

RESTAURANT CASANOVAS

[Gastronomic workshops]

TAPAS AND RICE WORKSHOP

Price per person 72 €
Minimum group 12 pax

In this course we will learn to prepare 6 kinds of tapas and rice varieties and different processing techniques that combine traditional dishes with more innovative versions. The composition of tapas and rice change according to season.

This is a practical workshop in which everyone works together. in which we will cook together. Besides the workshop begins with a theoretical introduction rice varieties, quality, appropriate types of rice for each dish and other tricks. It includes all the ingredients and materials for the preparation of recipes, tasting wine and soft drinks. The workshop includes lunch or dinner.



RESTAURANT CASANOVAS

[Gastronomic workshops]

TASTING HAM, CHEESE AND WINE WORKSHOP

Price per person 74 €
Minimum group 12

Workshop where we will learn the keys to understanding how to use our senses to taste a ham, cheese and wine, plus the technique of cutting ham. We'll talk about how to distinguish aromas and organoleptic qualities of these 3 ingredients and make a practical identification of these. This is a practical workshop that besides receiving different explanations and demonstrations, will taste:
2 hams, cheeses and 6 wines 12.

We will complement the activity with rice, making the workshop a lunch or dinner.



AFTERWORK

RESTAURANT CASANOVAS

[Gastronomic workshops]

GINTONICS PREMIUM TASTING + DINNER

Price per person 60 €
Minimum group 12 pax

The workshop is an activity and subsequent dinner; is a Premium gins tasting and pairings will talk about how to distinguish aromas and organoleptic qualities, and finish with dinner:

Incoming

Iberian ham with bread and tomato
Skewer warm Iberian chorizo and cheese
Given cod marinated in virgin olive oil
Bouquet of German and bacon
Coca grilled vegetables with anchovies Scale
Pappardelle with truffle tasting

Main course to choose

Hake season and tomato confit
Sirloin oil coals and potatoes

Sacher torte with raspberry coulis and fruits
black white wine and selection of our sommelier
Mineral water



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AFTERWORK CAVA vs CHAMPAGNE + DINNER

Price per person 74 €
Minimum group 12 pax

The workshop is an activity and subsequent tapas dinner; It is a workshop where we will taste blind vs Cava Champagne, talk about how to distinguish aromas and organoleptic qualities, and finish with a dinner consisting of 15 dining tapas..

