

Booth 2105

#SpainFoodNation

with

Chef Antonio Ortuño
of Garlic and Parsley

Sunday 12th June 11 am – 12 pm

Spanish Breakfast

Sweet and Savory Mornings in Spain

Menu

Gazpacho de sandía
Watermelon Gazpacho

Pan con tomate con Jamón Serrano
Tomato bread with Jamón Serrano

Patatas fritas sabor chorizo a la parrilla
Chorizo flavored potato chips

Roca de chocolate
Chocolate-covered almond clusters

Tejas y Cigarrillos de Tolosa
Almond cookies



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with

Chef Antonio Ortuño
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Sunday 12th June 1 – 2 pm

Aperitivo

Spain's North & South

Menu

Patatas fritas sabor jamón

Jamón Serrano flavored potato chips

Aceitunas Manzanilla

Organic Manzanilla Olives

Ajo Blanco

Almond Gazpacho

Filete de caballa en aceite de oliva

Mackerel fillet in olive oil

Pan de Calatrava con helado de aceite de oliva

Spanish bread pudding with olive oil ice cream

64% Chocolate con chips

Chocolate bar with salted chips



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Chef Antonio Ortuño
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Sunday 12th June 3 – 4 pm

EVOO Tasting

Spain's Aromas & Flavors

Menu

Aceitunas ahumadas con Pimentón de la Vera
Smoked olives with Spanish paprika

Tosta con puré de aceituna verde
Toast with green olive spread

Pintxo de sardina en vinagre con alcachofa en salsa verde
Pickled sardine pintxo with artichoke in a green sauce

Judiones con pimiento rojo y aceite oliva virgen extra
Judion beans with sweet red pepper and EVOO

Pan con escalivada
Toast with roasted vegetables

Torta de turrón de Alicante
Nougat from Alicante



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Monday 13th June 11 am – 12 pm

Spanish Breakfast

Spain's Fresh Start

Menu

Queso de oveja con trufa

Sheep's milk cheese with truffle

Salmorejo

Andalusian cold tomato soup

Pan con tomate con Jamón Serrano

Tomato bread with Jamón Serrano

Tapa de cremoso de aceitunas con aceite de
oliva virgen extra

Creamy olive dip with EVOO



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Monday 13th June 1 – 2 pm

Aperitivo

Mediterranean Breeze

Menu

Queso de oveja con ajo negro y aceitunas rellenas
*Sheep's milk cheese with black garlic, and olives stuffed
with sweet garlic*

Ajo Blanco
Almond Gazpacho

Ensaladilla de patatas y ventresca
Spanish potato salad with tuna belly

Vieiras envueltas en Jamón Ibérico
Jamón Ibérico - wrapped scallops

Judiones con pimiento rojo y aceite oliva virgen extra
Judion beans with sweet red pepper and EVOO

Almendras rellenas de Turrón de Jijona
Almonds stuffed with Nougat



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Monday 13th June 3 – 4 pm

Conservas demonstration

Spanish Treasures

Menu

Queso de cabra al vino y aceituna gordal picante

Wine washed goat's milk cheese and spicy olives

Ceviche de berberechos

Cockle ceviche with lemon and dill

**Pintxo de mejillones en escabeche con patata y
mayonesa. Y brocheta de pulpo a la gallega**

*Pickled mussels pintxo with potato and mayo. And
Galician-style octopus skewer*

**Tosta crujiente con sardinilla en aceite de oliva y
mermelada de pimientos de piquillo**

*Toast with small sardines in olive oil and piquillo
pepper jam*



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with

Chef Antonio Ortuño
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Tuesday 14th June 11 am – 12 pm

Spanish Breakfast

Brunch de España

Menu

Tosta con mantequilla de almendras Marcona

Toast with Marcona almond butter and a hint of lemon and cinnamon

Gazpacho de sandía

Watermelon Gazpacho with a hint of Jerez PDO Sherry Vinegar

Tosta de Jamón Serrano con aceite de oliva virgen extra

Toast with Jamón Serrano and EVOO

Patatas fritas sabor queso curado

Cheese flavored potato chips

Almendras rellenas de Turrón de Jijona

Almonds stuffed with Nougat



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Booth 2105

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with

Chef Antonio Ortuño
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Tuesday 14th June 1 – 2 pm
Flavorful Aperitivos of Spain

Menu

Aceitunas rellenas de queso azul y aceitunas manzanilla
Manzanilla olives and blue cheese-stuffed olives

Patatas fritas sabor chorizo a la parrilla
Chorizo flavored potato chips

Salmorejo
Andalusian cold tomato soup

Ensalada de pulpo
Octopus salad

Roca de chocolate
Chocolate-covered almond clusters

Tarta de Queso Donostiarra
Basque cheesecake



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