

## MÉNU



# LA GRAN VÍA

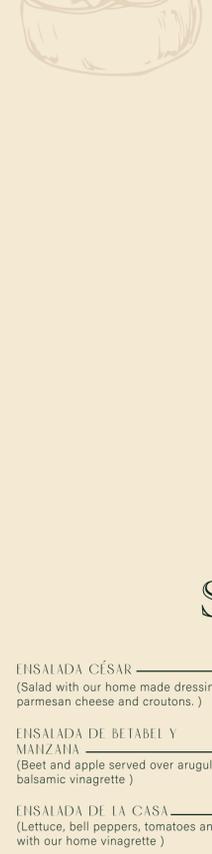
## CAVA • BAJA

COCINA ESPAÑOLA E INTERNACIONAL

EXCELENCIA Y PRESTIGIO *Desde 1979* QUE NOS DISTINGUEN

## TAPAS & ENTRADAS

ACETUNAS (Prepared in-house)	\$145
AÍMEJAS MARIHERA (Clams in marinara sauce)	\$330
ALIGULAS BIBAÍÑA (Eivers in an olive oil, garlic and guindilla chilli mix)	\$1,985
BUÑITOS DE QUESO (Cheese fritters)	\$240
CALAMARES A LA ROMANA (Fried calamari)	\$280
CHAMPÍÑONES AL AJILLO (Mushrooms poached in garlic oil)	\$230
CHISTORRA (Spanish sausage)	\$260
CHORIZO AL TIITO (Spanish Sausage braised in red wine)	\$300
CROQUETAS DE SERRANO (Serrano ham croquettes)	\$250
ENSALADILLA RUSA (The traditional Olivier salad)	\$200
GAMBAS AL AJILLO (Prawns poached in garlic oil)	\$350
HUEVOS ROTOS (Sautéed potatoes accompanied with eggs, spanish sausage, blood sausage and serrano ham)	\$290
IBÉRICO DE BELIOTA (Ibérico de Bellota ham)	\$980
JAMÓN SERRANO (Serrano ham and complements)	\$260
JAMÓN SERRANO Y QUESOS (Serrano ham and cheese variety)	\$590
MEJILLONES (Mussels in white wine)	\$320
MORCILLA (Blood sausage)	\$260
OSTIONES 4X4 (Baked oysters in 3 different sauces: rockefeller, chipotle and "diabla")	\$220
PAIMITO AL GRATÍN (Palm hearts au gratin, a staple of La Gran Vía's cuisine)	\$340
PAH TOMATE (Home made bread with fresh tomatoes and olive oil)	\$140
PATATAS BRAVAS (Sautéed potatoes in a spicy tomato sauce)	\$190
PIÑITOS MIXTOS (Pintxo sampler: spanish sausage and octopus, goat cheese, arugula and serrano ham, spanish omelette)	\$240
PUIPO A LA GALLEGA (Gallega style octopus with potatoes)	\$470
SALMÓN AHUMADO (Smoked salmon)	\$280
TORTILLA ESPAÑOLA (Spanish omelette)	\$260



## SALADS

ENSALADA CÉSAR	\$275
(Salad with our home made dressing, topped with parmesan cheese and croutons. )	
ENSALADA DE BETABEL Y MAIZANA	\$240
(Beet and apple served over arugula with a balsamic vinagrette )	
ENSALADA DE LA CASA	\$125
(Lettuce, bell peppers, tomatoes and cucumber with our home vinagrette )	
ENSALADA DE PAIMITO Y CABUCHES	\$245
(Hearts of palm and cabuches salad, cabuches are the flower buds of the biznaga cactus, typically picked before they bloom)	
ENSALADA DE YUZU Y SERRANO	\$250
(Arugula, Serrano ham with a yuzu vinagrette)	



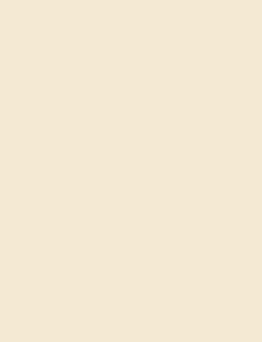
## SOUPS

CAIDO GALLEGO (Beans, sausages, chard stew)	\$200
CREMA DE ALCACHOFAS (Creamy artichoke soup)	\$140
CREMA DE LANGOSTA (Lobster bisque)	\$190
CREMA DE OIVAS (Creamy olives soup)	\$120
CREMA DE QUESO (Creamy cheese soup)	\$140
GAZPACHO ANDALUZ (Cold spanish soup made with tomatoes and bell peppers)	\$140
SOPA DE AJOS A LA CASTELLANA (garlic soup with paprika and eggs)	\$120
SOPA DE CAMARÓN (Shrimp soup)	\$250
SOPA DE CEBOLLA (Traditional onion soup au gratin)	\$145
SOPA DE CHAMPÍÑONES AL CHAIRO (Mushroom and cilantro soup)	\$120
SOPA DE COLA DE RES (Oxtail and vegetable stew)	\$150
SOPA DE LENTEJAS CON CAMARÓN (Lentil soup with shrimp)	\$150
SOPA DE MÉDULA (Bone marrow, tomato and guajiro chilli sofrito)	\$150



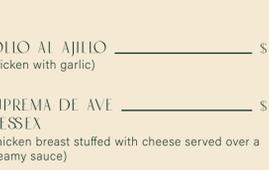
## MEAT

CAILOS MADRIEÑOS (Traditional Madrid stew with beef)	\$245
CHAMORRITO EN ADOBO (Pork shank in adobo sauce)	\$360
CORAZÓN DE FILETE AL CHOTIS (Center cut with garlic and bell peppers)	\$430
FABADA ASTURIANA (Spanish bean, spanish sausage and blood sausage stew)	\$240
FILETE A LAS FIAS HIERBAS CON TUÉTANO (Center cut with spanish sauce, topped with bone marrow)	\$430
FILETE AL BALSÁMICO (Center cut with creamy balsamic vinegar sauce)	\$430
FILETE AL CASSIS (Center cut with Crème de Cassis sauce)	\$430
FILETE AL CHIPOTLE (Center cut with chipotle sauce )	\$430
FILETE MIHUTA (Center cut with butter and capers)	\$430
LECHAZO (Young lamb)	\$600
LECHÓN ASADO (Suckling pig)	\$750
LENGUA DE TERNERA (Beef tongue in caper sauce)	\$420
ALCARRADA (Beef medallions served with 3 different sauces: mustard, florentine and "Diabla")	\$430
MILANESA DE RES (Thinly sliced beef that is breaded and fried)	\$430
SABANA DE FILETE (Thinly flattened, guacamole cut, accompanied with fried beans, spanish center and chips.	\$430
SHORT RIB AL OPORTO (Slow braised short rib with port reduction)	\$530
STEAK TÁRTARA (Steak tartare)	\$430
TACOS DE CHAMORRO (Pork shank tacos)	\$345
TACOS DE FILETE CON TUÉTANO (Beef tacos with bone marrow)	\$390
TACOS DE LECHÓN (Suckling pig tacos)	\$390
THE CAVA BURGER (Beef burger with caramelized onion and red wine reduction, brioche bun)	\$275
TORTA DE LECHÓN (Suckling pig torta covered in red suace)	\$250
AHOGADA (Suckling pig torta covered in red suace)	\$250
TUÉTANO CON SHORT RIB (Slow braised short rib served over bone marrow)	\$450



## FLAMBÉED

CORAZÓN DE FILETE A LA MOSTAZA (Center cut with mustard sauce, prepared table side)	\$490
FILETE SOLOMILLO A LA PIMIENTA NEGRA (Center cut with black pepper sauce, prepared table side)	\$490
FILETE SOLOMILLO A LA PIMIENTA VERDE (Center cut with green peppercorn sauce, prepared table side)	\$490

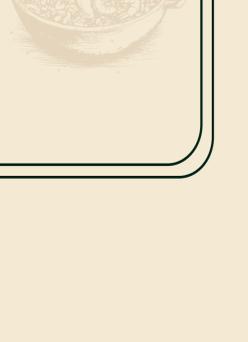


## POULTRY

POLLO AL AJILLO (Chicken with garlic)	\$320
SUPREMA DE AVE WESSEX (Chicken breast stuffed with cheese served over a creamy sauce)	\$320

## SEAFOOD

AGUACHILE NEGRO (Shrimp aguachile in black sauce, not very spicy)	\$280
BACALAO VIZCAÍÑA (Fresh cod with a tomato based biscay sauce)	\$410
CAMARONES A LA DIABLA/ ALMEHRADOS/ MOJICARIO (Shrimp prepared to your preference)	\$395
CHIPIRONES RELLEHOS EN SU TINTA (Squid stuffed with rice and bacon served with a squid ink sauce and garlic alioli)	\$390
CORONA DE CAMARÓN EN SALSA DE BISQUE DE LANGOSTA (Traditional Valencia style paella)	\$395
PESCADO DEL DÍA AMARILLO/AZAFRÁN/FLORENTINA (Today's catch prepared to your preference)	\$450
SALMÓN A LA MANTEQUILLA DE LIMÓN (Grilled salmon with a lemon butter)	\$385
SALMÓN AL PESTO (Salmon with home made pesto served over an artichoke sauce)	\$385
SALMÓN EN COSTRAS DE PISTACHE (Pistachio- crusted salmon)	\$385



## RICE

PAELLA (Traditional Valencia style paella)	\$400
PAELLA NEGRA (Seafood paella with squid ink, which gives the dish its signature black color)	\$545
RISOTTO CON CAMARONES, PERA Y GORGONZOLA (Shrimp, pear and gorgonzola Risotto)	\$425
RISOTTO CON HONGOS Y ACEITE DE TRUFA (Mushroom Risotto with truffle oil)	\$405



COCINA ESPAÑOLA E INTERNACIONAL

AV. REAL DE IOMAS 290, IOMAS 4TA SECC., SAN LUIS POTOSÍ, S.L.P.

TEL. (444) 100 2238