

Gastronomic Tour

Welcome Cocktail

Spanish Priorat wine Sangría with citric and red berries foam
Juices Cocktail with citric and red berries foam



Iberian Ham

Iberian Ham with "Picos" served individually
(EXTREMADURA & CATALUNYA)

Served by waiters

Chof Olive (Olive oil spherification with citrus fruits) (CATALUNYA)
Traditional patatas bravas served in a mini fryer
Paper cornet of Seasoned Shark's snack from Cadiz with
Majorcan fresh lime mayonnaise
(CÁDIZ & BALEARIC)

Pintxos

Pintxo of homemade Spanish Omelette and Padrón bell peppers
(EUSKADI)
Pintxo of crab with prawns, corn and tomato (EUSKADI)
Pintxo of Falafel with mint chutney sauce and sun-dried tomatoes
(EUSKADI)

Salads and appetizers

Little "Chorizos" with cava wine and Mediterranean herbs
(CATALUNYA)

Can of Pulpo a Feira with La Vera paprika seasoning
(GALICIA)

Tuna Pie (GALICIA)

Cod salad with olives, fennel and orange (ANDALUCIA)

Canarian avocado and tomato salad with corn dippers
(CANARIAS)

Antiox berries salad with goat cheese and varied seeds
(ASTURIAS)

Mozarabic cous cous salad with vegetables and mint
(CATALUNYA)

Traditional platter of Catalan cold meat (CATALUNYA)
Hummus (ANDALUCIA)

Mussels "au gratin" with white wine and fennel (GALICIA)

Sauteed bread crumbs with chorizo, ham and grapes
(ANDALUCIA)

Spanish mortar with potato salad with "garlic mayonnaise" and
Caviar (CATALUNYA)



Brocheta

Chicken brochette with Mediterranean spices covered by
potatoes (MURCIA)

Salmorejo Andaluz

Tomato Andalusian soup with jamon shavings and quail eggs
bits (ANDALUCÍA)

Vegetarian Tomato Andalusian Soup (ANDALUCIA)

Watermelon Gazpacho (ANDALUCIA)

Hot Dishes Buffet-Degustación

Valencian paella with vegetables, seafood and chicken
(VALENCIA)

Barcelona style cannelloni with spinach and sun-dried tomatoes
(CATALUNYA)

Barcelona style Macaroni with bechamel sauce, chicken sausage
and cooked au gratin (CATALUNYA)

Fish-Based pasta paella, delicious with all i oli sauce (VALENCIA)

Stew of chickpeas with "galician" clams and prawns (GALICIA)

Trinxat de la Cerdanya (Vegetables with bacon) (CATALUNYA)

Meat

Stuffed beef cheeks with red wine sauce (CASTILLA Y LEÓN)

Fish

Pickled Sardines

Sea bream with saffron and Valencia oranges sauce (VALENCIA)

Garnish

Steamed basmati rice, with cardamom and cinnamon. Delicious
with stewed meats (INTERNATIONAL)

Braised Vegetables with virgin olive oil



Desserts

Cheese board: Urki, Pink Pepper, Goat Romero, Cheddar, Gouda...
Paper cornet of churros with hot chocolate
Candied Canarian bananas fritters (CANARIAS)
Fondue Fountain with fruits and sweets
Catalan cream traditional Catalan crème brulee, burnt at the time
with Carquinyolis (CATALUNYA)
Berries and cream cake
Homemade chocolate truffles
Assorted homemade cakes
Assorted selection of seasonal fruits
Homemade brownie
Apple Compote
Rice pudding flavored with cinnamon
Assortment of sweets
Pomegranate with Muscatel liqueur

Included drinks

Red wine "Castell de Bruges for
Tablao Cordobes Flamenco Barcelona" D.O. Penedés
White wine "Castell de Bruges" D.O. Penedés
Pink wine "Castell de Bruges" D.O. Penedés
Draft Beer
Sangría
Cold drinks
Water
Nespresso Coffee selection

(All included drinks are free and unlimited, we also have a
premium wine and spirits list)



Tapas tasting service menu



Traditional



Vegan

Little pot of selected Spanish olives mix

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Little pot of Manchego cheese cubes

Madrid's potato and vegetables salad

Mini Valencian Paella

Bravas Fries (vegan version)

Can o Galician octopus "a Feira"

Andalusian Salmorejo shot

Andalusian Salmojero shot

Mini Vegan Valencian Paella

Bravas Fries

Taboulé Salad

Crab Pintxo

Hummus pot

Omelette Pintxo

Canarian avocado and tomato salad

"Pà amb tomàquet" and Jamón Ibérico

Salmagundi of soft wheat with vegetables and fruits

Madrid's potato and vegetables salad

Catalan Custard Cream with Carquinyoli

