar:

White wine: Martín Códax (D.O. Rias Baixas)
Red wine: Roda Sela (D.O. Rioja)
Cava: Sumarroca Brut Reserva
Mineral water

Price per person: 90,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



LA GAVINA
RESTAURANT

EXECUTIVE MENU

Welcome appetizer and glass of cava Gramona Imperial Gran Reserva

Starters:

Flat bread with tomato (*)
Iberian Bellota ham "Don Alfonso"
Prawn and monkfish skewer with bacon and roasted vegetables
Galician-style octopus
Galician zamburiñas (small scallop variety)
Carril clams in white wine (*)

Main course:

Cold seafood platter from the Rías of Galicia
(Lobster, brown crab, velvet crabs, Norway lobsters, and prawns)

Dessert:

Assorted pastries (* + #)

Cellar:

White wine: Loess Colection (D.O. Rueda)
Red wine: Roda Reserva (D.O. Rioja)
Cava: Gramona Imperial Gran Reserva
Mineral water

Price per person: 120,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



TAPAS MENU

Welcome appetizer and glass of cava

Cold:

Flat bread with tomato (*)
Iberian Bellota ham "Don Alfonso"
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 (*)
Galician zamburiña (small scallop variety)
Grilled razor clams
Monkfish, prawn and bacon skewer
Sirloin skewer with Oporto sauce (* #)

Dessert:

Assorted mini-pastries (* #)

Cellar:

White or red recommended wine
Mineral water

Price per person: 60,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea
Minimum of 8 guests, all choosing the same menu



INFANTIL MENU

Starters to choose from:

Chicken fingers (*)
Spaghetti Bolognese (*)
White rice with tomato sauce

Main courses to choose from:

Chicken escalope with French fries (*)
Grilled salmon with French fries (*)
Parellada paella
Chicken and vegetable paella

Desserts to choose from:

Ice cream (#)
Fruit

Drinks:

Mineral water or soft drink

Price per person: 30,00€ (VAT INCLUDED)

* NOT SUITABLE for coeliacs + NOT SUITABLE for nut allergy sufferers
NOT SUITABLE for lactose-intolerant guests