



## MALONE LODGE

### SPANISH TAPAS & WINE PAIRING EVENING MENU

On arrival

*Rigol Brut Nature Cava N.V., Catalonia, Spain*

#### PICOTEO

Gazpacho- Chilled Andalusian Soup

Pimentón de la Vera, Smoked Aubergine- Spanish Style Bruschetta

Gordal Olives- Stuffed with Fresh Orange & Oregano

Patatas Bravas- Bravas Sauce & Garlic Aioli

*Barbadillo Fino, Jerez*

#### CARNE

Chorizo- Confit in Spanish Sherry

Jamón Serrano

Estofado De Carne con Vino Tinto- Spanish Beef Stew with red wine

Pinchos Morunos- Pork Skewers

*Principe de Viana Garnacha Rosado, Navarra*

#### PESCADO

Calamares Fritos- Crispy Squid, Squid Ink Aioli & Garlic Aioli

Mejillones- Mussels with Paprika & Tomato

Paella- Saffron Scented Rice with King Prawns

Croquetas de Bacalao- Salt Cod Croquettes

*Martín Códax Alba Albariño, Rias Baixas*

#### QUESO

Manchego- Sourdough Crisps, Fig Chutney

*Rioja Vega Crianza, Rioja Alta*

#### POSTRE

Crema Catalana- Rich Set Custard with Hard Caramel topping

Tarta de Queso- Baked Basque Cheesecake

*Coto de Hayas Moscatel 50cl, Campo de Borja, Spain*