

Salores

TAPAS BAR

Menu

First Course

*Cygnus Albireo
Brut Reserva 2021*

*Fried Calamari in tostini
topped with aioli*

Second Course

*Mantel Blanco
Verdejo, Rueda 2024
Ensalada de tomates
Heirloom tomatoe salad with
goat cheese, watermelon &
sherry vinaigrette*

Third Course

*Vina Otano Barrel Fermented
La Rioja 2019
Paella de pollo y setas
Chicken and Mushroom Paella*

Fourth Course

*Bovale Rose
Bobal 2024
Salmon con Romesco
Seared Salmon with
Almond Romesco sauce*

Fifth Course

*Finca La Mata 2022
Lomo De buey con piquillos
Grilled skirt steak with
sweet piquillo peppers*

Dessert

*Cava Biutiful Rose
Burned Basque cake with berries*

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