

al LADO

&
OLE WINE IMPORTERS
Tuesday, May 14th

FIRST COURSE

Starters

Spanish Olives, Candied Almonds, Pimentos del Padron

Paired with Casteller Penedes 'Brut' Cava

SECOND COURSE

Salmon Tartare

*Capers / Piquillo Pepper / Stone Ground Mustard
Lemon / Crispy Taro Chips*

Paired with Columna Rias Baixas 2011 Albariño

THIRD COURSE

Shrimp Cazuelas

Garlic / Olive Oil / Chile de Arbol

*Paired with CVA 'Ludovicus Blanco' Terra Alta 2011
Garnacha Blanca*

FOURTH COURSE

Calamaris Fritos: Olives, Caper Berries, Basil, Salsa Brava

*Paired with Cortijo 'Rosado' Rioja 2012
Garnacha - Tempranillo*

FIFTH COURSE

Patatas Bravas

Chorizo, Valdeon, Romesco

Paired with Vinos Sin Ley Madrid 2010 Garnacha

SIXTH COURSE

Pork Cheek

*Creamy Polenta / Harrisa Aioli
Braising Jus Reduction / Watercress*

*Paired with Bodegas Vizcarra Ribera del Duero 2011
Tempranillo*

DESSERT

Dark Chocolate Flowerless Cake

*Marcona Almond semifreddo / Macerated Cherries /
Almond / Butter Crumble*