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Cava Bodega

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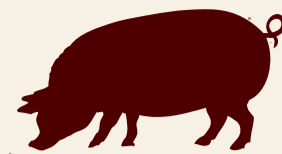
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VERDURAS Y LEGUMBRES [VEGETABLES & PULSES]

| | |
|--|-----|
| 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

| | |
|--|----------|
| Maeloc: Organic Spanish Dry Cider (4.1%) 33cl | 7 |
| Stonewell: Medium Dry (5.5%) 50cl | 7 |

BEER

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

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

SWEET SHERRY PAIRINGS

| | |
|--|------------|
| Moscatel: Lustau Superior: Emilín | 7 |
| Cream Superior: Lustau | 7.5 |
| Pedro Ximénez: Antique (Fernando de Castilla) | 8 |

BRANDY

| | |
|---------------------------------------|------------|
| Torres 10: Imperial Brandy | 5.5 |
| Cardenal Mendoza: Gran Reserva | 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 |
|--|----------|-------------|-------------|-----------|
| Camparrón: Malvasia (Toro, 2011) | 6 | 8 | 16 | 24 |
| Monteabellon, Verdejo (Rueda, 2014) | 8 | 10.6 | 21.2 | 32 |
| Xion: Albariño (Rías Baixas, 2013) | 9 | 12 | 24 | 36 |

ROSE WINE PAIRINGS

| | BTL |
|---|-----------|
| Casa Bensal: Monastrell/Syrah (Valencia, 2014) | 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 |
|--|-------------|-------------|-------------|-----------|
| Camparrón Joven: Tinto Fino (Toro DO, 2011) | 6.5 | 8.6 | 17.3 | 26 |
| Casa Benesal: Garnacha/ Monastrell (Valencia, 2013) | 7.75 | 10.3 | 20.6 | 31 |
| Obra Joven: Tempranillo (Ribera Del Duero, 2012) | 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 |