Roger Goulart

SPANISH CAVA TASTING DINNER

Brut

Crisp Bread with oven roasted tomato, basil and drizzled with

Masia El Al Olive Oil

Spanish Almonds & Olives

Rose

Crisp Bread with oven roasted tomato, basil, drizzled with

Masia El Al Olive Oil

Lomo de Iberico Bellota

Jamon de Duroc

Chorizo Iberico de Bellota

Black Pudding in Tomato Sauce

Grand Cuvee

Jamon Iberico de Bellota Iberico Pork Sausage with smoked Spanish Paprika

Brut Nature

Squid Ink Taglione with roasted Capsicum Cream & Prawns
Roasted Crisp Iberico Pork Belly
&

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Spinach Tagliatelle

After that

More jamon & some cheese

\$38 per person
For reservations, please email <u>ariella@hubers.com.sg</u>
Limited seats