



# An Evening of Spanish Tapas

Where Contemporary Meets Tradition

by  
Pedro Carrillo × 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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ORIGENES

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