PRIVADO
AT
ANDALUCIA

INVITES YOU TO EXPERIENCE | A TASTE OF ANDALUCIA WINE TASTING

AN EVENING OF SPANISH WINE, CULTURE & DISCOVERY.
JOIN US FOR AN EXCLUSIVE EVENING WITH CLARA VERHEIJ, OWNER OF THE AWARD-WINNING BODEGAS BENTOMIZ WINERY IN MALAGA, CELEBRATING THE PASSION, HERITAGE AND ARTISTRY OF SPANISH WINEMAKING.
DISCOVER A CAREFULLY CURATED SEVEN-COURSE TASTING MENU, THOUGHTFULLY PAIRED WITH EXCEPTIONAL SPANISH WINES, IN AN INTIMATE SETTING AT PRIVADO, OUR BEAUTIFUL PRIVATE DINING SPACE.

1. EL APERITIVO
LOBBAN-BENTOMIZ · SPARKLING BRUT

PAN CON TOMATE & JAMÓN IBÉRICO | TOASTED BREAD · FRESH TOMATO · JAMÓN IBÉRICO
GILDA | GORDAL OLIVE · GUINDILLA PEPPER · CANTABRIAN ANCHOVY (GF)

2. CLÁSICOS ESPAÑOLES
PIXEL · DRY WHITE

TORTILLA ESPAÑOLA | CLASSIC SPANISH POTATO OMELETTE (V)
PATATAS BRAVIOLI | CRISPY POTATOES · BRAVAS SAUCE · ALIOLI (V)

3. DEL MAR
ARIYANAS SECO SOBRE LÍAS FINAS

VIEIRAS CON AJO BLANCO | KING SCALLOPS · APPLE · ALMOND AJO BLANCO

4. FRESCO DEL MAR
ARIYANAS ROMÉ ROSADO

LA PERLA | PRAWN CARPACCIO · CITRUS · EXTRA VIRGIN OLIVE OIL (GF)

5. TIERRA ANDALUZA
TINTO DE ENSAMBLAJE

CORDERO ANDALUZ | LAMB CUTLET · FLAVOURS OF ANDALUCÍA · HERB CHIMICHURRI

6. QUESOS
ARIYANAS TERRUÑO PIZARROSO

SELECCIÓN DE QUESOS | PAYOYO CHEESE · BLUE CHEESE · PEAR · MEMBRILLO

7. EL FINAL DULCE
DAVID TINTO DULCE

CHOCOLATE & FRUTOS ROJOS | DARK CHOCOLATE · SEASONAL RED FRUITS

DUE TO THE EXCLUSIVE AND CAREFULLY CURATED NATURE OF THIS INTIMATE TASTING EXPERIENCE, WE REGRET THAT WE ARE UNABLE TO ACCOMMODATE DIETARY REQUIREMENTS OR MENU ALTERATIONS.