

SPANISH MENU

EN ESCUELA PIMIENTA Y SAL



MENU: 58€ PER PERSON MINIMUM ATTENDANCE: 6 PEOPLE
OPTIONAL: WINE-TASTING 25€ PER PERSON

A Practical course where students prepare their own typical Spanish menu supervised by our Chef. There is the possibility of having a wine-tasting during the meal, choosing different wines for each dish.

You can choose one starter, one Main course and one dessert and create your own menu. The price includes a welcome snack, workshop with a specialized chef, recipes for each participant and a photographic report.

The school will be in charge of the ingredients, tools, aprons, drinks, coffee, teas...

Starters

Spanish omelet
Gazpacho Soup with
acompañamientos
Croquetas variadas
Tomato and serrano ham Tapa

Main Course

Black Rice
Fideua
Marmitako Tuna
Paella Valenciana

Dessert

Almond Cake
Torrijas
Rice pudding
Caramel Flan



pimientaySal
(ESCUELA DE COCINA)