

ROMANCE



CASA ROJA RIVERFRONT DINING ROOM



THE ATRIUM RIVERFRONT BALLROOM



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Photography by N.O.W. magazine

PASSION

PANORAMIC VIEWS OF THE MISSISSIPPI RIVER

The quaint architecture of Dutch Alley, and the Historic French Market area, all contribute to the distinctive ambiance of Galvez Restaurant. Chef Laura Cedillo's unique and savory menus contain a large variety of Spanish, French and Creole Continental Cuisine and Tapas with an authentic New Orleans HISTORY and fabulous flavor. Magnificent arched doorways and windows open to three spacious terraces providing an astonishing panoramic view of downtown New Orleans and the French Quarter, all under the moonlight and steps away from the picturesque RIVER and world famous CAFE DuMONDE. Come to Galvez for a superb taste of New Orleans History. Chef Laura Cedillo invites you to Galvez for an exquisite dining experience for business meetings, private dinners, events and receptions for 10 to 250 guests.



Weddings • Reception
Private Dinners
Rehearsal Dinners
Events • Business Meetings
events@galvezrestaurant.com

HISTORY OF GOVERNOR GALVEZ

On February 1st, 1777 at the age of 29, Bernardo De Galvez became the first Spanish Governor of Louisiana. Part of his mission was to befriend the native peoples and encourage immigration to the New Orleans French Quarter.

HERITAGE OF SPANISH CUISINE IN NEW ORLEANS

LOCATED IN THE HEART OF THE FRENCH QUARTER ON THE RIVER we're proud of the role Spanish cuisine played in making New Orleans a globally recognized destination for foodies. In fact, it's with this fine heritage in mind that our delectable dishes are prepared from scratch to the highest standards of authenticity.

Dinner: Tuesday – Sunday, 5pm – 10pm
Sunday Brunch 11am – 2:30pm

ELEGANCE

Galvez

R E S T A U R A N T



Continental Cuisine and Tapas
with a New Orleans History



Best View in the City

914 N. Peters Street • New Orleans, La 70114
Corner of Dumaine and Decatur
in Dutch Alley • 2nd Floor
504-595-3400

galvezrestaurant.com

Tapas

Shrimp Cerviche \$14

Gulf Shrimp Marinated in Fresh Tomatoes, Red Onions, Cilantro and fresh Citrus Juices. Served with Fried Plantain Chips.

New Orleans BBQ Srimp \$14

Fresh Gulf Shrimp in a spicy New Orleans style Butter Sauce, served with French Bread

Crabcake Cedillo \$10

Chef Laura's Jumbo Lump Crab Cake with Salsa Fresca. Topped with Spicy Chipotle Aioli.

Spanish Meatballs \$8

Delicately Seasoned Meatballs of Pork and Beef Cooked in Tomato Sauce. Topped with Manchego Cheese.

Clams or Mussels in a Special Marinara \$14

Fresh Clams or Mussels in a Roasted Tomato, Chorizo, Onion and White Wine Sauce

Patatas Bravas \$7

Oven Roasted Potatoes seasoned with Garlic and Paprika, tossed in Chef Laura's House Made Tomato Sauce

Fried Calamari \$10

Fresh Calamari fried to a perfect crisp and served with Saffron Aioli

Empanadas

Ask your server for today's fresh preparation

Manchego Croquettes \$8

Potato Croquettes filled with Manchego Cheese, deep fried and served with Quince Sauce

Chicken with a Garlic Albariño Wine Sauce \$9

Tender pieces of Chicken marinated in Garlic and Paprika, sautéed in White Wine

Sherried Spinach \$10

Fresh spinach sautéed with sherry, garlic, raisins and pine nuts

Imported Queso Plate \$14

A Selection of Spanish Cheeses Served with Sliced Apples, Grapes, Quince, Serrano Ham and Candied Nuts.

Salad

Fresh Avocado Salad \$7

Beautifully fanned avocado with salsa fresca.

Fresh Beet Salad \$8

Fresh Red Beets tossed with shredded Carrots, Red Onions and spinach in cilantro- sherry viniagrette topped with blue cheese.

Soup

Galvez Shrimp Bisque \$10

Bisque Style with Gulf Shrimp and Potato

Caldo Gallego \$8

Traditional Spanish Soup with Imported Chorizo, Pork, Potatoes, White Beans and Broccoli Rabbini

As the French and Spanish cultures integrated, and melded with the local Native and African Americans, they exchanged meals and recipes. In fact, it's rumoured that the first Gumbos and Jambalayas that we enjoy today had their origins in the classic Spanish dishes of Caldo Gallego and Paella.

Paellas

Seafood Paella \$25

Classic Spanish Arborio Rice dish made with Saffron, Mussels, Clams, Shrimp, Scallops, Calamari, seasonal Fish and Vegetables

Paella Valenciana \$23

Classic Spanish Arborio Rice dish with Saffron, Mussels, Imported Chorizo, Chicken, Shrimp, seasonal Fish and Vegetables

Paella de Carne \$20

Classic Spanish Arborio Rice dish with Saffron, Chicken, Imported Chorizo and Pork with Vegetables

Paella Vegetariana \$18

Classic Spanish Arborio Rice dish made with Saffron and Seasonal Vegetables

Seafood

Galvez Red Snapper \$30

Pan seared Red Snapper served with Fresh sliced Avocado and Black Beans, topped with a Cherry Tomato and Green Olive Salad

Vieux Carré Catch of the Day, market price

Pan seared Fish with Grit Cake, topped with a jumbo lump Crab Cake, Shrimp and classic Seafood Cream Sauce

Seared Scallops al Albariño \$30

Pan seared Scallops served over Potato Cake and Asparagus. Topped with sautéed Mushrooms, crispy Serrano Ham, Mint-Pea Pesto and Classic Buerre Blanc

Spanish Seafood Bouillabaisse \$30

A traditional Spanish Seafood Soup made with Clams, Mussels, Scallops, seasonal Fish, Shrimp and Calamari in Chef Laura's savory seafood and tomato broth. Garnished with fried Leeks

Grilled Salmon with Imported Chorizo Sauce \$24

Grilled Salmon served with sautéed Spinach and Asparagus, topped with Imported Chorizo White Wine Chorizo Sauce and crispy Potato Strings

Meat

Galvez Rack of Lamb with Rosemary \$29

Grilled Rack of Lamb Marinated in Garlic and Rosemary served with sautéed Mushrooms, Potato Cake and Red Wine Fig Sauce.

Surf and Turf \$35

Filet Mignon with potato croquettes and fresh asparagus in red wine demi-glace. Topped with three fresh Gulf Shrimp.

Chicken Chilindrón \$20

Chicken stewed with tomatoes, roasted red peppers and potatoes.

Smothered Pork Chop \$20

Pork Chops smothered in fresh tomato sauce, mushrooms and asparagus.

Desserts

Galvez Decadent Chocolate Cake \$8

Flourless Chocolate Cake Glazed with Dark Chocolate Garnish with Fresh Whipped Cream and Berries

Bread Pudding with Bourbon Sauce \$7

Chef Laura's Almond and Currant Bread Pudding with Caramel Bourbon Sauce

Flan Estilo Galvez \$7

Classic Spanish Custard with Caramel Sauce topped with Figs

Parfait \$9

Layer of fresh fruit, chocolate cake, whipped cream, sugar pecans.

Fresh Fruit \$6

Bowl of assorted Fresh Fruits

Postre Del Dia

Dessert of the day



SEAFOOD PAELLA



SEARED SCALLOPS AL ALBARIÑO



RACK OF LAMB WITH ROSEMARY



GALVEZ DECADENT CHOCOLATE CAKE

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