

Menu

Casa Galicia

2087 R. Saint-Denis, Montréal, QC H2X 3K8, Canada | (514) 843-6698

Most Ordered



Paella fruits de mer / Seafood Paella

CA\$40.00

Crevettes, pétoncles, palourdes moules et calmars. / Shrimps, scallops, clams, mussels and squids.



Paella Valenciana

CA\$45.00

Fruits de mer et poulet avec chorizo. / Seafood and chicken with chorizo.



Croquettes de morue / Cod Croquettes

CA\$18.00

Golden-brown cod croquettes garnished with fresh parsley.



Crème caramel fait maison / Homemade Caramel Cream

CA\$9.00

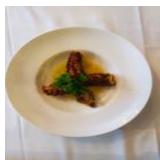
Custard dessert with a caramel syrup topping, made by pouring caramelized sugar into a mold before adding a creamy custard base. Known as flan or crème caramel.



Crevettes à l'ail / Garlic Shrimps

CA\$25.00

Sautéed shrimp in garlic butter, often enhanced with a touch of white wine and fresh herbs.



Pieuvre grillé / Grilled Octopus

CA\$35.00

Tender grilled octopus garnished with fresh parsley, served with a drizzle of olive oil.



Jamon Pata Negra Bellotta

CA\$40.00

Thinly sliced cured ham, garnished with fresh parsley.

Menu Casa Galicia



Gâteau traditionnel au Tía María fait maison / Traditional Homemade Cake with Tía

CA\$14.00

Traditional homemade cake with Tía María features layers of soft sponge cake infused with coffee liqueur, typically complemented by a creamy filling and a gentle hint of chocolate.



Paella au poulet, légumes & chorizo / Chicken, Vegetables and Chorizo Paella

CA\$24.00

Chicken, vegetables, and chorizo paella typically includes saffron-infused rice, tender chicken, vibrant vegetables, and spicy chorizo, creating a harmonious blend of flavors in this classic Spanish dish.



Patates à l'ail / Garlic Potatoes

CA\$9.00

Cube cut potatoes in a spicy garlic sauce, offering a robust flavor experience typical of garlic-infused dishes.

Couverts / Place Settings

Nombre d'ustensiles requis / Number of Utensils Required

0,00 \$



Cette commande servira combien de personnes ? / How many people will this order serve?

Extra



Patates à l'ail / Garlic Potatoes

CA\$9.00

Cube cut potatoes in a spicy garlic sauce, offering a robust flavor experience typical of garlic-infused dishes.



Riz / Rice

CA\$5.00

Basmati rice typically prepared with simple methods to highlight its natural aroma and texture.

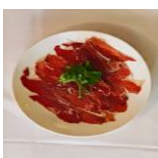
Entrées / Starters



Crevettes à l'ail / Garlic Shrimps

CA\$25.00

Sautéed shrimp in garlic butter, often enhanced with a touch of white wine and fresh herbs.

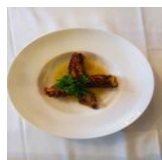


Jamon Pata Negra Bellotta

CA\$40.00

Thinly sliced cured ham, garnished with fresh parsley.

Menu Casa Galicia



Pieuvre grillé / Grilled Octopus

CA\$35.00

Tender grilled octopus garnished with fresh parsley, served with a drizzle of olive oil.



Calmars à la romaine / Roman Style Calamari

CA\$25.00

Lightly breaded and fried calamari, typically served with a side of aioli or lemon for dipping.



Calmars grillés / Grilled Calamari

CA\$22.50

Grilled calamari typically includes a marinade of olive oil, lemon, and garlic, offering a simple preparation that highlights the natural flavors of the seafood.



Tapas pour deux (trois variétés) / Tapas for Two (Three Varieties)

CA\$35.00

A selection of three tapas varieties, typically including cured meats, cheeses, and marinated vegetables, designed for sharing between two people.



Dégustations de mini tapas six variété / Six Variety of Mini Tapas Dishes

CA\$50.00

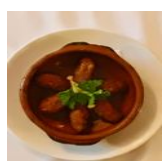
N.b. Variété de tapas au choix du chef. / Please note variety of tapas is choice of the chef.



Moules à la valencienne / Mussels Valencia Style

CA\$15.00

Mussels typically steamed with chorizo, saffron sauce, and spring onions, reflecting Valencia's culinary style.



Croquettes de morue / Cod Croquettes

CA\$18.00

Golden-brown cod croquettes garnished with fresh parsley.



Sardines grillées / Grilled Sardines

CA\$14.00

Grilled sardines with a touch of olive oil, typically served with lemon and fresh herbs for added flavor.

Soupes / soups



Bisque d'homard / Lobster Bisque

CA\$20.00



Soupe aux légumes froide / Cold Vegetable Soup

CA\$11.00

Chilled blend of mixed vegetables, typically featuring ingredients like bell peppers, onions, and carrots, creating a refreshing cold vegetable soup experience.

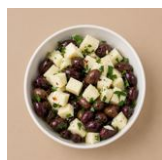


Soupe aux fruits de mer / Seafood Soup

CA\$30.00

A blend of seafood typically infused with a light broth, featuring a mix of ocean flavors.

Salades / salads



Assiette fromage manchego 12 mois / Plate of Manchego Cheese **CA\$32.00**

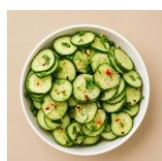
Aged Manchego cheese, typically accompanied by mixed olives and bread, showcases the rich, nutty flavors of this Spanish specialty.



Salade de tomate / Tomato Salad

CA\$12.00

Fresh tomato salad with optional vinaigrette dressing. Choose with or without dressing.



Salade de concombre / Cucumber Salad

CA\$12.00

Crisp cucumber slices with optional vinaigrette.

Paellas



Paella fruits de mer & demi homard / Seafood and Half Lobster paella **CA\$67.00**

Demi homard, crevettes, pétoncles, palourdes, moules et calamars. / Half lobster, shrimps, scallops, clams, mussels and squid.



Paella Valenciana

CA\$45.00

Fruits de mer et poulet avec chorizo. / Seafood and chicken with chorizo.

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Paella Catalana

CA\$36.00

Agneau, poulet, moules, chorizo et calamars. / Lamb, chicken, mussels, chorizo, and squids.



Paella fruits de mer / Seafood Paella

CA\$40.00

Crevettes, pétoncles, palourdes moules et calmars. / Shrimps, scallops, clams, mussels and squids.



Paella crevettes géantes & pétoncles / Giant Shrimps and Scallops Paella

CA\$45.00

Giant shrimp and scallops are typically combined with rice and infused with saffron, creating a seafood paella that showcases the essence of Spanish culinary tradition.



Paella pour deux / Paella for Two

CA\$125.00

Fruits de mer, homard et crevettes. / Seafood, lobster and shrimps.



Paella fruits de mer, agneau et chorizo / Seafood, Lamb and Chorizo Paella

CA\$50.00

Seafood, lamb, and chorizo paella typically features rice infused with saffron, incorporating a mix of seafood, tender lamb, and spicy chorizo, creating a harmonious blend of flavors.



Paella Galicia

CA\$70.00

Demi homard, fruits de mer, poulet et chorizo. / Half lobster, seafood, chicken and chorizo.



Paella légumes du jour / Vegetable of the Day Paella

CA\$32.00

A traditional Spanish rice dish featuring seasonal vegetables, typically enhanced with mushrooms, zucchini, and saffron for a fragrant and colorful experience.



Paella au poulet, légumes & chorizo / Chicken, Vegetables and Chorizo Paella

CA\$34.00

Chicken, vegetables, and chorizo paella typically includes saffron-infused rice, tender chicken, vibrant vegetables, and spicy chorizo, creating a harmonious blend of flavors in this classic Spanish dish.

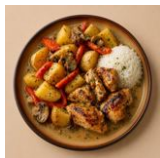
Grillades / grill



Filet mignon grillé sauce aux trois poivres (10 oz) / Three Peppers Sauce Filet Mignon

10 oz filet mignon with a trio of pepper sauce, choice of temperature ranging from very rare to well-done.

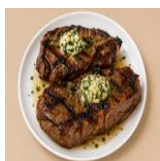
CA\$75.00



Poulet à l'ail / Garlic Chicken

Servi avec riz, légumes et patates. / Served with rice, vegetable and potatoes.

CA\$32.00



Entrecôte grillé / Grilled Boneless Rib Steak

Grilled boneless rib steak, ribeye cut. Selection of meat temperature from very rare to well-done.

CA\$65.00

À la Carte

Pieuvre à la gallega (plat traditionnel) / Gallega Style Octopus (Traditional Dish) CA\$70.00

Sautéed octopus with potatoes and paprika, drizzled with olive oil, inspired by traditional Galician preparation.

Casserole aux fruits de mer & homard / Seafood & Lobster Pan

CA\$77.00

Demi homard, crevettes, pétoncles, la lotte de mer, palourdes, moules et calmars. / Half lobster, shrimps, scallops, monkfish, clams, mussels and squid.

Grillade de fruits de mer / Seafood Grill

CA\$110.00

Grilled seafood typically includes shrimp, scallops, and calamari, offering a variety of ocean flavors.

Assiette de fruits de mer pour deux personnes / Seafood Plate for Two People CA\$200.00

A selection of seafood, typically featuring shrimp, mussels, clams, and calamari, arranged for two people.

Lotte à la basque / Basque Style Monkfish

CA\$46.00

Monkfish prepared Basque style, typically featuring a blend of tomatoes, peppers, onions, and spices, highlighting regional flavors.

Menu Casa Galicia

Casserole du pêcheur / Fisherman's Pan

CA\$50.00

Baked seafood casserole featuring a mix of fish and shellfish, typically complemented by a creamy sauce, fresh tomatoes, and aromatic herbs.

Desserts



Gâteau traditionnel au Tía María fait maison / Traditional Homemade Cake with Tía

CA\$14.00

Traditional homemade cake with Tía María features layers of soft sponge cake infused with coffee liqueur, typically complemented by a creamy filling and a gentle hint of chocolate.



Petit natas de crema pâtissier avec cannelle fait maison / Small Natas of Homema

CA\$11.00

Small natas made with homemade pastry cream, typically featuring a hint of cinnamon.



Crème caramel fait maison / Homemade Caramel Cream

CA\$9.00

Custard dessert with a caramel syrup topping, made by pouring caramelized sugar into a mold before adding a creamy custard base. Known as flan or crème caramel.

Menu végétalien / Vegan Menu



Menu végétalien / Vegan Menu

CA\$50.00

Végétalien. Chaque commande vient avec choix d'entrée, choix de plat principal, salade de fruits faite maison et choix de thé ou café. / Each order comes with a choice of starter, choice of main dish, homemade fruit salad and choice of tea or coffee.

Combo - suggestions du chef / Combo - Chef's Suggestions

Combo C - paella Málaga (1 entrée & 1 dessert) / Combo C - Málaga Paella (1 Starter & 1 Dessert)

CA\$60.00

Agneau, poulet, crevettes, pétoncles, palourdes, moules, calmars et morceaux de chorizo. / Lamb, chicken, shrimp, scallops, clams, mussels, squid, and pieces of chorizo.

Combo D - dorade méditerranéenne grillée (1 entrée & 1 dessert) / Combo D - Grilled Mediterranean

CA\$65.00

Servi avec riz & légumes. / Served with rice and vegetables.

Combo B - cazuela atlantique (1 entrée & 1 dessert) // Combo B - seafood cazuela (1 Starter & 1 Dessert)

CA\$65.00

Moules, palourdes, crevettes, pétoncles, lotte, calmars, morceaux de homard et riz. / Mussels, clams, shrimp, scallops, monkfish, squid, pieces of lobster and rice.

Menu Casa Galicia

Combo A - filet mignon (1 entrée & 1 dessert) / Combo A - Filet Mignon (1 Starter & 1 Dessert) CA\$90.00

Filet mignon grillé avec sauce aux trois poivres, légumes et patates. Choix d'entrée: salade verte, bisque de homard, soupe aux légumes froide, moules à la valenciana. Choix de dessert: salade de fruits frais, crème caramel, gâteau fait maison. / Grilled filet mignon with sauce with three peppers, vegetables and potatoes. Choice of starter: green salad, lobster bisque, cold vegetable soup, valenciana style mussels. Choice of dessert: fresh fruit salad, caramel cream, homemade cake.

Menu découverte pour deux personnes / Discovery Menu for Two People CA\$105.00

Menu découverte valenciana pour deux (4 entrées & 1 paella valenciana) / Valencia Discovery Menu for Two (4 Starters & 1 Paella) CA\$105.00

Inclus salade de pieuvre vinaigrette, croquettes de morue à la portugaise, calamars a la plancha, crevettes a la plancha, paella valenciana : fruits de mer, poulet & chorizo. / Includes octopus salad with vinaigrette, cod croquettes Portuguese style, calamari a la plancha, shrimp a la plancha, valenciana paella: seafood, chicken & chorizo.

Menu découverte zarzuela pour deux (4 entrées & 1 zarzuela fruits de mer avec homard entier) / Zarzuela Discovery Menu for Two (4 Starters & 1 Zarzuela Seafood with Whole Lobster) CA\$100.00

Inclus jambon melon, pieuvre a la plancha, poivrons à la plancha, pétoncles a la plancha, zarzuela de fruits de mer & un homard entier. / Includes melon ham, octopus a la plancha, peppers a la plancha, scallops a la plancha, seafood zarzuela & a whole lobster.

Boissons / Drinks



Jus de pomme / Apple Juice CA\$4.50

Freshly pressed apple juice, offering a naturally sweet and crisp flavor typically enjoyed as a refreshing beverage.



Jus d'ananas / Pineapple Juice CA\$4.50

Freshly extracted pineapple juice, typically made from ripe pineapples, offering a naturally sweet and tropical flavor.



Coke CA\$4.50

Classic, refreshing carbonated beverage.



Sprite CA\$4.50

Crisp, Refreshing Lemon-Lime Carbonated Drink



Soda au gingembre / Ginger Ale CA\$4.50

Carbonated soft drink flavored with ginger, offering a clean and crisp taste with a gingery bite.

Menu Casa Galicia

Club Soda

CA\$4.50



Effervescent Club Soda: Crisp, Refreshing, Perfectly Carbonated

Coke diète / Diet Coke

CA\$4.50



Diet coke typically features a crisp and refreshing taste, delivering the classic cola flavor without sugar, offering a satisfying soda experience.

Nestea

CA\$4.50



Refreshing Iced Tea, Perfectly Sweetened for an Invigorating Sip

Soda tonique / Tonic Water

CA\$4.50



Tonic water typically includes carbonated water with a hint of quinine, offering a slightly bitter taste commonly used as a mixer in various beverages.

Castello eau minérale naturelle gazéifiée 750 ml (Portugal) / Castello Sparkling Natural Mineral Water

CA\$4.50



Sparkling natural mineral water from Portugal, offering crisp effervescence and pure hydration.

Luso eau minérale naturelle 1 litre (Portugal) / Luso Natural Mineral Water 1 Liter

CA\$6.00



Luso natural mineral water sourced from Portugal, offering a refreshing taste and essential minerals.