

October 10<sup>th</sup> Dinner: 7pm, Show: 9 pm

Menu

**Jamon Serrano y Queso Manchego**  
Serrano Ham and Manchego Cheese

**Tortillitas de Camarones al Estilo Cadiz**  
Sweet Water Shrimp Omelet, Cadiz Style

**Fritura de Pescado Malagueña**  
Assortment of Fried Fish, Malaga Style



**Salmorejo Cordobes con sus Virutas de Jamon y Huevo de Codorniz**

Fresh Tomatoe, Garlic and Olive Oil Cold Cream Soup  
with Ham Shawings and Quail Egg



**Rabo de Toro en su Jugo con Costra de Frutos Secos y Salsa de Pedro Ximenez**

Oxtail Stew Au Jus, with a Nuts Crust and Pedro Ximenez Wine Sauce



**Surtido de Postres Andaluzes**  
Assortment of Typical Andalusian Pastries

**\$75 per Person, Dinner and Show**  
(Tax and Service Charges not Included)



"Flamenco revisits its family roots.  
Spain's Arte y Pureza Company  
performs masterfully."

Los Angeles Times

"A Conversation in Flamenco.  
With Intensity and Charm  
....a triumph!"

New York Times

