

## **MADRID WEEK AT THE SPANISH PAVILION**

### **MADRID SPECIAL TAPAS MENU:** **"BOCADOS DE MADRID"**

In Madrid, as in all of Spain, the Tapa is a gastronomic term consisting of picking diverse portions of different dishes, varying and combining solid and liquid tastes, meaning a gastronomical exercise.

All through out the Madrid Week at the Spanish Pavilion, the 28 year old chef Mario Sandoval, awarded with a Michelin star and owner of the Coque restaurant in Madrid, has prepared three recipes that will be served in the Tapas Bar at the Spanish Pavilion.

These recipes are inspired by three of the most representative places in Madrid. Their ingredients and concepts discover the historical and cultural richness of Alcalá de Henares (where Cervantes was born), the noble town of Aranjuez (known for its beautiful gardens and palaces) and the Regional Manzanares Park.

From the 27<sup>th</sup> of June until the 3<sup>rd</sup> of July, visitors to the Tapas Bar will be able to taste these delicious dishes which will be served from 13h to 15h and from 18h to 19.45h. The cost for this menu will be 2.000 JPY.

#### **Gazpacho with strawberries from Aranjuez with smoked eel and fruits skewer**



#### **Cheese cream with almond and green sprout from the Park of Manzanares**



#### **Chick-pea stew of Alcalá de Henares with gelatin codfish and molluscs**

