

EXPERIENCE A PLAYFUL EVENING AT OUR 19TH-CENTURY MANOR, WHERE FINE WINE AND EXQUISITE BITES UNITE IN PERFECT HARMONY. DELIGHT IN EXPERTLY CURATED PAIRINGS THAT CELEBRATE TASTE AND TRADITION, ALL WITHIN AN AMBIANCE OF HISTORY AND HOSPITALITY. PREPARE FOR A CULINARY FIESTA WITH OUR SPANISH-INSPIRED SMALL PLATES, EACH COURSE HIGHLIGHTS THE REGION'S FINEST FLAVORS, PAIRED WITH FINE WINES THAT ENHANCE AND ELEVATE THE EXPERIENCE.

->>>> STARTER

Begin the evening with Warm Marinated Olives and Tomato Manchego tartlets. These delightful bites will whisk you away to the lively streets of España. Paired w/a crisp Viña Palaciega Cava Brut, Spain

FİRST COURSE

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Savor the flavors of Gambas al Ajillo. Succulent shrimp cooked in garlic and olive oil, a classic Spanish dish that will leave you yearning for más. Paired w/Bodegas Torre Oria, Valencia Pinot Noir Rosé, Spain

->>>> <<<<>>SECOND COURSE

Indulge in Smoky Spanish Meatballs paired with Pepper-glazed Goat Cheese Gratin. The rich and savory meatballs combined with the creamy, tangy goat cheese will be a match made in heaven. Paired w/Ego Bodegas, Jumilla Fuerza Red, Spain



THİRD COURSE

Dive into Mussels with Chorizo, Tomato and Garlic. Fresh mussels cooked to perfection with a burst of tomato and garlic flavors, bringing the taste of the Mediterranean to

your plate Paired w/Castillo De Fuendejalón, Campo de Borja Crianza, Spain



End the night on a sweet note with Tres Leches Cake. This moist and decadent cake soaked in three types of milk will be the perfect finale to your Spanish feast. Paired w/From The Farm, White Sangria, Spain

\$65 per person plus tax and gratuity



