

ASOCIACIÓN AMIGOS DE LA CULTURA ESPAÑOLA

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Original "Calçotada Catalana" lunch

Thursday 08th of February 2018, 14:00 hrs.

Restaurant "ES 3", Camino San Gregorio 140, Benicarló
(On the left hand side of the Ermita San Gregorio of Benicarló).

Travel is by private arrangement.

Menu Calçotada

Grilled onions with special "Romesco Sauce"

Catalan sausage with white beans (Fesols)

Grilled lamb with baked potato and grilled artichoke

Dessert

Coffee or tea

Bread, wine and water included.

Price: 20 Euros per person.

Payment at restaurant on the day

Registration by 4th February with Ted Dye Tel 610930861 or e-mail

aacespana@yahoo.com

What is "Calçotada"?

Calçotada is a typical Catalan meal originating in the small town of Valls near Tarragona. Calçots are special onions growing only in that area. These onions, which are traditionally grilled on an open fire, are accompanied by a special sauce of garlic, almond and hazelnut flour. After the onions as a starter, the traditional sausages and lamb are served. Normally you get a bib and gloves to keep you clean. Having the calçotada is a traditional Spanish event!

Events are subject to Changes