

Spain has designated the third Thursday in June as World Tapas Day as an international celebration of its small plates. This year, Melbourne has been chosen as one of the key cities to host World Tapas Day, a global celebration of Spain's beloved national snack on

Thursday June 15

To celebrate we have put together a special Tapas menu with Spanish wines and Spanish inspired cocktails.

WORLD TAPAS DAY MENU

FOOD - \$19.95

Chorizo a la plancha with white anchovy
Grilled artisan oblige bread, tomato relish
Spiced beef tartare, rice cracker
Toured salmon, celeriac remoulade
Classic gazpacho, baby prawns

COCKTAILS - \$18

CLASSIC SANGRIA

Spanish dry red wine, brandy, orange juice, orange liqueur, lemonade

DOCKLAND DE VALENCIA

Gin, orange liqueur, orange juice, Spanish sparkling wine

THE SPANISH DREAM

Brandy, sherry, orange liqueur orange juice, cream

RED WINE

Glass \$11 Bottle \$50

2013 Bodegas Tridente 'Entre Suelos' Tempranillo
(Castilla y León Spain)

Very deep red cherry colour. Rich and muscular, with exotic roasted spice and blueberry confiture notes followed by racy graphite and espresso. The ripe finish of chocolate and spice is well-proportioned.

WHITE WINE

Glass \$11 Bottle \$50

2016 Shaya 'Arindo' Verdejo
(Rueda Spain)

Juicy and ripe, with pineapple, pear and yellow apple fruit flavors that run through a mango notes. There is a balance here between the vivid structure and juicy texture, a mineral essence boosts the long finish.

**#WORLD
TAPAS
DAY2017**

