

2015

## Cava Bodega

Cava Bodega

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

---

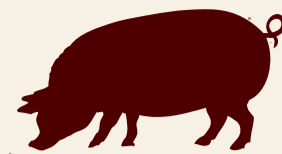
### Recommended Citation

Cava Bodega, "Cava Bodega" (2015). *Menus of the 21st Century*. 109.  
<https://arrow.tudublin.ie/menus21c/109>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact [arrow.admin@tudublin.ie](mailto:arrow.admin@tudublin.ie), [aisling.coyne@tudublin.ie](mailto:aisling.coyne@tudublin.ie).



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 4.0 License](#)



## VERDURAS Y LEGUMBRES [VEGETABLES & PULSES]

tortilla, romesco	7
patatas bravas	5
wild mushrooms, organic cider, garlic	8.5
chickpea, spinach, tomato sauce	6.5
goat's cheese & sweet potato croquettes	3/6
tomato bread, olive oil	5.5
catalan spinach	7
lentils, saffron, cumin, organic vegetables	6.5
catalan ratatouille	6
moorish couscous, rose petals, hay smoked yogurt	8.5
goat's cheese, piquillo peppers, walnut powder	8
organic beetroot, pine nuts, px sherry	7.5
baby fennel, romanesco, hazelnuts	8.5
wild mushroom & pea paella	9
organic green leaves, chicory, hazelnuts	6.5
egg, asparagus, quinoa, almonds	9.5

## CIDER

<b>Maeloc: Organic Spanish Dry Cider (4.1%) 33cl</b>	7
<b>Stonewell: Medium Dry (5.5%) 50cl</b>	7

## BEER

<b>Estrella: Galicia (4.7%)</b>	5
<b>Estrella: Damm Barcelona (4.6%)</b>	5
<b>Estrella: Daura (5.4%) wheat free</b>	5
<b>1906: Reserva Especial (6.5%)</b>	6
<b>Estrella: Galicia Zero (0.0%) non-alcoholic</b>	4.5
<b>Galway Hooker: Irish Pale Ale (4.3%)</b>	6.5
<b>Galway Bay Brewery: Stormy Port (4.8%)</b>	6.5
<b>Full Sail IPA (5.8%)</b>	6.5
<b>Barcino Beer: Bogatell Blat (4.9%) wheat beer</b>	6.5
<b>Ravel IPA (4.5%)</b>	6.5
<b>Gòtic A le (5.2%)</b>	7

## POSTRES [DESSERTS]

crema catalana, caramel ice-cream, almond biscuits	7.5
chocolate mousse, vanilla ice-cream, candied hazelnuts, soil	8
churros, chocolate sauce, chocolate ice-cream, honeycomb	5/9
santiago tart, pistachio ice-cream, walnut powder	8
sorbet, rosé cava, berries, liquorice meringue	9
our own ice-cream, meringue, fruit, almond biscuits	7

## DESSERT WINE

<b>Moscatel Oro: Torres Floralis</b>	6.5
<b>Vi de Panses Dels Aspres</b>	7

## SWEET SHERRY PAIRINGS

<b>Moscatel: Lustau Superior: Emilín</b>	7
<b>Cream Superior: Lustau</b>	7.5
<b>Pedro Ximénez: Antique (Fernando de Castilla)</b>	8

## BRANDY

<b>Torres 10: Imperial Brandy</b>	5.5
<b>Cardenal Mendoza: Gran Reserva</b>	8

## PESCADOS Y MARISCOS [FISH & SHELLFISH]

wild mussels, almonds, white wine, garlic	9.5
scallops, black pudding, cauliflower purée, pancetta, pistachios	13
potatoes, octopus, smoked paprika, px vinegar	10.5
salted cod cakes, lemon aioli	8.5
turf smoked salmon, piquillo pepper, smoked scallop roe aioli	9.5
hake, clams, pea, asparagus	13.5
basque style monkfish, parsley mayonnaise	10.5
clams, chorizo, sherry	12
squid, garlic, parsley, lemon	9.5
monkfish, clams, cherry tomatoes, mojo verde	14.5

## WHITE WINE PAIRINGS

	175ML	250ML	500ML	BTL
<b>Camparrón: Malvasia (Toro, 2011)</b>	6	8	16	24
<b>Monteabellon, Verdejo (Rueda, 2014)</b>	8	10.6	21.2	32
<b>Xion: Albariño (Rías Baixas, 2013)</b>	9	12	24	36

## ROSE WINE PAIRINGS

	BTL
<b>Casa Bensal: Monastrell/Syrah (Valencia, 2014)</b>	32

## CARNES [MEAT]

jamón croquettes, saffron aioli	4/8
free range duck fritter, chilli & seaweed jam	9.5
beef cheek, jerusalem artichoke purée, apple, oats, leek ash	13
rack of lamb, confit lamb belly, cauliflower purée, almonds	11.5
pigs head fritter, beetroot purée, pickled beetroot, hazelnuts	8.5
free range duck, plum, px sherry	10
connemara mountain lamb shoulder, lentils, harissa	10.5
moorish chicken, piquillo pepper sauce, black olive soil	9.5
pork neck, migas, morcilla, piquillo pepper	10
hay smoked quail, foie gras, quince, px sherry	13.5
confit pork belly, apple compote, thyme gel	5/10
free range pork fillet, serrano ham, apricots, sherry	9
chorizo, potatoes, red wine	8.5
black pudding, chickpeas, raisins, pine nuts, parsley	8.5
meatballs, tomato sauce	4/8
connemara mountain lamb & sweet potato skewer, piquillo	8.5
chicken breast, baby gem, pea, carrot purée, walnut powder	13.5
potatoes, serrano ham, cherry tomatoes, garlic	8.5
chicken hearts, chorizo, cider	8
beef & foie gras burgers, manchego, piquillo pepper	4.5/9
tomato bread, serrano ham, olive oil	7.5
pig cheeks, apple, sultanas, tomato sauce	8.5
chorizo, sherry	9
smoked duck, radicchio, figs, leaves	8.5
confit duck leg, pear, beetroot purée, black olive soil	11.5

## RED WINE PAIRINGS

	175ML	250ML	500ML	BTL
<b>Camparrón Joven: Tinto Fino (Toro DO, 2011)</b>	6.5	8.6	17.3	26
<b>Casa Bensal: Garnacha/ Monastrell (Valencia, 2013)</b>	7.75	10.3	20.6	31
<b>Obra Joven: Tempranillo (Ribera Del Duero, 2012)</b>	9	12	24	36

## WELCOME TO CAVA BODEGA

Tapa, *n.* a small snack; a cover for your sherry to keep the flies away; a thing to do with friends afterwork; to eat while standing; to share your food; to place your food on the top of the bar; to bring families together; to love food.

CHEF-PATRON: Jp McMahon

HEAD CHEF: Pawel Karnafel

[@mistereatgalway](#)

[cavatapasbar](#)

[@cavagalway](#)

## PINCHOS [ SPANISH CANAPES ]

chicken, broad bean & mint purée	6.5
tortilla, tomato, lovage oil (v)	4
smoked duck, plum compote, hazelnuts	7
jamón serrano, manchego cheese, quince	5
turf smoked salmon, smoked scallop roe mayonnaise	6
octopus, onion marmalade, piquillo pepper	6.5
romesco, apple, almonds (v)	4
black pudding, saffron aioli, pancetta	5.5
pork belly, foie gras, truffle oil	7
oxtail, px sherry, pickled cucumber, parsley mayonnaise	7
montenebro goat's cheese, figs, olives (v)	5

## CAVA PAIRINGS

	GLS	BTL
María Casanovas (brut nature)	8	44
Vallformosa Classic (brut)		46
Carles Andreu (brut reserva)		54
Juvé y Camps Rosé (brut)	9	54

## CRISP & LIGHT

	175ML	250ML	500ML	BTL
Toscar: Airén (La Mancha, 2013)	6.5	8.6	17.3	26
Muriel Blanco: Sauvignon/Viura (Rioja, 2014)				29
Fray Germán: Verdejo/Viura (Rueda, 2013)				29
Vallmajor: Garnacha Blanco (Terra Alta, 2014)				30
Real Compañía: Sauvignon (Castilla la Mancha, 2012)				32
PradoRey: Verdejo (Rueda, 2014)				33
Esperanza: Verdejo (Rueda, 2013)				34
Viña Sanzo: Verdejo/Sauvignon (Rueda, 2014)				35
Blanco Nieva: Verdejo (Rueda, 2012)				39
Itsas Mendi: Hondarrabi Zuri (Basque Country, 2013)				42
José Pariente: Verdejo (Rueda, 2014)				45

## SMOOTH & FRUITY

	175ML	250ML	500ML	BTL
Finca Fabian : Tempranillo (Castilla la Mancha, 2014)				25
Toscar: Tempranillo (La Mancha, 2014)				26
Crash: Garnacha/Tempranillo/Syrah (Ribera del Guadiana, 2013)				27
Santa Maria: Tempranillo (Rioja, 2013)	7.25	9.6	19.25	29
Langa: Garnacha/Syrah (Calatayud, 2014)				30
Campo Arriba: Monastrell/Syrah/Garnacha (Yecla, 2012)				30
El Picaro: Tinto de Toro (Toro, 2014)				32
Biurko Joven: Tempranillo (Rioja, 2013)				33
Bagante Joven: Mencía (Bierzo, 2013)				34
Guerinda Tres Partes: Garnacha (Navarra, 2012)				35
Jordi Miro: Garnacha/Syrah (Terra Alta, 2012)				36
Juan Gil 4 Meses: Monastrell (Jumilla, 2014)				36
Cantuche Valsanzo: Tempranillo (Castilla y León, 2010)				37
Zorzal: Graciano (Navarra, 2010)				38
La Legua Tinto Joven: Tempranillo (Cigalés, 2010)				39
Ánima Negra AN/2: Callet/Syrah (Mallorca, 2011)				48
Casal de Armán: Brancellao/Sousón/Caíño (Ribeiro, 2011)				49

## PARA PICAR [ NIBBLES ]

almonds	4.5
olives	4.5
anchovies, piquillo peppers, caperberries	6
pork crackling, mushroom salt	5
garbanzos fritos	4.5

## SHERRY PAIRINGS

	70ML
Fino: En Rama (Fernando de Castilla)	6
Manzanilla: La Goya	6

## EMBUTIDOS Y QUESO [ CURED MEAT & CHEESE ]

lomo, chorizo, figs	9
jamón serrano, manchego cheese, quince, caperberries	7/12
cured meats & spanish cheeses, quince paste	16.5
goat's cheese, fig cake, black olive soil (v)	7.5
manchego, quince, almonds (v)	7
spanish cheeses, olives, quince paste, hazelnuts (v)	14
jamón iberico, hazelnuts, quince, olives	8/15

## SHERRY PAIRINGS

	70ML
Amontillado: Montill Moriles	6.5
Oloroso: Antique (Fernando de Castilla)	7
Palo Cortado: Marques de Rodil Especial	8

## AROMATIC & FRUITY

	175ML	250ML	500ML	BTL
Torrelonagres Blanco: Macabeo (Carinena, 2014)				24
Nekeas: Viura/Chardonnay (Navarra, 2013)				26
Bodega Langa: Chardonnay (Calatayud, 2014)	7	9.3	18.6	28
Angosto: Moscatel/Chardonnay (Valencia, 2013)				31
De Muller: Chardonnay (Tarragona, 2010)				35
Torres Waltraud: Riesling (Penedès, 2013)				36
Gaba do Xil: Godello (Valdeorras, 2013)				37
Quibia: Prensal Blanc/Muscat (Mallorca, 2012)				39
María Sanzo: Albariño (Rías Baixas, 2013)				39
Tempestad: Godello (Valdeorras, 2012)				40
Señorío de Rubios: Albariño (Rías Baixas, 2012)				42
Eira dos Mouros: Treixadura/Godello (Ribeiro, 2012)				44
Picarana: Albillo (Madrid, 2012)				46

## RICH & FULL

	175ML	250ML	500ML	BTL
Bodegas Borsao: Garnacha (Campo de Borja, 2014)				28
Plic Plic Plic: Samsó/Garnacha (Montsant, 2013)				30
Muriel Crianza: Tempranillo (Rioja, 2011)	8	10.6	21.2	32
Aga: Tempranillo/Merlot (Navarra, 2013)				32
Rebel:lia: Tempranillo/Garnacha/ Bobal (Utiel-Requena, 2013 )				32
Palacio Camino RealCrianza: Tempranillo (Rioja, 2011)				33
Nekeas Crianza: Tempranillo/Cab Sav (Navarra, 2012)				34
Aclareo Crianza: Tempranillo (Ribera del Duero, 2012)				35
Conde de Valdemar Crianza: Tempranillo (Rioja, 2010)				37
Rondan Crianza: Tempranillo (Rioja, 2011)				38
Drac Magic: Temp/Gar/Syr/Cab Sav (Costa Del Segre, 2012)				38
Barahonda Crianza: Monastrell/Petit Verdot/Syrah (Yecla, 2011)				39
Vinessens Sein: Syrah (Alicante, 2012)				40
Anjoli: Garnacha/Cab Sav/Syrah/Merlot (Priorat, 2010)				42
Neo Disco: Tempranillo (Ribera Del Duero, 2013)				45
Camins del Priorat: Garnacha (Priorat, 2012)				47