

# 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*

### Second

**Escalivada**

*A mixed grill of eggplant, red peppers, tomato & onion dressed with olive oil, garlic, salt & parsley*

### Third

**Canelons de Bolets**

*Fresh housemade pasta stuffed with mixed mushrooms, garlic & thyme, baked under creamy béchamel and Manchego cheese*

### 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*