

HISPANIA



FOODS from SPAIN

EXTREMADURA GASTRONOMIC WEEK 2016

21st November to 27th November



UNIÓN EUROPEA

Fondo Europeo de Desarrollo Regional

Una manera de hacer Europa

TAPAS TO SHARE

JAMÓN IBÉRICO DE BELLOTA (Tasty/Coto de Galán), 80g.....£19.50
Hand-carved Extremadura ham from free-roaming acorn-fed Iberian pig

EMBUTIDOS DE EXTREMADURA (Coto de Galán & Sierra Monesterio)..... £9.50
Cured meats selection: Iberian chorizo, salchichón and lomo

SELECCIÓN DE QUESOS EXTREMEÑOS..... £9.50
Extremadura cheese selection: Ibores (goat), Llera (ewe) served with cheese biscuits, fruit and quince paste

MIGAS EXTREMEÑAS..... £8
Bread, chorizo, 'organic pimentón de La Vera' (paprika) and garlic mix served with a poached egg

NUESTRO REVUELTO DE MORCILLA IBÉRICA..... £9
Iberian black pudding, caramelised onion, 65° cooked egg, 'piquillo' pepper and hazelnuts vinaigrette

MAIN COURSES

PALETILLA DE CORDERO LECHAL CON PATATA REVOLCONA.....£32
Roasted suckling lamb shoulder with crushed 'pimentón de La Vera' (paprika) crushed potato

CACHOPO DE JAMÓN IBÉRICO Y QUESO DE OVEJA EXTREMEÑO.....£20
Escalope of veal parcel filled with Iberian ham and Extremadura sheep cheese with fries

WINES

CARLOS PLAZA JOVEN 2015£26
Red wine
Grape Composition: Tempranillo 90% & Syrah 10%
Tasting notes: Carlos Plaza Joven has an intense cherry color with vivid beautiful violet hint. Intense and clean

CARLOS PLAZA SELECCIÓN 2011£29
Red wine
Grape Composition: Tempranillo 70%, Syrah 15% & Merlot 15%
Tasting notes: Carlos Plaza Selección shows an intense cherry colour with purple and garnet hints. Medium-body, clean and shining