

HOLY GRAIL KITCHEN CO
TAPAS FROM SOUTHERN SPAIN
SMALL PLATES
SAMPLE MENU

*Sparkling Water,
Chilled Spanish Oloroso Sherry With Skewer Of Olive,
Ribbon Of Cured Serrano Ham & Chili Pepper
Served Upon Arrival*

**CHOPITOS CON AJO Y LIMON CON
ACEITUNA DE MANZANILLA**

*Battered Fried Fresh Squid, Lemon, Garlic, Capers
With Manzanilla Olives*

COJONUDO CON SALSA VERDE

*Spanish Chorizo, Quail Egg, With Green Sauce
Herbs, And Wine
On A Slice Of Olive Bread*

PORA DE ANDALUCIA

*Gazpacho Topped With A Crumple Of Toasted Serrano Ham
Drizzle Of Spanish Arbequina Olive Oil!*

BACALAO EN FINO SHERRY Y NARANJA AGRIA

*Fresh Cod In A Sauce Of Bitter Orange Rind & Fino Reduction
Pickled Sweet Pimentos, Garlic, Olive Oil*

PAPAS ARRUGADAS

*Small New Potatoes Roasted & Fried In Spanish Olive Oil
With Moho Sauce, Garlic, Paprika, Cumin, Red Sweet Pepper*

PINCHO MORUNO

*Pork Kebabs On A Stick With Spices Influenced By The Moors
Seasoned, Marinated & Grilled*

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QUESO MANCHEGO Y LECHE FRESCA DE OVEJA

*Spanish Manchego & Fresh Sheeps Milk Cheese
House-Made Roasted & Candied Marcona Almonds From Valencia
Fresh Figs*

SUGGESTED PAIRINGS ~ WINE, SHERRY, BEER,

*Sherries: Fino (Dry, Light, Fruity), Amontillado (Dry & Sweet Styles , Nutty),
Oloroso (Medium Sweet & Dry, Full-Bodied, Rich),
Beer & Wines: Albarino, Rioja, Garnacha, Cava, Estrella Beer
All suggested pairings can be obtained at BCLDB*

*"Great Restaurants Are Like Mouth Brothels..
There Is No Point Going To Them If One Intends To Keep Their Belt Buckled"*

Menu Could Deviate A Little Depending On Ingredient Availability & Inspirational Whims!

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