

Salt Studio presents...
Tour de España

An Evening of Innovative Creations

Chef George Mandakas
Molecular Gastronomist
Innova Cuisine

Uno.....*Bromista*

Roasted Garlic Crujiente with Manzanillo Olive Gelee and Candied Limon
Paired with Segura Viudas Cava

Dos.....*Tapas Trio*

Raviolo of Fire Roasted Red Pepper with Manchengo Dust, Grilled Shrimp with Sea Salt Air and Green Peppercorn Espuma, Grilled Sugar Cane Chorizo with Rioja Foam
Served with Agua de Valencia

Tres.....*Sopa*

Gaspacho Claro
A Consommé of Tomato with Cucumber and Sweet Pepper Pearls

Quattro.....*Intermezzo*

Sorbete de Sangria Nitrogeno
Cryogenic Citrus Sangria

Cinco.....*Pescado*

Pintxos de Ahumado con Fruta
Sous Vide of Salmon, Trout and Cod under Applewood Smoke with Grilled Fruit Salad and Arroz de Safron
Paired with an Albariño varietal from the Rias Baixas DO

Seis.....*Carne*

Estofado de Carne Mechado
Slow Braised Beef with Mechado Espuma and Spanish Polenta
Paired with a Tempranillo varietal from the Ribera del Duero DO

Siete.....*Postre*

Arbequina Helado con Naranja Pastel
Olive Oil Ice Cream infused with Rosemary and Honey paired with Sweet Orange Cake
Served with Café

Ocho.....*Bromista Final*

Leche y Galetta
Almond Polvorones with a Milk Suspension of Chocolate and Coconut Rum

The Chef hopes you enjoy this special gastronomic tour that incorporates both new and innovative techniques with traditional Spanish cuisine