

Granbazán

EVENTOS

Spring Menu 2024

Chef's Entrées

Phyllo bundles stuffed with creamy vegetables
small salty cone



MOSTAZA



HUEVOS



CRUSTÁCEOS



CONTIENE
GLUTEN



LÁCTEOS



E-X
DIÓXIDO DE AZUFRE
Y SULFITOS

Starter

Casserole of scrambled baby eels, prawns and mushrooms



PESCADO



HUEVOS



CRUSTÁCEOS



E-X
DIÓXIDO DE AZUFRE
Y SULFITOS

Main Dish

Sole meunière with steamed potatoes



PESCADO

Deserte

Homemade



HUEVOS



CONTIENE
GLUTEN



LÁCTEOS

Cellar

Mineral water

Granbazán Albariño wine D.O. Rías Baixas

Baigorri red wine D.O.ca Rioja Alavesa

Coffe and tea

MarcdeBazán Orujo



E-X
DIÓXIDO DE AZUFRE
Y SULFITOS

From Wednesday to Saturday - Reservation required

Minimum group 2 people

Sunday - Reservation required

Minimum group 20 people

Menu with visit to Winery and tasting of 4 Granbazán wines

Adults 49€ - Children under 12 years old 24,50€

Menu Only

Adults 41€ - Children under 12 years old 20,50€

Any intolerance, please consult with the waiter.

Lugar de Tremoedo, 46, 36628, Vilanova de Arosa-Pontevedra

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