FLAMENCO SHOW+ DRINK

Mineral water, wine (a choice from the wine list), sangria, coffee or tea.

FLAMENCO SHOW+ TAPAS

Typical small sharing platters served with a drink.

Tapas

Extra-large olives
Cured cheese with mini bread sticks and olive oil
Russian salad
Fried potato chunks with a spicy sauce
Andalusian-style marinated Chicken casserole
Oxtail croquettes
Giant croquette with a spicy mince filling

Dessert: Crema catalana

Iberico ham (+7€)

Drink: Mineral water, wine or sangria, coffee or tea

FLAMENCO SHOW+ DINNER

The Carmen dinner consists of superbly made traditional Spanish dishes.

Aperitif

Extra-large olives Iberico ham Home-made croquettes

Starters (a choice of the following)

Chef's soup (chicken noodle and vegetable soup, cream of vegetable soup, chilled tomato soup, depending on the season)

Baby gem lettuce salad (with tuna and the special house dressing)

Main course (a choice of the following)

Hake in a marinara sauce with boulangère potatoes Sirloin steak with a green pepper sauce and parmentier potatoes

Dessert (a choice of the following): Chocolate cremeux or crema catalana

Drinks: Mineral water, Rioja or sangria, coffee or tea

FLAMENCO SHOW+ STAR NIGHT

Designed for the most discerning palates, this menu pairs the best Spanish dishes with the finest wines

Welcome from the management of the Tablao with a glass of cava in our courtyard Table right by the stage
Tasting of Spanish flavours with Reserva wines and brut cava

Tasting menu

Extra-large olives stuffed with orange Payoyo goat's cheese from the Graxdena Ridge Güijuelo ham from Salamanca Foie gras

Pork loin cubes sautéed in garlic

Griddled Palamós red prawn Marinated catfish with tarragon mustard Oxtail timbale with crunchy vegetables

Dessert: Chocolate cremeux, fleur de sel and olive oil caviar

Drinks: Mineral water, Reserva wines, brut cava, coffee or tea

Comentado [m1]: M'imagino que el 'solomillo' serà de