

ANDALUSIA

STARTER

POTATO & MANCHEGO CROQUETAS

ROASTED GARLIC AIOLI

A croqueta is a small bread-crumbed fried food roll, usually containing potatoes, cheeses, ground meat, and a thick béchamel (white base sauce). They are one of the most typical tapas dishes. Manchego cheese is made from sheep's milk and originates in the southern mountains of Spain.

ENTREE

SEAFOOD PAELLA

CHORIZO, SHRIMP, SCALLOPS, MUSSELS, SQUID

Paella is one of the best-known rice-and-meat dishes in the Spanish cuisine, and for this reason, it may be seen internationally as Spain's national dish. Paella takes its name from the wide, shallow traditional pan used to cook the dish on an open fire. The untraditional use of seafood was incorporated due to the region's proximity to the Mediterranean Sea.

SIDE

LIMA BEANS & CHORIZO

SAFFRON TOMATO BROTH

Chorizo is a type of fermented, cured, and smoked pork sausage. It's made from coarsely chopped pork and pork fat, seasoned with garlic, pimentón – a smoked paprika – and salt. This is a common side dish within Spanish food culture.

DESSERT

TOCINO DE CIELO

FRESH BERRIES, CARAMEL DRIZZLE

Tocino de Cielo is very similar to flan, especially in appearance, but the two desserts are made with very different components, which leads to an extremely light and tender custard that's fantastically smooth. The dish originated as a way to use up leftover egg yolks, since its origin location is a city known for its sherry production, which uses egg whites to clarify the sherry.