

ASOCIACIÓN AMIGOS DE LA CULTURA ESPAÑOLA

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Original "Calçotada Catalana" lunch

Thursday 11th of February 2016, 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 (14 pieces) with special "Romesco Sauce"

Catalan sausage with white beans (Fesols)

Grilled lamb with baked potato and grilled artichoke

Dessert

"Menjar Blanc" (typical Catalan dessert)

with a glass of dry champagne. (Brut nature)

Coffee or tea

Bread, wine and water included.

Price: 20 Euros per person.

Registration by Sunday 7th February 2016

Payment at restaurant on the day

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