



An Evening of Spanish Tapas

Where Contemporary Meets Tradition

by

Pedro Carrillo x Ramon Verano

Bringing the soul of Spain to Krabi, Chef Ramon Verano joins Chef Pedro Carrillo for an exclusive Four Hands dinner inspired by the rich heritage of Spanish tapas.

Pan con Tomate

Sourdough bread, grated tomato, olive oil, sea salt

Ajoblanco de almendra

Tuna, pickled grapes, virgin olive oil

Ensaladilla de gamba roja

Potato, carrot, tuna, green peas, egg, mayonnaise and red prawn

Macarrones con chorizo

Rigatoni pasta filled with sobrasada, idiazabal cheese cream. Chistorra txoguitxu bollicao

Puerro confitado a la brasa

Romesco, Hazelnut, Sherry vinaigrette

Panceta y membrillo

Pork belly brochette, quince paste, mango

Patatas Brava-trufa

Fried potatoes, spicy brava sauce, truffle cream, aioli, Manchego - fresh truffle rape

Guisantes lágrima a la parrilla

Papada Joselito, Spanish ham sauce

Merluza en salsa verde

Parsley pil pil, Krabi clams

Carrillera ibérica al Pedro Ximénez

Celery root puree glazed baby onions

España

Sweet milk parfait, burnt honeycomb ice cream, lavender oil

THB 1,550

Including welcome drink and two glasses selected Spanish wines



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