

NAVARRA “PINCHOS” GASTRONOMIC WEEK MENU
£35.00 PER PERSON
(8 pinchos + 2 desserts + 1/2 bottle Navarra wine)

- 1- Filomena - sole in béchamel with fresh garlic and prawns
- 2- Foam of local cheeses from Navarra with prawns coated in dried fruits
- 3- Toasted bread, spread with tomato and garlic and topped with anchovy, boiled egg and chilli pepper
- 4- Toasted bread topped with Lodosa-grown sweet red Piquillo peppers, red tuna and wild berries vinaigrette
- 5- Chard stuffed with ham and cheese with onion rings
- 6- Stuffed Navarre-grown asparagus (spinach béchamel)
- 7- Ajoarriero - flaked salt cod cooked in a tomato and pepper sauce
- 8- Succulent Iberian pork with foie gras and drizzled with port sauce

Desserts:

Delicious cheese from the region of Navarra

Pacharán (sloe berry and aniseed liqueur) sorbet

Navarre-style junket