



MENU – GALA DINNER (Languaging Diversity 2019)

Thursday, 26th September 2019, 21:00

Mesón Óvalo

Paseo del Óvalo, 2-Bajos, Teruel

<https://goo.gl/maps/YPa3bhwuxwKwDoVw7>

(Available drinks: Coto de Hayas Roble wine, mineral water and coffee)

STARTERS

(for every four people)

- Smoked-salmon pie with kiwi, watercress and Idiazábal cheese ice cream.
- *Migas de pastor* (traditional Spanish dish consisting of fried breadcrumbs) served with grapes and *longaniza* (a type of sausage) prepared in the traditional Andorran way
 - Puff pastry filled with goat cheese and tomato jam
- *Escalivada* (traditional dish made with smoky grilled vegetables) served with baby eels in garlic sauce

MAIN COURSE

- White pork sirloin served with Sarrión black truffle sauce and mi-cuit foie

OR

- Codfish preserved in olive oil from Lower Aragon served with caramelized onion and roasted peppers

DESSERT

- Panna cotta with Ferrero Rocher

***The chef will offer some alternative dishes for those attendants with special food needs (vegetarian-, vegan-, lactose- and gluten-free diets or others).**