



Taste of Spain

WINE DINNER

FIRST COURSE

MELON & IBERICO

with basil gel

paired with Ameztoi Getariako Txakoli

SECOND COURSE

THIN SLICED OCTOPUS SALAD

pave plank with saffron gravel, fennel flower, chorizo jam,
smoked chili & shallot dressing

paired with Anónimas 'Os Dunares' Albariño Atlántico

THIRD COURSE

MESQUITE-FIRED VEAL

preserved tomato polenta, blistered gernika peppers, madeira demi

paired with Álvaro Palacios Priorat Camins del Priorat

FOURTH COURSE

SPANISH FLAN

with cherry compote

paired with El Maestro Sierra Pedro Ximénez

NIJJI

RESTAURANT