



LA GAVINA
RESTAURANT

MENU A-10

WELCOME GLASS OF CAVA AND APPETIZER

PARMESAN, BACON AND SPINACH SALAD AND MUSTARD VINAIGRETTE

FRESH TUNA LAYERED WITH A SWEET TOMATO SAUCE

LEMON PARFAIT WITH RASPBERRY COULIS

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: GRAN SOLBEIRA (RIBEIRO)
ROSE WINE: EMERGENTE LAGRIMA (NAVARRA)
RED WINE: MARTINEZ LACUESTA COSECHA (RIOJA)
MINERAL WATER

PRICE PER PERSON 35,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS



LA GAVINA
RESTAURANT

MENU B-10

WELCOME GLASS OF CAVA AND APPETIZER

APPETIZERS:

TWO SALMON TARTARE WITH OLD-FASHIONED MUSTARD
AND LEMON CREAM
CURED IBERIAN PORK LOIN
SEAFOOD CROQUETTES
MUSSELS MARINIÈRE
FLAT BREAD WITH TOMATO

GRILLED BREAM WITH GARLIC AND WINE VINEGAR

CATALAN CREME BRULEE

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: GRAN SOLBEIRA (RIBEIRO)
ROSE WINE: EMERGENTE LAGRIMA (NAVARRA)
RED WINE: MARTINEZ LACUESTA COSECHA (RIOJA)
MINERAL WATER

PRICE PER PERSON 38,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU C-10

Plaça Pau Vila, 1 – Palau de Mar, 08039 Barcelona
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reservas@lagavina.es



LA GAVINA
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WELCOME GLASS OF CAVA AND APPETIZER

APPETIZERS:

CURED IBERIAN PORK LOIN
TUNA CARPACCIO WITH ANCHOVY VINAIGRETTE
SEAFOOD CROQUETTES
MUSSELS MARINIÈRE
FLAT BREAD WITH TOMATO

PAELLA PARELLADA WITH FISH AND SEAFOOD (BONED AND SHELLLED)

OR

GRILLED TUNA LOIN WITH ROASTED PEPPERS AND AUBERGINES,
BASIL AND YUCCA CHIPS

LEMON PARFAIT WITH RASPBERRY COULIS

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: GRAN SOLBEIRA (RIBEIRO)
ROSE WINE: EMERGENTE LAGRIMA (NAVARRA)
RED WINE: MARTINEZ LACUESTA COSECHA (RIOJA)
MINERAL WATER

PRICE PER PERSON 40,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU D-10

WELCOME GLASS OF CAVA AND APPETIZER

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APPETIZERS:

CURED IBERIAN PORK LOIN
TUNA CARPACCIO WITH ANCHOVY VINAIGRETTE
POTATO AND OCTOPUS SALAD WITH FRUIT GARLIC MAYONNAISE
SQUID RINGS IN BATTER
FLAT BREAD WITH TOMATO

NOODLE PAELLA WITH CLAMS & BABY CUTTLEFISH

OR

BAKED CANTABRIAN TURBOT WITH GARLIC SHOOTS AND BACON

ORANGE AND CHOCOLATE CAKE WITH MANGO COULIS

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: MOUSTILLANT DE GRAMONA (PENEDES)
ROSE WINE: EMERGENTE LAGRIMA (NAVARRA)
RED WINE: BIG BANG (RIOJA)
MINERAL WATER

PRICE PER PERSON 45,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU E-10

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LA GAVINA
RESTAURANT

APPETIZERS:

SHRIMP AND COD CARPACCIO WITH SPIDER-CRAB VINAIGRETTE
MUSSELS MARINIÈRE
SHRIMP TEMPURA
FOIE GRAS RAVIOLI WITH TRUFFLES
FLAT BREAD WITH TOMATO

SALT COD IN FISHERMEN STYLE

OR

SIRLOIN STEAK IN PARMESAN SAUCE

ORANGE AND CHOCOLATE CAKE WITH MANGO COULIS

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: EMERGENTE CHARDONNAY (NAVARRA)
ROSE WINE: LOXAREL PETIT ARNAU (PENEDES)
RED WINE: RAMON BILBAO CRIANZA (RIOJA)
MINERAL WATER

PRICE PER PERSON 55,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU F-10

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APPETIZERS:

SALAD OF BABY SQUIDS, CANDIED TOMATOES AND BABY BROAD BEANS
WITH INK VINAIGRETTE
ANCHOVIES MARINATED IN BALSAMIC VINEGAR ON A BED OF TOMATO
SHRIMP TEMPURA
GRILLED RAZOR CLAMS
FLAT BREAD WITH TOMATO

SEAFOOD-STUFFED TRUNK OF HAKE, WITH DILL AND LEEK FLAN

OR

BEEF TENDERLOIN WITH CAFE DE PARIS SAUCE

HAZELNUT MOUSSE WITH HOT CHOCOLATE SAUCE

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: MARTIN CODAX (ALBARIÑO)
ROSE WINE: LOXAREL PETIT ARNAU (PENEDES)
RED WINE: MARTINEZ LACUESTA CRIANZA (RIOJA)
MINERAL WATER

PRICE PER PERSON 60,00 - € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU G-10

WELCOME GLASS OF CAVA AND APPETIZER

APPETIZERS:

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LA GAVINA
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WARM SALAD OF PRAWNS, MUSHROOMS AND BRAISED MINI VEGETABLES
ACORN CURED "BELLOTA" HAM
FLAT BREAD WITH TOMATO
SHRIMP AND COD CARPACCIO WITH SPIDER-CRAB VINAIGRETTE
SAUTEED VEGETABLES WITH BABY CUTTLEFISH

GILTHEAD SUPREME WITH TOMATO COMPOTE AND GREEN BEANS

OR

ROAST SHOULDER OF LAMB WITH SHALLOTS AND POTATO GRATIN

CHOCOLATE SEMISPHERE WITH COFFEE, HONEY AND TOFFEE SAUCE

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: MAS TINELL CHARDONNAY (PENEDES)
ROSE WINE: PRIMEUR DE GRAMONA (PENEDES)
RED WINE: BRIEGO CRIANZA (RIBERA DE DUERO)
MINERAL WATER

PRICE PER PERSON 75,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU H-10

WELCOME GLASS OF CAVA AND APPETIZER

APPETIZERS:

FOIE GRAS AND MANGO SALAD WITH PEDRO XIMENEZ

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LA GAVINA
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SAUTÉED ASSORTED SEAFOOD WITH GREEN SAUCE
SAUTÉED BABY CUTTLEFISH WITH ONION
ACORN CURED "BELLOTA" HAM
FLAT BREAD WITH TOMATO

GRILLED SEA BASS SUPRÊME WITH WILD ASPARAGUS, GARLIC
SHOOTS AND CAULIFLOWER

OR

VEAL TENDERLOIN WITH FOIE GRAS AND PORTO

BROWNIE OF CHOCOLATE AND WITH ORANGE COULIS

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE : SUMARROCA SAUVIGNON BLANC (PENEDES)
ROSE WINE: TOMBU (CASTILLA Y LEON)
RED WINE: RAMON BILBAO RESERVA (RIOJA)
SPARKLING WINE: GRAMONA ALLEGRO BRUT RVA.
MINERAL WATER

PRICE PER PERSON 80,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU I-10

WELCOME GLASS OF CAVA AND APPETIZER

RED LOBSTER SALAD WITH AVOCADO AND ORANGE VINAIGRETTE

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ANGLERFISH FILET WITH POTATO GRATIN & MUSHROOMS RAGOUT

OR

VEAL TENDERLOIN IN PORT WINE SAUCE WITH FOIE GRAS
AND SHALLOTS

CRISPY CHOCOLATE BOMB

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: SAUVIGNON BLANC CELLER BATLLE
ROSE WINE: ENATE CABERNET (SOMONTANO)
RED WINE : ARTE MAS TINELL RESERVA (PENEDES)
SPARKLING WINE: GRAMONA BRUT IMPERIAL
MINERAL WATER

PRICE PER PERSON 90,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS

MENU J-10

WELCOME GLASS OF CAVA AND APPETIZER

APPETIZERS:

PRAWN AND MONKFISH SKEWER WITH BACON
FOIE GRAS TERRINE WITH RED FRUITS AND PORT WINE REDUCTION
ACORN CURED "BELLOTA" HAM
FLAT BREAD WITH TOMATO

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SHRIMP AND COD CARPACCIO WITH SPIDER-CRAB VINAIGRETTE
SAUTEED VEGETABLES WITH BABY CUTTLEFISH
GRILLED RAZOR CLAMS

COLD ASSORTES SHELLFISCH

ASSORTED PASTRIES

COFFEE, DECAFFEINATED COFFEE, HERBS

DRINKS:

WHITE WINE: FRORE DE CARME
ROSE WINE: ROIGENC SYRAH (MONTSANT – FALSET)
RED WINE : ARZUAGA CRIANZA (RIBERA DEL DUERO)
SPARKLING WINE: GRAMONA BRUT IMPERIAL
MINERAL WATER

PRICE PER PERSON 100,00- € + 8% I.V.A.

CHOOSE ONE MENU FOR ALL PERSONS - MINIMUM 8 PERSONS