

Group menus

The groups must be at least 12 people, approximately.

We have a private dining room for groups of 16 to 19 people.

You have to order the plate to choose, at most, two or three days before, for market causes.

The whole table has to do the same menu, you cannot make two menus for the same group.

Everything you request out off the menu will be charged separately.

In case of anniversaries, we also make lists.



NUMBER **1**

Entrée



Sea snails
Boiled prawns
Our mussels
Clams
Razor clams
Scallop

Course to choose



Turbot, fresh cod, cod cheeks with garlic prawns, hake trunk with garlic prawns or small monkfish with garlic prawns

Wine: Turbio, Albariño and Nansa (sparkling)
Cava

Cake or dessert
Coffee

82 €

Product suitable for celiac
We also have gluten-free bread (increased 1'65 €)
All TAX included



Gil's

NUMBER 2

Pica-pica

Toasts with Iberian ham

Toasts with anchovies

Entrée

Sea snails

Boiled prawns

Our mussels

Clams

Razor clams

Scallop

Course to choose

Turbot, fresh cod, cod cheeks with garlic prawns, hake trunk with garlic prawns or small monkfish with garlic prawns

Wine: Turbio, Albariño and Nansa (sparkling)
Cava

Cake or dessert
Coffee

98 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's

NUMBER **3**


Seafood Gil's 

Sea snails
Boiled prawns
Our mussels
Clams
Razor clams
Scallop
Shrimps
Norway lobsters
Spiny lobster with green sauce

Wine: Turbio, Albariño and Nansa (sparkling)
Cava

Cake or dessert
Coffee

98 €

Product suitable for celiac 
We also have gluten-free bread (increased 1'65 €)
All TAX included



NUMBER **4**

Seafood Gil's without spiny lobster

Sea snails

Boiled prawns

Our mussels

Clams

Razor clams

Scallop

Shrimps

Norway lobsters


Course to choose

Turbot, fresh cod, cod cheeks with garlic prawns, hake trunk with garlic prawns or small monkfish with garlic prawns

Wine: Turbio, Albariño and Nansa (sparkling)
Cava

Cake or dessert
Coffee

115 €

Product suitable for celiac 
We also have gluten-free bread (increased 1'65 €)
All TAX included



Gil's

NUMBER 5

Pica-pica

Toasts with Iberian ham

Toasts with anchovies

Seafood Gil's

Sea snails

Boiled prawns

Our mussels

Clams

Razor clams

Scallop

Shrimps

Norway lobsters

Spiny lobster with green sauce

Wine: Turbio, Albariño and Nansa (sparkling)
Cava

Cake or dessert
Coffee

115 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included




Gil's

NUMBER 6

Pica-pica

Toasts with Iberian ham

Toasts with anchovies

Seafood Gil's without spiny lobster

Sea snails

Boiled prawns

Our mussels

Clams

Razor clams

Scallop

Shrimps

Norway lobsters

Course to choose

Turbot, fresh cod, cod cheeks with garlic prawns, hake trunk with garlic prawns or small monkfish with garlic prawns

Wine: Turbio, Albariño and Nansa (sparkling)

Cake or dessert

125 €

Product suitable for celiac
Dish can be prepared without gluten
We also have gluten-free bread (increased 1'65 €)
All TAX included

