

TOUR DE FORKS



AT CAFE MALTA

Port of Call: BARCELONA
Date of entry: 6/3/24

Bevindrals: Pa amb tomaquet

Toasted bread rubbed with tomato, garlic, sea salt & a little olive oil

First

Calçots amb Romesco

The basis of an annual festival: grilled green onions served with a sauce of roasted tomato, peppers & almond

Secoud

Bacallà amb Samfaina

Pan-seared cod with a sauce of diced eggplant, zucchini, bell pepper & tomato

Third

Mar i Muntanya

Meaning "Sea & Mountain": chicken and shrimp braised with chicken stock, tomato, onion, garlic, ground almond, herbs, and a splash of brandy

Fourth

Crema Catalana

First cousin to crème brûlée: a custard of vanilla, cinnamon, and orange underneath a crisp caramel topping

*Tonight's kitchen crew: Sergio, Aida, Matthew, Miriam, Sandra, & Xotchil
Tonight's front-of-house crew: Jessica, Gregory, Karla, & Nick*