



## VERDURAS Y LEGUMBRES [ VEGETABLES & PULSES ]

	(V)
tortilla, romesco	7.35
patatas bravas	5.8
wild mushrooms, organic cider, garlic	8.65
chickpea, spinach, tomato sauce	7.5
goat's cheese & sweet potato croquettes, saffron mayonnaise	4.5/9
tomato bread, olive oil	6.75
catalan spinach	7.5
lentils, organic vegetables, saffron, spices, yogurt	8
catalan ratatouille	7.5
moorish couscous, rose petals, hay smoked yogurt	9
goat's cheese, piquillo peppers, walnut powder	8.5
organic beetroot, pine nuts, px sherry	9
fennel, kale, hazelnut	8.5
paella verdura (changes daily – see board for details)	16
chicory & hazelnut salad	8.5
chickpea empanadillas, piquillo pepper salsa, lovage oil	9

### VERMOUTH

	GLS
<b>Vermut : Fernando De Castilla (18%)</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>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	8
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	8.25
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>Sinols Garnatxa</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	12
wild mussels, almonds, white wine, garlic	11.5
scallops, black pudding, cauliflower, lardo, pistachio	14
potatoes, octopus, smoked paprika, px vinegar	11
bacalao (salted cod) cakes, lemon mayonnaise	9.5
basque style monkfish, parsley mayonnaise	11
bacalao (salted cod), garbanzos fritos, cherry tomato, pickles salad	12
paella marinera (changes daily – see board for details)	19
squid, garlic, parsley, lemon mayonnaise	12.5
monkfish, serrano ham, baby fennel, piquillo sauce, pistachio	16
bacalao (salted cod), ajo blanco, cucumber, olives	14.5
prawns, pea, fennel, serrano ham powder	14

### WHITE WINE

	175ML	250ML	500ML	BTL
<b>Flor de Vitis: Verdejo (Rueda, 2017)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>
<b>María Sanzo: Albariño (Rías Baixas, 2016)</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, 2017)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>

## CARNES [ MEAT ]

jamón croquettes, saffron mayonnaise	4.5/9
free range duck fritter, chilli & seaweed jam	9.75
rack of lamb, confit lamb belly, cauliflower, almond	12
pigs head fritter, beetroot, hazelnut	9
free range duck, plum, px sherry	12
connemara mountain lamb shoulder, lentils, harissa	12
moorish chicken, piquillo sauce, black olive soil	11.5
confit pork belly, apple compote, thyme gel	5/10
killenure dexter beef ribs, pickles, horseradish	14.5
chicken breast, broad bean, peas, parsnip	15
chorizo, potatoes, red wine	9.5
morcilla, chickpea, raisins, pine nuts, parsley	10
meatballs, tomato sauce	5/10
connemara mountain lamb & sweet potato skewer, piquillo sauce	9
potatoes, serrano ham, cherry tomatoes, garlic	10
beef & lardo burger, manchego, onion marmalade	5/10
tomato bread, serrano ham, olive oil	8.5
pig cheeks, apple, sultanas	10.5
chorizo, sherry	9.5
smoked duck, radicchio, pear salad	10.5
chicken hearts, chorizo, cider	8.5
meatball, morcilla, chickpea, tomato cazuelita	13.5

### RED WINE

	175ML	250ML	500ML	BTL
<b>Casa Benesal: Garnacha/Monastrell (Valencia, 2016)</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, 2016)</b>	<b>8</b>	<b>10.6</b>	<b>21.2</b>	<b>32</b>
<b>Acon Roble: Tempranillo (Ribera del Duero, 2016)</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

@mistereatgalway

f cavatapasbar

@cavagalway

## 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
montenebro goat's cheese, pear, olive soil (v)	5.5

## 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, 2017)				26
Altacena: Macabeo/Sauvignon (La Mancha, 2016)	6.75	8.95	17.9	26.5
Vallmajor: Garnacha Blanco (Terra Alta, 2014)				31
BeTomish: Macabeo/Muscat/Sauvignon Blanc (Tarragona, 2015)				32
Blau Cel Blanco: Xarel-lo/Macabeo (Tarragona, 2015)				33
Esperanza: Verdejo (Rueda, 2016)				34.5
Viña Sanzo: Verdejo/Sauvignon (Rueda, 2016)				35
Gaintza: Txakoli (Basque Country, 2017)				38
'Beni': Malvasia/Garnacha (Alicante, 2017)	10	13.5	27	40
José Pariente: Sauvignon Blanc (Rueda, 2015)				45

## SMOOTH & FRUITY

175ML 250ML 500ML BTL

Altacena: Tempranillo (La Mancha, 2016)	6.75	8.95	17.9	26.5
Santa María: Tempranillo (Rioja, 2016)				29
Vega Real Roble: Tempranillo (Ribera del Duero, 2015)				29
Chaval Tinto: Bobal (Valencia, 2015)				30
Langa: Garnacha/Syrah (Calatayud, 2016)	7.75	10.35	20.6	31
Campo Arriba: Monastrell/Syrah (Yecla, 2013)				31
Avaniel: Tempranillo (Ribera del Duero, 2016)				32
El Pícaro: Tinta de Toro (Toro, 2016)				32
Clos Lojen: Bobal (Manchuela, 2016)				34
Crego e Monaguillo: Mencia (Monterrei DO, 2015)				35
La Maldición: Tempranillo/Malvar (Madrid, 2015)				35
Vino de Montana: Garnacha, Rufete (Gredos, 2017)	9.5	12.75	25.5	38
Bodegas Jiménez: Syrah (Méntrida DO, 2016)				36.5
7 Fuentes: Listan Negro (Tenerife, 2016)				39
Sus Scrofa: Sumoll (Penedès, 2015)				39
Terraprima: Cab Franc/Grenache/Syrah (Penedès, 2013)				45
Torres Mas Borràs: Pinot Noir (Penedès, 2010)				72

## PARA PICAR [ NIBBLES ]

almonds (v)	5
olives (v)	5.5
anchovies, piquillo peppers, caperberry	6
pork crackling, mushroom salt	5.5
garbanzos fritos (fried chickpeas) (v)	5
extra bread	1.5

## SHERRY

70ML

Fino: En Rama (Fernando de Castilla)	6
Manzanilla: Valdespino 'Deliciosa en Rama' 2018	7

## EMBUTIDOS Y QUESO [ CURED MEAT & CHEESE ]

lomo, chorizo, pear	10.5
jamón serrano, manchego cheese, quince, caperberry	8.5/15
cured meats & spanish cheeses, quince paste	22
goat's cheese, fig cake, black olive-soil (v)	8.5
manchego, quince, almond (v)	7.5
spanish cheeses, olive, quince paste, hazelnut (v)	18
jamón ibérico, hazelnut, quince, olive	11/19

## 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

Nekeas: Viura/Chardonnay (Navarra, 2014)				26.5
Castano: Macabeo (Yecla, 2017)	7.25	9.6	19.25	29
Sola Fred: Macabeo, Grenache (Montsant, 2017)				31
Las Cuadras: Muscat/Viognier (Costers del Segre, 2017)				33
Spanish White Guerilla: Chardonnay (Rioja, 2015)				35
Viña Barradero: Zalema (Huelva, 2016)				35.5
Xión: Albariño (Rías Baixas, 2016)				36
Torres Waltraud: Riesling (Penedès, 2015)				38
Petit Caus: Xarel-lo/Macabeo (Penedès, 2016)				39
Gabo de Xil: Godello (Valdeorras, 2016)	10.5	14	28	42
Señorío de Rubios: Albariño (Rías Baixas, 2015)				44

## RICH & FULL

175ML 250ML 500ML BTL

Oveja Tinta: Malbec (Uclés DO, 2015)	7.25	9.6	19.25	29
Gran Dominio Crianza: Tempranillo (Rioja, 2014)	8.5	11.5	23	33
Aga: Tempranillo/Merlot (Navarra, 2016)				33
Rebel: lia: Tempranillo/Garnacha/Bobal (Utiel-Requena, 2015)				34
Palacio Camino Real Crianza: Tempranillo (Rioja, 2014)				34
Alvarez Nolting: Monastrell (Valencia DO, 2014)				35
Vermell: Monastrell/Garnacha/Mandó (Valencia, 2014)				35
Nekeas Crianza: Tempranillo/Cab Sav (Navarra, 2012)				36
Strabon Oro: Tinta de Toro (Toro, 2012)				37
Vina Almate: Tinto Fino (Ribera del Duero, 2016)				38.5
Drac Magic: Temp/Gar/Syr/Cab Sav (Costa Del Segre, 2014)				38
Vivir sin Dormir: Monastrell (Jumilla, 2016)				39
Torres Gran Coronas: Cabernet Sauvignon (Penedès, 2012)				41
Izadi Resrva: Tempranillo (Rioja, 2014)	11.5	15.5	31	46
BeTomish: Garnacha/Merlot (Priorat, 2013)				45
Guerinda 'El Maximo': Garnacha/Merlot/Cab Sauv (Navarra, 2014)				45
Veronica Salgado Roble (Ribera del Duero, 2015)				46
Ánima Negra AN/2: Callet/Syrah (Mallorca, 2015)				48