



## 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	4/8
tomato bread, olive oil	6
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	8.5
fennel, kale, hazelnut	8.5
paella verdura (changes daily – see board for details)	12
chicory & hazelnut salad	8
chickpea empanadillas, piquillo pepper salsa, lovage oil	8.5
leek, curd, truffle oil, olive oil	8

### VERMOUTH

	GLS
<b>Vermut : Fernando De Castilla (18%) - NEW</b>	<b>7</b>

### CIDER

	BTL
<b>Longueville Irish Craft Cider (5%) 50cl</b>	<b>8</b>
<b>Zapiain (6.2%) 37.5cl</b>	<b>6.5</b>

### BEER

				BTL
<b>Estrella</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>Estrella</b>	<b>Galicia</b>	<b>(4.7%)</b>	<b>33cl</b>	<b>5</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>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

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

### SWEET SHERRY

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

### BRANDY

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

## PESCADOS Y MARISCOS [ FISH & SHELLFISH ]

turf smoked salmon, cucumber, dillisk, rye bread	11.5
wild mussels, almonds, white wine, garlic	10
scallops, black pudding, cauliflower, lardo, pistachio	14
potatoes, octopus, smoked paprika, px vinegar	10.5
bacalao (salted cod) cakes, lemon mayonnaise	8.5
hake, baby vegetables, morcilla, mojo verde	13.5
basque style monkfish, parsley mayonnaise	10.5
bacalao (salted cod), garbanzos fritos, cherry tomato, pickles salad	11.5
paella marinera (changes daily – see board for details)	18
squid, garlic, parsley, lemon mayonnaise	12
monkfish, serrano ham, baby fennel, piquillo sauce, pistachio	15
bacalao (salted cod), ajo blanco, cucumber, olives	14
prawns, pea, fennel, serrano ham powder	13.5

### WHITE WINE

	175ML	250ML	500ML	BTL
<b>Monteabellón: Verdejo (Rueda, 2016)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>
<b>María Sanzo: Albariño (Rías Baixas, 2015)</b>	<b>9.25</b>	<b>13.9</b>	<b>27.75</b>	<b>37</b>

### ROSE WINE

	175ML	250ML	500ML	BTL
<b>Azul y Garanza: Tempranillo (Navarra, 2015)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>

## CARNES [ MEAT ]

venison, pomegranate, beetroot, parsnip, leek ash	15
jamón croquettes, saffron mayonnaise	4.5/8
free range duck fritter, chilli & seaweed jam	9.5
rack of lamb, confit lamb belly, cauliflower, almond	11.5
pigs head fritter, beetroot, hazelnut	8.5
free range duck, plum, px sherry	11
connemara mountain lamb shoulder, lentils, harissa	12
moorish chicken, piquillo sauce, black olive oil	10
confit pork belly, apple compote, thyme gel	5/10
killenure dexter beef ribs, pickles, horseradish	12.5
chicken breast, wild mushroom, celeriac, truffle oil	14
chorizo, potatoes, red wine	9.5
morcilla, chickpea, raisins, pine nuts, parsley	9
meatballs, tomato sauce	5/10
connemara mountain lamb & sweet potato skewer, piquillo sauce	9
potatoes, serrano ham, cherry tomatoes, garlic	9.5
beef & lardo burger, manchego, onion marmalade	4.5/9
tomato bread, serrano ham, olive oil	8.5
pig cheeks, apple, sultanas	8.5
chorizo, sherry	9
smoked duck, radicchio, pear salad	9.5
chicken hearts, chorizo, cider	8.5
meatball, morcilla, chickpea, tomato cazuelita	12.5

### RED WINE

	175ML	250ML	500ML	BTL
<b>Casa Benesal: Garnacha/Monastrell (Valencia, 2015)</b>	<b>7.75</b>	<b>10.3</b>	<b>20.6</b>	<b>31</b>
<b>Abril de Azul y Garanza: Temp/Cab Sav (Navarra, 2015)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>
<b>Acon Roble: Tempranillo (Ribera del Duero, 2015)</b>	<b>9.25</b>	<b>13.9</b>	<b>27.75</b>	<b>37</b>

## 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 bring families together; to love food.

CHEF-PATRON: JP McMahon

HEAD CHEF: Pawel Karnafel

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## PINCHOS [ SPANISH CANAPES ]

tortilla, tomato, lovage oil (v)	4.5
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
montanebro 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	45
Alsina & Sardà (brut reserva)		50
Juvé y Camps Rosé (brut)	9	54
Mas Candi (brut nature)		55
Domínio de la Vega 'Expression' (brut reserva)		65

## CRISP & LIGHT

175ML 250ML 500ML BTL

Barbadillo Castillo San Diego: Palomino (Cadiz, 2015)				25
Altacena: Macabeo/Sauvignon (La Mancha, 2016)	6.5	8.7	17.4	26
Muriel Blanco: Sauvignon/Viura (Rioja, 2016)	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
Blau Cel Blanco: Xarel-lo/Macabeo (Tarragona, 2015)				32
Esperanza: Verdejo (Rueda, 2015)				34
Viña Sanzo: Verdejo/Sauvignon (Rueda, 2015)				35
Blanco Nieva: Verdejo (Rueda, 2016)				39
H. Txakoli: Hondarribia Zuri (Basque, 2016)				42
José Pariente: Sauvignon Blanc (Rueda, 2015)				45

## SMOOTH & FRUITY

175ML 250ML 500ML BTL

Altacena: Tempranillo (La Mancha, 2015)	6.5	8.7	17.4	26
Santa María: Tempranillo (Rioja, 2015)				29
Vega Real Roble: Tempranillo (Ribera del Duero, 2015)				29
Chaval Tinto: Bobal (Valencia, 2015)				30
Langa: Garnacha/Syrah (Calatayud, 2015)	7.5	10	20	30
Campo Arriba: Monastrell/Syrah (Yecla, 2013)				30
Avaniel: Tempranillo (Ribera del Duero, 2015)				31
El Pícaro: Tinta de Toro (Toro, 2016)				32
Altos de la Hoya: Monastrell (Jumilla DO, 2014)				34.5
Crego e Monaguillo: Mencia (Monterrei DO, 2016)				35
La Maldición: Tempranillo/Malvar (Madrid, 2015)				35
Salvaje del Moncayo: Garnacha (Campo de Borja, 2015)				36
Bodegas Jiménez: Syrah (Méntrida DO, 2015)				36.5
Finca San Martín: Tempranillo (Rioja, 2013)				37
Jordi Miró: Garnacha/Syrah (Terra Alta, 2014)				37.5
Terraprima: Cab Franc/Grenache/Syrah (Penedès, 2013)				45
Torres Mas Borràs: Pinot Noir (Penedès, 2012)				72

## PARA PICAR [ NIBBLES ]

almonds (v)	5
olives (v)	5.5
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	10.5
jamón serrano, manchego cheese, quince, caperberry	8/14
cured meats & spanish cheeses, quince paste	21
goat's cheese, fig cake, black olive soil (v)	8
manchego, quince, almond (v)	7.5
spanish cheeses, olive, quince paste, hazelnut (v)	16
jamón ibérico, hazelnut, quince, olive	10/18
cecina, tetilla, almonds, quince	12

## 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
Señorío de Ayud: Chardonnay (Calatayud, 2016)	7.25	9.6	19.25	29
Angosto: Moscatel/Chardonnay (Valencia, 2016)				31
Spanish White Guerilla: Chardonnay (Rioja, 2015)				35
XiÓN: Albariño (Rías Baixas, 2015)				36
Torres Waltraud: Riesling (Penedès, 2015)				38
Petit Caus: Xarel-lo/Macabeo (Penedès, 2016)				39
Gabo de Xil: Godello (Valdeorras, 2016)				42
Señorío de Rubios: Albariño (Rías Baixas, 2015)				44
Picarana: Albillo (Madrid, 2012)				46

## RICH & FULL

175ML 250ML 500ML BTL

Oveja Tinta: Malbec (Uclés DO, 2015)	7.25	9.6	19.25	29
Muriel Crianza: Tempranillo (Rioja, 2014)	8	10.6	21.2	32
Aga: Tempranillo/Merlot (Navarra, 2015)				32
Rebel:lia: Tempranillo/Garnacha/Bobal (Utiel-Requena, 2015)				33
Palacio Camino Real Crianza: Tempranillo (Rioja, 2013)				34
Alvarez Nolting: Monastrell (Valencia DO, 2014)				35
Nekeas Crianza: Tempranillo/Cab Sav (Navarra, 2012)				36
Strabon Oro: Tinta de Toro (Toro, 2012)				37
Lopez de Haro Reserva: Tempranillo (Rioja, 2012)				38.5
Drac Magic: Temp/Gar/Syr/Cab Sav (Costa Del Segre, 2014)				38
Barahonda Crianza: Monastrell/Petit Verdot/Syrah (Yecla, 2012)				39
Vinessens Sein: Syrah (Alicante, 2012)				40
Torres Gran Coronas: Cabernet Sauvignon (Penedès, 2012)				41
Elías Mora Semi-Crianza: Tinta de Toro (Toro, 2014)	10.5	14	28	42
BeTomish: Garnacha/Merlot (Priorat, 2013)				45
Guerinda 'El Maximo': Garnacha/Merlot/Cab Sauv (Navarra, 2012)				45
Veronica Salgado Roble (Ribera del Duero, 2015)				46
Ánima Negra AN/2: Callet/Syrah (Mallorca, 2014)				48