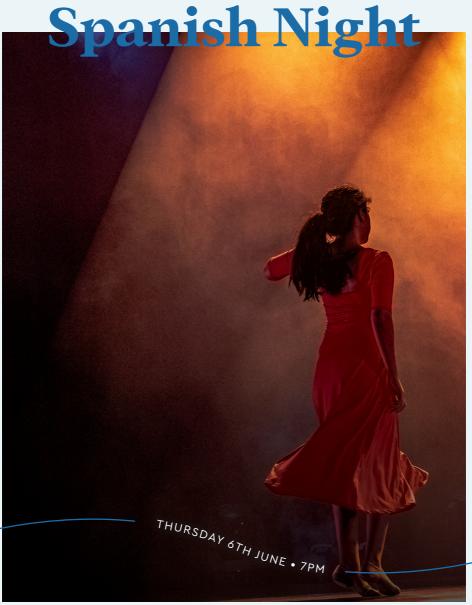
Viva el Flamenco Spanish Night



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