

The Menu

COURSE 1

Porra Antequerana

Rich, chilled Andalusian soup made from ripe tomatoes, bread, olive oil and garlic. Garnished with diced hard-boiled eggs and chopped Iberian ham
*(Paired with **Muerda Ecologico Rosato - Castilla la Mancha - Rosé**)*

COURSE 2

Albondigas

Tender pork meatballs seasoned with garlic and parsley. Simmered in a velvety almond sauce made from roasted almonds, bread, garlic and white wine.

Authentic Andalusian cuisine.

*(Paired with **Marqués de Altillo Rioja Crianza - Red**)*

COURSE 3

Andalusian Potato Salad

Creamy and colourful dish made from diced potatoes, carrots, peas and mixed with tuna and hard-boiled eggs. Bound together in a rich mayonnaise dressing.

Garnished with olives, roasted red peppers and crisp bread

*(Paired with **Copa Del Sol Verdejo - White**)*

COURSE 4

Croquetas de Pollo

Crispy golden-brown Spanish croquettes filled with shredded chicken and béchamel sauce. Served with freshly prepared aioli.

*(Paired with **Castell Llord Classic Brut Cava - Sparkling**)*

COURSE 5

Natillas

Classic Spanish custard dessert. Rich and creamy treat served chilled and topped with a sweet biscuit

*(Paired with **La Villa Real Moscatel - Dessert**)*