



TAPAS

1.Bravas (fried potatoes with spicy sauce)	7.50 €	9.Cheese table (selection of 5 catalan cheeses - 125gr.)	15.90 €
2.French fries	4.75 €	10.Mussels	
3.Olives anchovy flavour	2.80 €	Steamed / Cava sauce	8.70 € / 9.20 €
4.Anchovies OO XXL	2.25 €/ filet	11.Razor clams	15.90 €
With cristal bread	+3.5€	12.Fried calamari Seville style	9.00 €
5.Little clams	11.90 €	13.Eco fried eggs with french fries and iberian ham shavings	9.90 €
6.Fried fish	9.00 €	14.Steak tartar with mustard ice cream	17.50 €
7.Iberian ham with tomato cristal bread	19.50 €	15.Shrimp carpaccio	14.50 €
8.Handmade croquettes	1.80 €/un	16.Red shrimp	2.50 €/each
Cod or meat			

STARTERS

17.Big oyster	3 €/ un	21.Cesar salad	11.90 €
Offer: 3 big oysters + 1 glass of cava	9.90 €	22.Cherries and crevette "gazpacho"	11.50€
18.Green salad	11.50 €	23.Grilled vegetables	12.50 €
Lettuces, tomato, onion and tuna		24.Zucchini cannelloni with cod	14.50 €
19.Stracciatella and cherry tomato salad	13.50 €	25.Salmon tartar	14.50 €
20.Quinoa salad with mango and feta cheese	11.90 €	26.Tuna tataki with yogurt sauce	17.50 €

MEAT

27.60 days maturated entrecot	22.50 €
28.60 days maturated beef rib eye 1kg (2-3 pax)	56.90 €
29.Lamb ribs with chips	14.50 €
30.Big burger with salad and fries	13.50 €
31.Chicken fingers with fries	9.00 €
32.Pork ribs with bbq sauce	14.50 €
33.Pork jowl with cuttlefish	15.50 €

FISH

34.Grilled sardines	12.50 €
35.Grilled sea bass	17.90 €
36.Grilled octopus	19.50€
37.Sauce paned fish and shellfish	19.90 €
38.Grilled turbot (the whole fish)	21.50 €
39.Scallops with seafood sauce	16.00 €
40. Grilled spiny lobster	75.00 €



RICE

Minimum two people, price per person

41. Paella rice with seafood	18.50 €	46. Fideuà blonde or black (noodles made with fish sauce)	16.50 €
42. Black rice with calamari and basil mayonnaise	16.50 €	47. Blue crabe from Delta	19.50 €
43. Vegetable paella	16.50 €	48. Pork and mushroom rice with truffle oil	19.50 €
44. Paella rice with cod and mantis shrimp	19.50 €	49. Clawed lobster paella (in sauce)	25.50 €
45. Red prawn rice with algae mayo	21.50 €	50. Spiny lobster paella (in sauce)	39.00 €

COCA (Catalan pizza)- evenings only

51. Tomato, ham and cheese	10.90 €	54. Tuna and cheese	11.40 €
52. Onion and pepper	11.20 €	55. Chicken, veal and bbq sauce	11.70 €
53. Onion, chicken and brie	11.90 €		

DESSERTS

56. Apple tarte tatin	6.30 €	61. Catalan cream mousse	5.10 €
57. Black chocolate coulant	5.90 €	62. Lemon sorbet with cava	4.70 €
58. Cheese cake	5.90 €	63. Dessert of the day	4.90 €
59. Fruit brochette	4.50 €	64. Cheese table (selection of 5 catalan cheeses - 125gr.)	15.90 €
60. Ananas carpaccio with coconut ice cream	4.50 €		

KIDS MENU

Main course to choose

Rigatoni bolognese

Sausage with fries

Chicken fingers with fries

+

Ice cream

+

Water and soft drink

12.50 €

Sauce supplements

<i>alioli, brava</i>	1.50 €
<i>romesco</i>	2.00 €
Bread	1.50 €
Cristal bread with tomato	3.50 €

Advice for people with allergies or intolerance:

This establishment has an allergen list at the disposal of their customers. Ask our staff.

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RICE MENU

Starters to share

Tomato salad

Handmade bravas

Steamed mussels from Delta

Main dish to choose (min. 2 people)

Paella rice with seafood

Paella rice with cod and mantis shrimp (+ 2€)

Vegetable paella

Pork and mushroom rice with truffle oil (+ 2€)

Red prawn rice with algae mayo (+ 4€)

Lobster paella (in sauce) (+ 8€)

Black rice with calamari and basil mayonnaise

Fideuà blonde or black (noodles made with fish sauce)

Blue crabe from Delta paella (+ 2€)

Spiny lobster paella (in sauce) (+ 15€)

Dessert to choose

Ananas carpaccio with coconut ice cream

Today's dessert

Ice cream

Cheese cake (+ 2.5€)

Chocolat coulant with vanilla ice cream (+ 2.5€)

Apple tarte tatin (+ 2.5€)

Creixell bakery's bread, water and a drink

27€



RICE MENU PREMIUM

Starters to share

Stracciatella and cherry tomato salad

Grilled razor clams

Cod and meat croquettes

Handmade bravas premium

Main dish to choose (min. 2 people)

Paella rice with seafood

Paella rice with cod and mantis shrimp

Vegetable paella

Pork and mushroom rice with truffle oil

Red prawn rice with algae mayo

Black rice with calamari and basil mayonnaise

Fideuà blonde or black (noodles made with fish sauce)

Blue crabe from Delta

Lobster paella (in sauce) (+ 5€)

Spiny lobster paella (in sauce) (+ 15€)

Dessert to choose

Ananas carpaccio with coconut ice cream

Today's dessert

Ice cream

Cheese cake (+ 1.5€)

Chocolat coulant with vanilla ice cream (+ 1.5€)

Apple tarte tatin (+ 1.5€)

Creixell bakery's bread, water and a drink

34 €

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WINE LIST

De la casa - Organic & Orgasmic

White. Xarel·lo	2.5 €	11.50 €
Red. Syrah	2.5 €	11.50 €
Rosé. Garnacha	2.5 €	11.50 €

White

El Terrat. Young and fruity Macabeu / Muscat. Tarragona	17.00 €
Barbarà Forés. Dry and citric Garnacha Blanca. Terra Alta	16.50 €
Gramona Mustillant. Refreshing and light Parellada / Macabeu / Xarel·lo. Penedès	16.50 €
Honey Moon. Floral and fresh Parellada. Penedès	17.00 €
Aucalà. Dry and creamy Garnacha Blanca. Terra Alta	19.00 €
Calcari. Fresco y mineral Xarel·lo. Penedès.	19.00 €
Maricel. Fruity Malvasia de Sitges. Penedès	19.50 €
Acústic. Dry and floral Garnacha Blanca / Garnacha negra / Macabeu / Pansal. Montsant	21.50 €
Cartoixà 2018. For explorers Xarel·lo. Bonastre	23.00 €



Red - All of them are light

Lo Petitó. <i>Gourmand.</i> Syrah / Merlot. Montsant	4 €	17.00 €
Petit Pissarres. Fruity and soft. Garnacha / Samsó. Priorat	4 €	19.50 €
Gotes. <i>Finesse.</i> Garnacha / Samsó. Montsant		25.00 €
Dido. Garnacha / Syrah / Cabernet Sauvignon / Cariñena / Merlot. Montsant		26.00 €
Hisenda Miret. Silky, elegant. Garnacha. Penedès		34.00 €

Rosé

Flors i violes. <i>Fruity.</i> Garnacha / Ull de Llebre / Syrah. Tarragona		15.50 €
Vinyes Roses. <i>Refreshing.</i> Garnacha / Sumoll. Penedès		16.50 €
Radix. Biodinamic. Syrah. Penedès		28.00 €

Gava

Reverté Brut Nature. Xarel·lo / Parellada / Macabeu. Tarragona	4 €	17.50 €
Electe Reserva Brut Nature. Xarel·lo / Parellada / Macabeu / Chardonnay. Tarragona		23.00 e
Blanca Cusiné. Xarel·lo / Chardonnay / Pinot Noir. Penedès		32.00 €
Gramona Imperial Gran Reserva. Chardonnay / Macabeu / Xarel·lo. Penedès		38.00 €

Rosado

Reserva de la Música Rosé. Garnacha negra. Penedès		18.50 €
Rosa Cusiné. Garnacha negra. Penedès		35 e





GAVINA RESTAURANT

DRINKS MENU

COFFEE

Espresso	1.40€
Double espresso	2.00€
Cortado	1.45€
Café con leche	1.50€
Latte macchiato	1.80€
Americano	1.70€
Bombón	1.90€
Capuccino	1.80€
ColaCao	1.80€
Teas and infusions	2.00€
Ask our team for the tea menu	
Carajillo	1.90€ - 2.30€
Trifásico	2.30€
Café irlandés	5.50€

BEER

Draft beer 0,25L	2.10€
Draft beer 0,3L	2.60€
Draft beer 0,5L	3.40€
Moritz 7 bottled (0,33L)	2.50€
Moritz epidor bottled (0,33L)	2.50€
Moritz RED IPA bottled (0,33L)	2.70€
Moritz 0,0 (alcohol-free)	2.50€
Moritz 0,0 brown (alkcohol-free)	2.70€
Tennent's (Gluten Free)	2.90€
Paulaner (0,5L)	4.50€
Desperados (tequila flavoured)	2.90€

SODAS

Still water 0,5L / 1L	1.80€	2.20€
Still water PET 0,5L / 1,5L	1.80€	2.60€
Sparkling water 0,5L / 1L	2.00€	2.40€
Pepsi		2.60€
Pepsi Max		2.60€
Schweppes lemon		2.30€
Schweppes orange		2.30€
Lipton Tea		2.30€
Aquarade lemon		2.30€
Trina orange		2.30€
Bitter kas		2.50€
7 Up		2.30€
Tonic Schweppes Premium		2.70€
Ginger Ale		2.20€
Gaseosa La Casera		2.20€
Cacaolat		2.60€
Juices		2.20€
Orange, peach, apple, pineapple, grape, tomato		
Natural orange juice		3.20€
Homemade lemonade	3.20€	11.50€

SANGRÍA

	COPA	1LT
Red wine sangría	3.50€	14.50€
Cava sangría	4€	16.00€

SIDRA

Ladron de manzanas	2.50€
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BITTERS

Vermouth El Bandarra (red)	2.50€
Vermouth El Bandarra (white)	2.50€
Vermouth Miró Reserva	3.50€
Tinto de verano	2.90€
Al Fresco Spritz	4.00€
Campari Spritz	6.50€
Negroni	5.50€

LIQUEURS

	SHOT	COPA
Orujo de hierbas	2€	3€
Orujo blanco	2€	3€
Limoncello	2€	3€
Rice liqueur "El Petonet"	2€	3€
Ratafia	2€	3€
Chartreuse	2.90€	4.50€
Frangelico	2€	3€
Coffee liqueur	2€	3€
Jägermeister	2.50€	4€
Bailey's	2.50€	4€
Patxaran	2€	3€
Amaretto Disaronno	2€	3€
Vi del vent	2€	3€

PREMIUM LIQUEURS

	SHOT	COPA
Cardhu 12 y.o.	4€	7€
McCallan 12 y.o.	6€	11€
Glenrothes 12 y.o.	5€	9€
Hennessy v.s.	5€	9€
Pampero Aniversario	3.50€	5€

COMBINADOS

GINEBRA

Beefeater	8.50€
Seagram's	8.50€
Puerto de Indias Strawberry	8.50€
Bombay Sapphire	8.50€
Gin Mare	9.50€
G' Vine	9.50€
Hendrick's	9.50€

WHISKY

Ballantines	7.50€
J&B	7.50€
Cutty Sark	7.00€
Jack Daniel's	9.50€

RON

Bacardi Carta Blanca	9.50€
Brugal	9.50€
Barceló	9.50€
Captain morgan spiced	8.50€

VODKA

Absolut	9.50€
Smirnoff	9.50€

TEQUILA

José Cuervo Silver	9.50€
José Cuervo Reposado	9.50€



COCKTAILS

Piña colada 8.00€

White rum, pineapple juice, coconut syrup, coconut liqueur

Mojito 8.00€

White rum, soda, mint leaves, sugar, lime juice

- flavours:

Strawberry, passionfruit, mango, coconut +1€

Caipirinha (or Caipiroska with Vodka) 8.00€

Cachaça, lime juice, sugar

Bloody Mary 8.50€

Vodka, tomato juice, lemon juice, Tabasco, Salsa Worcestershire, salt, pepper, celery

Tequila sunrise 8.00€

Tequila, orange juice, granadine

Mimosa 5.50€

Cava, orange juice

Margarita 8.50€

Tequila, orange liqueur, lime juice, canne sugar syrup

Daiquiri 8.50€

White rum, lime juice, canne sugar syrup

- flavours:

Strawberry, passionfruit, mango, coconut +1€

Sex on the beach 8.50€

Vodka, peach liqueur, orange juice, blueberry juice

Cosmopolitan 8.00€

Vodka, orange liqueur, lime juice, blueberry juice, canne sugar syrup

MOCKTAILS

Mojito SIN 6.50€

Apple juice, alcohol-free apple liqueur, soda, mint leaves, lime juice

Piña colada SIN 6.50€

Pineapple juice, coconut syrup

Fun on the beach 6.00€

Orange juice, blueberry juice, peach juice, granadine

San Francisco 6.00€

Orange juice, lemon juice, pineapple juice, granadine

Homemade lemonade 3.20€

Lemon juice, canne sugar syrup, mineral water



BREAKFAST

from 8h to 11:30h

Croissant	2.20 €
Ensaïmada	2.20 €
Yogurt with granola and fruit	3.90 €
English breakfast (Eggs, bacon, sausage, tomato and toast)	7.20 €

Sandwiches

Cold

Veggie (Avocado and tomato)	3.70 €
Cured sausage	3.90 €
Cheese	3.50 €
York ham	3.50 €
Tuna	3.80 €
Iberian ham	5.20 €

Warm

Sausage	4.50 €
Blood sausage	4.50 €
Omelette	4.00 €
Bacon	4.00 €
Pork tenderloin	4.00 €
Bikini (ham and cheese sandwich)	4.00 €

Supplements + 0.80 €

TARDEO

from 17h to 19:30h

9. Cheese table (selection of 5 catalan cheeses - 125gr.)	15.90 €
Iberian ham with tomato cristal bread	19.50 €
Stracciatella and cherry tomato salad	13.50 €
Rigatoni bolognese	8.50 €

