



SOBREMESA

SHERRY TASTING

Alhambra Reserva aged in Pedro Ximénez barrels

A strong beer with notes of mature fruit, chocolate and vanilla.

Patatas fritas

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Fino

The driest and palest variety of sherry. It has a robust flavour and is best served chilled.

Marcona almonds, cecina, sourdough, salmorejo

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Manzanilla

A delicate and light variety of fino, with a floral camomile character.

Pulpo with romesco

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Amontillado

Aged and oxidised, amontillado is darker but still dry.

Beef shin in sherry, olive oil mash, baby leeks

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Palo Cortado

Aged for typically three to four years, it is dark, rich and quite sweet.

Manchego & pan de higo

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Pedro Ximénez

This is a sweet sherry made with fermented dried Pedro Ximénez grapes. They are dark and rich, with an intense sweetness akin to port.

Chocolate ice cream, salt, orange olive oil

Tarta de santiago

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