

# Tapa Comparing in a Traditional Restaurant in Madrid



☆☆☆☆☆ 0 User Reviews 1 Day (Duration: 03h00 approx) Madrid On Request Best Rate.00€

Madrid Tapas Parade is the effort to comprise in one event the most representative tapas of the country, all at a most atmospheric spot...

## General Overview

**Country:** Spain  
**Region:** Madrid  
**City:** Madrid  
**Duration:** 1 Day (Duration: 03h00 approx)

**Type:** Half Day Tour Scheduled Group  
**Theme:** Food, Wine Tours and Cultural Adventures  
**Group Size:** 2 or more  
**Price from:** €

## Introduction



Madrid Tapas Parade is the effort to comprise in one event the most representative tapas of the country, all at a most atmospheric spot: La Taperia de la Abuela-a traditional tapas restaurant situated in an early XVII Old Madrid mansion.



### **Sangria**

Sangria is the official drink of the event. The recipe belongs to one of the owners of La Taperia and includes more than ten different ingredients.



### **Ensalada de Codorniz**

Ensalada de Codorniz (quail salad) A dish of savory quail -- seasoned with an aromatic rub of lavender and black pepper -- sided by a lot of vitamins and fiber coming from lettuce, tomatoes, red peppers and stunted onions.



### **Croquetas**

This is currently the most popular tapa in Madrid. And we`re not speaking of the typical ham and cheese croquette, but instead a delicious and healthy one filled with spinach



### **Calamari (Calamares a la Romana)**

Breaded calamari deep-fried in olive oil, one of Spain most traditional tapas.

Our tapa stands out from any calamari you may have tried before due to the tenderness of the meat, the perfect amount of salt and the quality of the \*olive oil.

\* We use the king of the frying oils: Extra-Virgin Olive Oil made of the Cornicabra vareity. The oil of Cornicabra leaves no aftertaste nor any unpleasant greasiness and browns the food to a shinny gold.



### **Fresh Paella**

Spain´s signature dish is often a victim of its own success. In an attempt to satisfy customer demand, most city-centre restaurants serve microwave reheated paella since a really good one can`t be made in less than half an hour



### **Duelos y quebrantos**

Mentioned by Cervantes in the opening lines of Don Quixote de la Mancha, "duelos y quebrantos" is eggs scrambled with the staples found in the traditional La Mancha kitchen -- salt, potatoes, pork, ham and chorizo. It´s a meal in itself.



### **Fig Bonbons & cream**

Figs filled with chocolate and liqueur and covered with dark chocolate. A low-fat, healthy bonbon.

## Day by day itinerary

### **DAY 1:**

#### **MADRID**

- Meet your English-Speaking Specialist Food & Wine Guide at La Taperia de la Abuela
- Join us at Old Madrid most beautiful spot for an exciting gastronomic and social event.

#### **END OF TOUR SERVICES**

## Included

### **THE TOUR INCLUDES:**

- English-Speaking Specialist Food & Wine Guide
- All the food tasting mentioned in the intro (enough for dinner)
- Sangria
- Local Taxes

### **THE TOURS DOES NOT INCLUDE:**

- Entrance Fees
- Airfare
- Bike (Rental available, inquire for price)
- Optional Private Tour Addons
- Table Reservations
- Transfers not specified in itinerary
- Entrance fees when not with guide
- Beverages not specified in selected meals
- Meals not specified in itinerary
- Laundry Expenses
- Telephone & Facsimile charges
- Excess Baggage charges
- Passport & Visa fees
- Personal & Travel Insurance
- Airport & Departure Taxes
- Optional excursions
- Room Service
- Gratuities to Chauffeurs and Guides