



FLAMENCO WITH LA EMI & VICENTE GRIEGO

CORDOBA - LA EMI

SEVILLANAS - COMPAÑIA

SOLO DE GUITARRA - MARIO FEBRES

SOLEÁ POR BULERÍA - CARLOS MENCHACA

SOLO DE CANTE - VICENTE GRIEGO

TARANTO- LA EMI

FIN DE FIESTA - COMPAÑIA

DINNER

TAPAS

QUESO DE CABRA Y MANZANA

MELTED GOAT CHEESE WITH FOIE GRAS AND CARAMELIZED APPLE
CRUNCHY PUFF PASTRY AND PEDRO XIMÉNEZ REDUCTION AND HONEY

SALAD

ENSALADA MIXTA

PIPIRRANA | GARLIC OIL | MANCHEGO CRACKERS | SHAVED ASPARAGUS | SHERRY WINE DRESSING

ENTRÉE

SLOW BRAISED CHICKEN THIGH

CHORIZO AND CHICKPEA STEW | TRI COLORED PEPPERS | ESPELETTE PEPPER | SAFFRON RICE

DESSERT

FLAN AL ESTILO TRADICIONAL DE CREMA CATALANA

CLASSIC SPANISH CUSTARD WITH 'ESPUMA' OF CATALAN CREAM
CINNAMON ORANGE MARMALADE

CHEF GILBERT ARAGON