



## Supper Club Menu March 2010

### Wines

White: Borsao Selection (Grape: Macabeo).

Red: Finca Antigua (Grape: Garnacha).

### Charcuterie Tapas

Country toast with tomato and salchichón or fuet.

Flamenquines, breaded serrano ham, Manchego Cheese and asparagus.

Swiss chard with crunchy black pudding.

King prawns with panceta and pistachio.

“Empedrado” rice, cooked with potatoes, chickpeas and cured charcuterie.

Fillet steak with tarragon, and potato puree with chorizo and pinenuts.

### Pudding

Quince sorbet with rosemary and a rhubarb compote.