

2017

## Cava Bodega Galway Menu 2017

Cava Bodega

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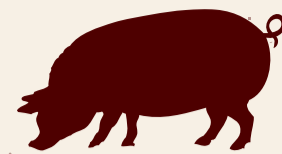
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## VERDURAS Y LEGUMBRES [VEGETABLES & PULSES]

	(V)
tortilla, romesco	7
patatas bravas	5.5
wild mushrooms, organic cider, garlic	8.5
chickpea, spinach, tomato sauce	7
goat's cheese & sweet potato croquettes, saffron mayonnaise	3/6
tomato bread, olive oil	5.5
catalan spinach	7
lentils, organic vegetables, saffron, spices, yogurt	7
catalan ratatouille	7
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
fennel, kale, hazelnut	8.5
paella verdura (changes daily – see board for details)	9
chicory & hazelnut salad	6.5
chickpea empanadillas, piquillo pepper salsa, lovage oil	8.5
leek, curd, truffle oil	9

### CIDER

Longueville Irish Craft Cider (5%) 50cl	8
Zapiain (6.2%) 37.5cl	6.5

### BEER

<b>Estrella</b>	<b>Galicia</b>	<b>(4.7%)</b>	<b>33cl</b>	<b>5</b>	
	<b>Damm Barcelona</b>	<b>(4.6%)</b>	<b>33cl</b>	<b>5</b>	
	<b>Daura (wheat free)</b>	<b>(5.4%)</b>	<b>33cl</b>	<b>6</b>	
	<b>Galicia Zero non-alcoholic</b>	<b>(0.0%)</b>	<b>25cl</b>	<b>4.25</b>	
<b>1906</b>	<b>Reserva Especial</b>	<b>(6.5%)</b>	<b>33cl</b>	<b>6.25</b>	
<b>Moritz</b>	<b>Barcelona</b>	<b>(5.4%)</b>	<b>33cl</b>	<b>5</b>	
	<b>Barcino Beer</b>	<b>Bogatell Blat</b>	<b>(4.9%)</b>	<b>33cl</b>	<b>6.5</b>
		<b>Raval IPA</b>	<b>(4.5%)</b>	<b>33cl</b>	<b>6.5</b>
		<b>Gòtic Ale</b>	<b>(5.2%)</b>	<b>33cl</b>	<b>7</b>
<b>Galway Hooker</b>	<b>Irish Pale Ale</b>	<b>(4.3%)</b>	<b>50cl</b>	<b>6.5</b>	
<b>Galway Bay</b>	<b>Full Sail IPA</b>	<b>(5.8%)</b>	<b>50cl</b>	<b>6.5</b>	

## 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	6/12
santiago tart, pistachio ice-cream, walnut powder	8
sorbet, rosé cava, berries, liquorice meringue	9
our own ice-cream, meringue, fruit, almond biscuits	7.5
leche frita (fried custard), orange, sorbet	8

### DESSERT WINE

Moscatel Oro: Torres Floralis	6.5
Vi de Panses Dels Aspres	7

### SWEET SHERRY

Moscatel: Lustau Superior: Emilín	7
Cream Superior: Lustau	7.5
Pedro Ximénez: Montilla-Moriles	7.5
Pedro Ximénez: Antique (Fernando de Castilla)	8.5

### BRANDY

Torres 10: Imperial Brandy	5.5
Cardenal Mendoza: Gran Reserva	8

## PESCADOS Y MARISCOS [FISH & SHELLFISH]

turf smoked salmon, cucumber, dillisk, rye bread	11
wild mussels, almonds, white wine, garlic	9.5
scallops, black pudding, cauliflower, panceta iberica, pistachio	14
potatoes, octopus, smoked paprika, px vinegar	10.5
salted cod cakes, lemon mayonnaise	8.5
hake, baby vegetables, morcilla, mojo verde	13.5
basque style monkfish, parsley mayonnaise	10.5
paella marinera (changes daily – see board for details)	15
squid, garlic, parsley, lemon mayonnaise	10.5
monkfish, serrano ham, baby fennel, piquillo sauce, pistachio	15
bacalao (salted cod), garbanzos fritos, cherry tomato, broccoli salad	9.5
prawns, pea, fennel, serrano ham powder	13

### WHITE WINE

	175ML	250ML	500ML	BTL
Monteabellón: Verdejo (Rueda, 2015)	8	10.6	21.2	32
María Sanzo: Albariño (Rías Baixas, 2015)	9.25	13.9	27.75	37

### ROSE WINE

	175ML	250ML	500ML	BTL
Azul y Ganza: Tempranillo (Navarra, 2015)	8	10.6	21.2	32

## CARNES [MEAT]

smoked beef, goat's cheese, squid ink, rocket	12
jamón croquettes, saffron mayonnaise	4/8
free range duck fritter, chilli & seaweed jam	9.5
beef steak, broccoli, jerusalem artichoke, hazelnut, px sherry	14.5
rack of lamb, confit lamb belly, cauliflower, almond	11.5
pigs head fritter, beetroot, hazelnut	8.5
free range duck, plum, px sherry	10
connemara mountain lamb shoulder, lentils, harissa	10.5
moorish chicken, piquillo sauce, black olive soil	9.5
confit pork belly, apple compote, thyme gel	5/10
pork neck, pickles, red cabbage, remoulade	9
chorizo, potatoes, red wine	9.5
morcilla, chickpea, raisins, pine nuts, parsley	8.5
meatballs, tomato sauce	4/8
connemara mountain lamb & sweet potato skewer, piquillo sauce	8.5
chicken breast, celeriac, saffron, clam foam	13.5
potatoes, serrano ham, cherry tomatoes, garlic	9.5
beef & panceta ibérica burger, manchego, onion marmalade	4.5/9
tomato bread, serrano ham, olive oil	7.5
pig cheeks, apple, sultanas	8.5
chorizo, sherry	9
smoked duck, radicchio, pear salad	8.5
venison, pomegranate, wild mushrooms, beetroot	15
chicken hearts, chorizo, cider	8

### RED WINE

	175ML	250ML	500ML	BTL
Casa Benesal: Garnacha/Monastrell (Valencia, 2013)	7.75	10.3	20.6	31
Abril de Azul y Ganza: Temp/Cab Sav (Navarra, 2014)	8	10.6	21.2	32
Acon Roble: Tempranillo (Ribera del Duero, 2014)	9.25	13.9	27.75	37

## 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

f cavatapasbar

@cavagalway

## PINCHOS [ SPANISH CANAPES ]

tortilla, tomato, lovage oil (v)	4
smoked duck, plum compote, hazelnut	7
jamón serrano, manchego cheese, quince	5.5
scallop, baby fennel, saffron mayonnaise	7
black olive tapenade, lomo ibérico, cherry tomato	6
octopus, onion marmalade, piquillo pepper	6.5
romesco, apple, almond (v)	4.5
black pudding, saffron mayonnaise, panceta iberica	6
pork belly, cucumber, truffle mayonnaise	7.5
broad bean, mint, lime	6.5
montenebro goat's cheese, pear, olive soil (v)	5.5
morcilla, piquillo pepper, quail egg, chorizo oil	7

## CAVA

GLS BTL

María Casanovas (brut nature)	8	44
Alsina & Sardà (brut reserva)		49
Mas Candi (brut nature)		52
Juvé y Camps Rosé (brut)	9	54

## CRISP & LIGHT

175ML 250ML 500ML BTL

Barbadillo Castillo San Diego: Palomino (Cadiz, 2015)				25
Altacena: Macabeo/Sauvignon (La Mancha, 2014)	6.5	8.7	17.4	26
Muriel Blanco: Sauvignon/Viura (Rioja, 2015)	7.25	9.6	19.25	29
Peramor: Verdejo (Rueda, 2015)				30
Vallmajor: Garnacha Blanco (Terra Alta, 2014)				31
BeTomish: Macabeo/Muscat/Sauvignon Blanc (Tarragona, 2015)				32
Esperanza: Verdejo (Rueda, 2015)				34
Viña Sanzo: Verdejo/Sauvignon (Rueda, 2014)				35
Blanco Nieva: Verdejo (Rueda, 2015)				39
José Pariente: Sauvignon Blanc (Rueda, 2014)				45

## SMOOTH & FRUITY

175ML 250ML 500ML BTL

Altacena: Tempranillo (La Mancha, 2014)	6.5	8.7	17.4	26
Santa María: Tempranillo (Rioja, 2015)				29
Vega Real Roble: Tempranillo (Ribera del Duero, 2014)				29
1605: Tempranillo (La Mancha, 2014)				30
Langa: Garnacha/Syrah (Calatayud, 2015)	7.5	10	20	30
Campo Arriba: Monastrell/Syrah/Garnacha (Yecla, 2012)				30
Avaniel: Tempranillo (Ribera del Duero, 2014)				31
Las Reñas: Monastrell (Bullas, 2012)				31
El Pícaro: Tinto de Toro (Toro, 2014)				32
Biurko Joven: Tempranillo (Rioja, 2014)				33
Gaba do Xil: Mencia (Valdeorras, 2012)				34
Altos de la Hoya: Monastrell (Jumilla DO, 2014)				35
La Maldición: Tempranillo/Malvar (Madrid, 2014)				35
Cims del Montsant: Garnacha/Samsó (Montsant, 2010)				36
Jordi Miró: Garnacha/Syrah (Terra Alta, 2013)				37
Seis de Azul y Garanza: Merlot (Navarra, 2011)				44
Ánima Negra AN/2: Callet/Syrah (Mallorca, 2013)				48

MAGNUM 1.5L

Cuna de Reyes Crianza: Tempranillo (Rioja, 2012)				70
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## PARA PICAR [ NIBBLES ]

almonds (v)	5
olives (v)	5
anchovies, piquillo peppers, caperberry	6
pork crackling, mushroom salt	5
garbanzos fritos (fried chickpeas) (v)	5

## SHERRY

70ML

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

## EMBUTIDOS Y QUESO [ CURED MEAT & CHEESE ]

lomo, chorizo, pear	9
jamón serrano, manchego cheese, quince, caperberry	8/14
cured meats & spanish cheeses, quince paste	18
goat's cheese, fig cake, black olive soil (v)	7.5
manchego, quince, almond (v)	7
spanish cheeses, olive, quince paste, hazelnut (v)	14
jamón ibérico, hazelnut, quince, olive	9/16
cecina, tetilla, almonds, quince	11

## SHERRY

70ML

Amontillado: Montilla Moriles	6.5
Oloroso: Antique (Fernando de Castilla)	7
Palo Cortado: Marqués de Rodil Especial	8

## AROMATIC & FRUITY

175ML 250ML 500ML BTL

Torrelongares Blanco: Macabeo (Cariñena, 2014)				24
Nekeas: Viura/Chardonnay (Navarra, 2014)				26
Bodega Langa: Chardonnay (Calatayud, 2015)	7	9.3	18.6	28
Angosto: Moscatel/Chardonnay (Valencia, 2015)				31
Spanish White Guerilla: Chardonnay (Rioja, 2014)				35
XiÓN: Albariño (Rías Baixas, 2014)				36
Torres Viña Esmeralda: Moscatel/Gewürztraminer (Penedés, 2014)				37
Torres Waltraud: Riesling (Penedès, 2014)				38
Tempestad: Godello (Valdeorras, 2012)				42
Itsas Mendi: Hondarrabi Zuri (Basque Country, 2012)				43
Señorío de Rubios: Albariño (Rías Baixas, 2015)				44
Eira dos Mouros: Treixadura/Godello (Ribeiro, 2012)				45
Picarana: Albillo (Madrid, 2012)				46

## RICH & FULL

175ML 250ML 500ML BTL

Muriel Crianza: Tempranillo (Rioja, 2012)	8	10.6	21.2	32
Aga: Tempranillo/Merlot (Navarra, 2014)				32
Rebel: lía: Tempranillo/Garnacha/Bobal (Utiel-Requena, 2014)				33
Palacio Camino Real Crianza: Tempranillo (Rioja, 2012)				34
Alvarez Nolting: Monastrell (Valencia DO, 2014)				35
Nekeas Crianza: Tempranillo/Cab Sav (Navarra, 2012)				36
Strabon Oro: Tinta de Toro (Toro, 2012)				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
Elías Mora Semi-Crianza: Tinto de Toro (Toro, 2013)	10.5	14	28	42
BeTomish: Garnacha/Merlot/Syrah/Samsó (Priorat, 2013)				45
Guerinda 'El Maximo': Garnacha/Merlot/Cab Sauv (Navarra, 2015)				45
Anjoli: Garnacha/Cab Sav/Syrah/Merlot (Priorat, 2010)				46
Quinta Milú La Cometa: Tempranillo (Ribera del Duero, 2013)				49