

HARBOUR

CHRISTCHURCH

Viva el Flamenco Spanish Night



THURSDAY 6TH JUNE • 7PM

On the Menu

Tapas

Olives, smoked almond, pan con tomate, boquerones

Wine Pairing: Sangria

Polpo

*Octopus tentacle, chiles rellenos, patata bravas
and garlic emulsion*

Wine Pairing: Albariño, Spain

Spanish Omelette Soufflé

*A twist on Alex's classic Twice Baked Cheese Soufflé
Saffron, chorizo and Manchego*

Wine Pairing: Basa Verdejo, Spain

Pollo al Ajillo

Chicken in garlic

Wine Pairing: Rioja Reserva, Spain

Magdalenas

*Magdalensa soaked in Licor 43 syrup,
almond ice cream and polvorones*

Wine Pairing: Finca Antigua Moscatel, Spain
