

A Sherry and Tapas Tasting

Tutored by Martin Abell, Bodegas Barbadillo

Gordon's Wine Bar

Wednesday 28th July

Barbadillo Manzanilla Extra Dry

Ostras – Oysters

Boquerones – White anchovies in vinegar

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Barbadillo Pale Dry Fino

Almendras – Almonds

Embutidos – Selection of cold meats and salami

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Barbadillo Dry Amontillado

Pintxos de Ahumada con Fruta - Smoked salmon and maquerel with fresh fruit

Chanquetes y cebollas frito – Fried whitebait and onion

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Barbadillo Oloroso Full Dry

Chorizo al Vino Tinto – Chorizo in a red wine sauce

Morcilla de Burgos – Spicy black pudding

Chistorra – Small chorizo-style Basque sausage

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Barbadillo Palo Cortado Obispo Gascon

Gachas – Pork casserole

Cazuelita de Canejo – Rabbit casserole

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Barbadillo Oloroso Dulce San Rafael

Ensalada de Fruta – Fruit salad

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Barbadillo Pedro Ximenez La Cilla

Churros con Chocolate – Fried dough-pastry based with chocolate sauce

Queso Manchego – Manchego cheese



THE SHERRY INSTITUTE OF SPAIN

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