

ANDALUSIAN RECEPTION

*Canapé of Fresh Anchovies Marinated in Vinegar*

*Malaga Salad (Cod with Orange and Potatoes)*

*Mountain Goat Cheese with Fried Peppers*

*Crunchy Chistorra Ibérica Sausage*

*Jabugo Ham*

*Jabugo Cured Pork Loin*

*Ronda Black Pudding Fritters*

*Cordoba Style Partridge Lollipop*

*Bruschetta Mojama Cured Tuna from the Straits*

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*House Andalusian White Wine*

*House Andalusian Red Wine*

*Manzanilla Sherry*

*Water and Soft drinks*

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36,75 €

VAT not included

ANDALUSIAN GALA MENU I

*Porra Antequerana (Thick Gazpacho) with Quail's Egg and Jabugo Ham*

*Sea Trout Fillet a la marinera with an Aroma of Moriles wine*

*Cordoba-Style Lamb Shank with Rosemary Honey and Sweet Black Olives*

*Bienmesabe (Almonds, Honey and Cream)*

*Croccant and Chocolates*

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*White Wine: Viña Barredero (Huelva)*

*Red Wine: Principe Alfonso Reserva (Ronda)*

*Sweet Wine: Tres Leones (Málaga)*

*Water and Soft drinks*

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95,00 €

VAT not included

## ANDALUSIAN GALA MENU 2

*Andalusian Gazpacho with Tiger Prawn Salad*

*Monkfish Tail and Clams with Malaga-Style Emblanco Soup*

*Ibérico Pork Tenderloin Stuffed with Dates in Sherry Sauce*

*Aroma de Sevilla (black Chocolate, Oranges and Orange Blossom)*

*Croccant and Chocolates*

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*White Wine: Viña Verde (Montilla)*

*Red Wine: Pago de los Aguilares Pinot Noir (Ronda)*

*Sweet Wine: Par de Naranja (Huelva)*

*Water and Soft drinks*

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103,00 €

VAT not included

## ANDALUSIAN GALA MENU 3

*Malaga Ajoblanco Soup with Melon and Grape Pearls*

*Rota-Style Loin of Conil Redbanded Sea Bream*

*Millefeuille of Seville-Style Bull's Tail*

*Recuerdos de la Alhambra (Chocolate, Cinnamon and Almonds)*

*Croccant and Chocolates*

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*Fortified Wine: Amontillado Escuadrilla (Jerez)*

*Red Wine: Señorío de Nevada (Granada)*

*Sweet Wine: Pedro Ximénez Reserva López Hermanos Family (Málaga)*

*Water and Soft drinks*

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115,50 €

VAT not included

## ANDALUSIAN GALA MENU 4

*Hot Gazpachuelo Soup with Clams and Huelva Prawns*

*Seafood Stew with Almadraba Tuna Loin and Potatoes*

*Andalusian-Style Stuffed and Baked Capon*

*San Marcos Cake (Tocinillo de cielo, creamy Chocolate sponge Cake and Yema Tostada)*

*Croccant and Chocolates*

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*White Wine: Viña Barretero (Huelva)*

*Red Wine: Conrad (Ronda)*

*Sweet Wine: Don Pedro Ximénez (Montilla)*

*Water and Soft drinks*

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110,00 €

VAT not included