



PALACIO DEL NEGRALEJO

SPANISH WINE 2019

© Palacio del Negralejo. Ctra. San Fernando a Mejorada. Km.3 - 28522 Rivas-Vaciamadrid (Madrid) | Tif.: 91 669 11 25 eventos@negralejo.com

MÁXIMA EXPRESIÓN EN 5 SENTIDOS

SPANISH WINE MENU

Broccoli quiche and grana padano cheese cube

Shot of traditional "Salmorejo" with a dusting of Iberian cured ham powder and extra virgin olive oil

Cream cheese stuffed cherry peppers with black olives tapenade

Spoonful of quinoa and Catalan-style ash-roasted vegetables "Escalivada" with onion crunch
Totopos de maíz con emulión de aguacate y cilantro

Bocconcini and cherry tomato with basil and pine nut pesto

Steak tartar with smoothed wasabi and smoked salt

Smoked fish tartlet with baby vegetables and tartar sauce

Iberian pork cured ham with tomato emulsion on focaccia

Roast beef and caramelized onion mini sandwich

Smoked salmon cube with soya and citric mayonnaise

Cantabrian anchovy with aged Manchego cheese skewer

Purple potato chips with dense cockle cream

Foie with almond bites and baked apple sauce

Cherry tomato and goat cheese skewer with a touch of *Modena*

DRINKS:

White wine Monopole Siglo XXI D.O. Rueda

Red wine Viña Real Crianza D.O. Rioja

Water, draught beer and soft drinks

To choose: 6 references

Service duration 25-30 minutes

www.negrалеjo.es

