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Bubbel feestje "Tapastafel" (in samenwerking met Alhambra uit Melle)

Manchegokaas / olijfjes met ansjovis / jamon iberico / geroosterde amandelen
Patatas bravas (veggie)
Tortilla (veggie)

Albondigas del mundo (met onze chorizoballetjes) (of pimiento piquillo gevuld met geitenkaas)
Gebakken garnalen met look, citroen en peterselie (of Moorse courgettesalade) met home made aiolie
Geroosterde auberginedip & Tomatensalsa
Picos en brood

€ 24 pp excl. BTW / € 25,44 pp incl. BTW (minimum 25 personen)
€ 22 pp excl. BTW / € 23,23 pp incl. BTW (vanaf 50 personen)

Opties bijhorende cava/wijn van Alhambra

Cava: Dibon reserva brut: € 20/fles
Witte wijn: Clos de Torribas bio '19: € 12/fles
Rode Wijn: Diorama Garnacha Bio '19: € 15/fles

Cava: Dibon reserva brut: € 20/fles

Varieties: Macabeo, Parellada, Xarel-lo
Recommended Serving Temperature: 6°C

Food and Wine pairing: Rice mountain, Rice fish, Mixed rice, Oriental rice, Capon and Poularde, Quail and partridge, Pasta salads, Duck, Pizza, Grilled Chicken, Roast chicken, Splash and dressings

Aspect: Brilliant appearance. Gives off a considerable amount of small and medium-sized bubbles. A good quantity of carbon dioxide causes persistent foam to form in the glass. The colour is pale straw yellow.

Aroma: Intense. Tertiary aromas from the second fermentation mingle with the aromas from the primary fermentation to give a distinctive bouquet.

Taste: Frank on the palate with tastes developed in the bottle. Good body. Smooth and silky, the carbonic content keeps it fresh and lively, providing a long finish.

Witte wijn: Clos de Torribas bio: € 12/ fles

Varieties: gewürztraminer, macabeo, sauvignon blanco, xarel lo
Elaboration: fermented at low temperatures and once stabilised, it is swiftly bottled so as not to lose any of its characteristics.
Recommended serving temperature: 6-8°C.

Food and wine pairing: rice fish, mixed rice, crustaceans, rice salads, pasta salads, seafood sauce, molluscan shell, pasta with tomato sauce, pasta with marinara sauce, whitefish, fish with sauce, pizza.

Aspect: yellow with greenish tones. Clear and brilliant

Aroma: great aromatic intensity and fruity flavours. Citric flavours come to the fore as well as pineapple and banana. It is smooth and elegantly perfumed.

Taste: fresh, harmonious, elegant and well balanced palate

Rode Wijn: Diorama Garnaxta '19: € 15/fles

Varieties: Garnacha red

Elaboration: wine made within the Terra Alta wine appellation from organic vineyard. The grapes reach the winery, where they are destemmed and put into vats for ten days. Following fermentation, the skins are pressed and the wine is racked several times to stabilize it. It spends about four months in barrel to bring out tannins and colour before it is filtered and bottled.

Recommended serving temperature: 18°C

Food and wine pairing: rice mountain, cooked soups and stews and other, cured meats, fresh hamburger, ham, boiled ham, pasta with meat sauce, pasta with tomato sauce, pizza, grilled chicken, sheep cheese.

Aspect: bright violet and pink tones with little robe.

Aroma: lots of cherry and red fruits. If we add oxygen, we notice spice, cinnamon and jammy aromas.

Taste: this is a light wine with soft fresh tannins. It offers a sensation of great finesse with pleasant fruit flavours.