

Granbazán

EVENTOS

Summer Menu 2024

Chef's Entrées

Strawberry and lime gazpacho
Phyllo tart of baked pear and blue cheese



HUEVOS



CONTIENE GLUTEN



LÁCTEOS

Starter

Grilled octopus with sautéed pineapple and aioli muslin



HUEVOS



MOLLUSCOS

Main Dish

Iberian secret with baked potato



DIÓXIDO DE AZUFRE Y SULFITOS

Dessert

Homemade cheesecake over cookie crumbs and with forest fruits coulis



LÁCTEOS



CONTIENE GLUTEN



CACAHUETES



FRUTOS DE CÁSCARA

Cellar

Mineral water
Granbazán Albariño Wine DO Rías Baixas
Baigorri Red Wine QDO Rioja
Coffee and tea
Marc de Bazán orujo



DIÓXIDO DE AZUFRE Y SULFITOS

From Wednesday to Saturday – Reservation required

Minimum group 2 people

Sunday – Reservation required

Minimum group of 20 people

Guided tour with 4 Granbazán wines tasting and lunch menu

Adults 49€ - Children under 12 years old 24.50€

Lunch menu only

Adults 41€ - Children under 12 years old 20.50€

Any food allergies or intolerances, let us know in advance.

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

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