

GRAN HOTEL ALMERÍA
Conference Dinner
Thursday 6th February 2020

MENU

Welcome to Gran Hotel Almería

Iberian Ham and Manchego Cheese

Appetizers (to share)

Santoña anchovies with sprinkled paprika served on a spoon

Smoked cod mousse and mullet roes in a lime sauce

Foie-gras foam with berries

Macerated Iberian ham croquettes

Meat roll in a Parmesan sauce

'Suquet' of honeyed rice with red prawns

Main course

Slow-cooked beef cheeks in a Castilian sauce

or

John Dory fillet in a Vinho Verde sauce

Desserts

Lemon tartlet

Beverages

Nuviana (red wine) & Nuviana (white wine), D.O. Valle del Cinca;

Domestic beers (lager); Soft drinks; Spring mineral water

Coffee or tea

A glass of cava