

Granbazán

EVENTOS

Spring Menu 2026

Chef's Entrées

Mussel in the foam of their escabeche with prawn bread



Slow-cooked egg with creamy potato, topped with ham shavings



Starter

Burrata with faux pesto over tomato carpaccio



Main Dish

Grilled iberian pork "secreto" with sautéed mushrooms and spinach

Dessert

Brownie in white chocolate soup



Cellar

Soft drinks, beers, mineral water
Granbazán Albariño wine Etiqueta Ámbar D.O. Rías Baixas
Baigorri red wine D.O.ca Rioja Alavesa
Coffe and tea



From Wednesday to Friday Saturday and Sunday - Reservation required

Only for groups over 20 people

Menu whit visit to Winery and tasting of 3 Granbazán wines

Adults 55€ - Kids under 12 years old 27,50€

Without guied tour and wine taste

Adults 48€ - Kids under 12 years old 24€

Detailed allergen with symbols. Any other intolerances or food restrictions please let us know.

Lugar de Tremeoedo, 46, 36628, Vilanova de Arosa-Pontevedra
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Chefs: Monteagudo y Parada