



# SPANISH WINE CLASS DINNER MENU

345 per person

Includes meal prepared live by Spanish chef, Spanish wine lesson by qualified sommelier, dinner service, use of Riedel glassware and use of hand-painted terracotta crockery. \*T&C's apply

## PAELLA

All paellas are made on-site, the traditional way with bomba rice, saffron, smoked paprika in a large paella pan.

Choose one:

Seafood - Squid, mussels, shrimp, langoustines and seasonal veg

Free-range chicken - Ecologic cauliflower, broccoli, seasonal veg

Surf 'n Turf - Seafood, chicken, seasonal veg

Black paella - Cuttlefish, shrimp, squid ink, aioli

Lamb - Slow cooked lamb, seasonal veg

Black fideua - Black paella with vermicelli noodles instead of bomba rice

## GADIR TAPAS

Choose two:

Oxtail croquets with piquillo pepper mayo

Slow cooked squid in ink with a green pea sauce

Albondigas de pollo en salsa - Chicken meatballs in a ratatouille sauce

Stuffed squid with shrimp mouse and seafood bisque

Mediterranean baby squid with caramelized onion and potato timbal

## HISPANA TAPAS

Choose two:

Galicia style octopus with crushed potatoes and sweet paprika

Red piquillo peppers with aged Manchego cheese

Peeled prawns in garlic, chili and paprika sauce

Grilled asparagus in creamy porcini mushroom sauce

Cordoba style slow-cooked oxtail in its own sauce and rain potato

## DESSERT

Choose one:

Crema Catalana

Homemade churros

Leche fria pudding

Chocolate crème brûlée