

Booth 2773A

#SpainFoodNation

with

Chef Mat Schuster
of Canela Bistro & Wine Bar

Sunday, January 15th, 1 pm – 2 pm

Monday, January 16th, 1 pm – 2 pm

Tuesday, January 17th, 1 pm – 2 pm

Spanish Aperitivos Small Bites Before Dinner

Menu

Pintxo of Spanish Olive, Cured Salchichón, Galician Cheese and
Piparra Pepper

Montadito de Ensalada - Salad on a Toast with Spanish Olive Oil
Marmalade, Spanish Oil Packed Tuna, Pickled Onion and Radish and
Herring and Balsamic Spheres

Volován Puff Pastry with Spanish Goat Cheese and Preserved
Spanish Mushrooms

Plant Based Veggie Paella with Vegan Piparra Aioli (Jan. 15th session)

Arroz Caldoso con Gambas, Saffron Aioli (Jan. 16th and 17th sessions)

Spanish Wine Tasting! Crianza from La Rioja

Due to limited seating for this culinary presentation,
please RSVP at losangeles@comercio.mineco.es.



#alimentosdespaña

@SpainFoodWine



foodswinesfromspain.com/spainfoodnation



@SpainFoodWineUs