

GRAND TASTING FESTIVAL: THE NEW SHOW AT THE TABLAO FLAMENCO CORDOBÉS

We invite you to take a tour of the classic dishes of each region.

Welcome cocktail

Refreshing citrus fruit, Priorat wine and red berry foam sangria.

Appetizers served at the table

Select assortment of olives with rosemary (Catalonia)

Cubes of sheep's cheese with dates and strawberry crisp
(La Mancha)

Andalusian flower pot with vegetables, edible soil and flowers (Andalusia)

Ham, ham carver and show

Iberico ham carved by a professional during the meal, accompanied by bread rubbed with tomato, *pa amb tomàquet* (Extremadura and Catalonia)

Waiter service

Marinated dogfish cooked to order with lime mayonnaise (Cadiz and the Balearic Islands)

Mini-fryer with seasonal mushroom croquettes (La Rioja)

Hot churro fritters in paper with home-made hot chocolate (Madrid)

Canapés on sticks

Home-made omelette with padron peppers (Basque Country)

Blue cheese, pistachio dust, walnuts and apricot (Basque Country)

Crab with prawns, sweet corn and tomato (Basque Country)

Falafel with mint chutney and sun-dried tomatoes (Basque Country)

Salads or small appetisers

Tin of Russian salad with frisée lettuce and olive oil caviar (Madrid)

Tin of sliced octopus with smoked paprika (Galicia)

Seafood salad with prawn mayonnaise and salmon roe (Galicia)

Antioxidant salad of red berries with goat's cheese and seeds (Asturias)

Avocado and tomato salad with corn tortillas (Canary Islands)

Skewers

Salmon with seasonal fruit perfumed with lime (Cantabria)

Seasonal vegetables with home-made romesco sauce (Catalonia)

Gazpacho

Gazpacho with a cherry tomato skewer and basil oil (Andalusia)

Hot dishes from the tasting buffet

Noodle paella with aioli (Catalonia)

Valencian-style seafood paella (Valencia)

Vegetable paella with smoked paprika and olive oil (Extremadura)

Catalan-style spinach and sun-dried tomato cannelloni (Catalonia)

Meats

Lamb stew with saffron potatoes (La Mancha)
Chicken medallions with confit fruit with cinnamon and Catalan sauce (Catalonia)

Beef à la mode in Priorat wine (Catalunya)

Fish

Catalan-style salt cod gratin with a garlic mousseline (Catalonia)

Ratatouille with fresh salmon and basil oil

Gaudí-style red mullet with a mosaic of vegetables (Catalonia)

Side dishes

Potato gratin with cheese and vegetables (Asturias)

Sautéed seasonal vegetables with herbs and home-made romesco sauce (Catalonia)

Jasmine basmati rice with cardamom and cinnamon

Desserts

Mandarin mousse with kumquat jam and orange jelly

After Eight mint and Guanaja chocolate cup

Mini macarons

Mini Reinette apple tarte tatin with crème anglaise

Mini chocolate fondant with mango cream

Canary Island banana fritters with chocolate (Canary Islands)

Traditional Catalan crème brûlée with a crunchy caramel topping and carquinyoli
biscotti (Catalonia)

Seasonal fruit skewer (Catalonia)

Artisan chocolate truffles

Drinks

Ermita de Brujes for Tablao Flamenco El Cordobés red wine

Ermita de Burgués white wine

Draught beer

Sangria

Soft drinks

Water

Selection of coffees

Selection of infusions