

SPANISH FOOD AND WINE MASTERCLASS

Fuet y Picos

and a glass of Sangria on arrival

TAPAS & WINE

Pulpo a la Gallega

steamed octopus with potatoes and pimentón paprika

Paired with Bodegas Castro Martin Albariño

Pisto

slow cooked vegetables in a tomato and herb sauce

Paired with Algueira Ribeira Sacra Mencía

Croquetas de jamón

deep-fried Ibérico ham and béchamel croquettes

Paired with Algueira Brandan Godello Ribeira Sacra

Torreznos fritos con mojo dulce

crispy pork belly with sweet and spicy sauce

Paired with Lagrimas de Garnacha

Presa Ibérica a la parilla

marinated Iberian pork cooked on the grill and served pink

Paired with Tomas Cusine Auzells

DESSERT

Dulce de limón y queso

lemon cheesecake

Paired with Secua Chardonnay Dulce Vino de la Tierra Castilla

