

GUEST CHECK

Date

Table

Guests

Server

APPT-SOUP/SAL-ENTREE-VEG/POT-DESSERT-BEV

#4 1 Potched 259
Baton HB

#4 1 SCAMB 259
SAUSA 999

Módulo transversal

ANEXO PARA ANDALUCÍA

English for kitchen and restaurant staff

ALTAMAR



Anexo para Andalucía



Restaurant staff

Bar owners concerned about shortage of waiters and cooks on the Costa del Sol

Why is there a lack in a province with such a long tradition in the hotel and catering trade and an unemployment rate of over 20 %?

Nuria Triguero

Malaga

Wednesday, 29 March 2023

"It is proving very difficult to recruit waiters and kitchen staff," said Manuel Villafaina, President of the Association of Beach Businessmen on the Costa del Sol. Villafaina estimates that between 1,000 and 1,500 people need to be hired and doubts that they will be able to achieve this. "There are establishments that tell us that they are going to have to set up fewer tables," he said.

El Balneario co-owner José Luis Ramos said: "Malaga is going to be bursting at the seams and we are really worried. Right now, we need to incorporate between 40 and 50 kitchen and dining room staff, apart from the extras at weekends, and we can't find them." For this establishment, like many others, Easter is the starting signal for the high season.

Javier Frutos, President of the Association of Hoteliers of Malaga, Mahos, shares the concern of his associates, although he does not want to talk about alarm bells yet. "It is true: there is a lack of qualified professionals," he said.

What is the reason?

Why is there a lack of waiters and cooks in a province with such a long tradition in the hotel and catering trade and an unemployment rate of over 20 %? There are two opposing arguments that are often used: "The pay is poor and the working conditions are bad". The other: "The unemployed prefer not to work and continue to receive their benefit money".

In reality, there are a multitude of causes that have converged in the current situation. One is the explosion of hotel and catering businesses, which has occurred throughout Spain.

"Twenty years ago, there were 800,000 direct jobs in the hotel and catering business in Spain and now there are 1,700,000", Frutos said. The situation is particularly striking in Malaga city and the Costa del Sol. Last year, the hotel and catering industry reached a record number of staff employed in Malaga province, with an average of 86,000 workers throughout the year and a summer peak of 102,000.

With more bars and restaurants open, the pool of unemployed workers that the sector used to 'pull' in summer has been reduced. The number of unemployed in the restaurant sector in Malaga province in the last quarter of 2022 was just over 16,000: 16 per cent less than in 2021 and 22 per cent less than in 2019. The high cost of housing does not help: many workers who used to come from other provinces or the interior to work on the coast in summer now do not do so because they cannot find accommodation.

And during the pandemic there were many workers who, faced with the hotel and catering industry's standstill, preferred to try their luck in other sectors rather than stay on the government assistance, ERTE. These employees "have not returned; they are in construction or logistics," said Villafaina, who also recognised a problem of generational replacement.

Adapted from: <https://www.surinenglish.com/malaga/bar-owners-concerned-about-shortage-waiters-and-20230329112415-nt.html>

Marbella town hall looking to open new catering college to tackle lack of hospitality professionals

Joaquina Dueñas

Monday, 30 May 2022

Companies on the Costa del Sol are finding it very difficult to find employees in the hospitality sector at the moment. Hotels and restaurants are looking for trained and qualified waiting staff and kitchen professionals. However, demand is currently far outstripping supply. As such, Marbella town hall is looking into setting up a hotel and catering school to do "something more serious in terms of training in this area", says the councillor for employment, Cristóbal Garre.

Garre's department is in permanent contact with the companies that are setting up in the town, many of which are struggling to recruit staff, including the Club Med Magna Marbella or the Hard Rock. Garre said that the latter is "doing the recruitment process with us and it was thought that there was going to be a massive attendance but they have asked us to call again because they have not managed to fill these jobs."

Rafael Aguilera, a catering lecturer in the Department of Hotel and Catering and Tourism at the Sierra Blanca school said, "We have detected an increase in hotel managers, restaurant owners or chefs and maître D's who call us requesting personnel. Our turnover is between 120 and 140 students every year and the job offers from employers in the area alone amount to between 500 and 600," adding, "We have a huge demand for professionals."

Garre goes on to explain, "We as an administration are interested in filling the posts with unemployed people from Marbella, but while they are being trained it is not going to be easy to find immediate employment."

Adapted from: <https://www.surinenglish.com/malaga/marbella-san-pedro/marbella-town-hall-20220530184047-nt.html>

One thousand jobs unfilled in hotels and restaurants on Spain's Costa del Sol

Jorge Hinojosa

Thursday, 7 July 2022

Businesses are having difficulties hiring workers on the Costa del Sol, making it harder for the tourist sector to recover from the Covid-19 pandemic.

There is a shortage of waiters, chefs, kitchen assistants, cleaning and maintenance staff throughout the coast, which is negatively impacting businesses. The association of hoteliers in Costa del Sol, AEHCOS, organised a recruitment day in Malaga attended by 2,100 people, but there is still a huge shortfall.

A key reason why there is thought to be such a scarcity of workers is that during the pandemic many in the tourism sector retrained in other sectors or sought new areas of employment.

Another issue for workers on the Costa del Sol is finding affordable accommodation for the summer months as prices increase significantly in June, July and August.

Adapted from: <https://www.theolivepress.es/spain-news/2022/07/07/one-thousand-jobs-unfilled-in-hotels-and-restaurants-on-spains-costa-del-sol/>

Hygiene practices

Fuengirola launches free food handler courses aimed at the unemployed

The training courses, which are essential for anyone who wants to work in the hotel and catering industry, will be held in the El Boquetillo municipal building

Tony Bryant

Fuengirola

Wednesday, 18 January 2023

Fuengirola town hall has launched another series of free food handlers courses aimed at the unemployed. The training initiative, which has space for 15 applicants, will take place in the El Boquetillo municipal building from Monday 30 January until Wednesday 1 February between 9am and 2pm.

The courses, which are essential for anyone who wants to work in the hotel and catering industry, were announced by the councillor for Training and Job Creation, Carmen Díaz, who said the initiative is “a great opportunity”.

The councillor pointed out that the courses are held several times each year in order to support the town’s service industry, which is one of the top job creating sectors in the municipality.

“We continue to inform the residents of Fuengirola about the different training actions that we continue to launch, and this time it is a new food handler course. This is an essential course, because we live on the coast and we depend on the service sector, which employs many people,” the councillor explained.

Registration can be made until Thursday 26 January at the department of Training and Employment, located on the fourth floor of the El Boquetillo building in Los Boliches.

Adapted from: <https://www.surinenglish.com/malaga/mijas-fuengirola/free-food-handling-course-20230118090244-nt.html>

Raw materials

Foodstuffs

The main competitive advantage of Andalusian agro-industry is the strength of the primary sector in the region.

Andalusia spearheads the production under cover of plastic, with its intensive agriculture greenhouses. Agri-foodstuffs is the main industrial sector in Andalusia and it moves, in total, 22% of national sales abroad.

The Andalusian community is:

- The world's leading producer of olive oil.
- The unrivalled national leader in terms of organic production.
- The first ranked community in production and export of fruits and vegetables, providing a third of the national volume.
- The Spanish community that exports the most foodstuffs and beverages.
- First ranked national and European rice producer.
- A European benchmark in the production of tropical fruits, highly profitable products.
- Andalusia provides more than 90% of the national production of redberries, from which the main Central European markets are supplied.

Livestock and fishing are also sectors of great value for the region with major weighting within the processing industry.

Adapted from: https://www.juntadeandalucia.es/export/drupaljda/FOLLETO_AGROINDUSTRIA_EN.pdf

Ham

Andalusian ham, Iberian and serrano, is one of the star products of Spanish gastronomy. It is a delight to anyone who tries it, the most international, the most desirable, either as an accompaniment to or the highlight of the meal and its mere presence is a delight for the most demanding palate.

The quality of Andalusian hams is certified and accredited by the regulators for the three prestigious Designations of Origin existing in Andalusia and the strict controls imposed by other international bodies who feature this ham as a health food and recommend it for its properties and characteristics.

A passionate world that begins in the diversity of Andalusian countryside, in the pastures, and which is subject to exhaustive controls throughout all the processes, from the selection and purity of the breed of pig, what it eats, its habitat and how it is raised to the production and preservation of the product, respecting tradition and reflected in the traceability and labelling that guarantees the quality of our ham.

Adapted from: <https://www.andalucia.org/en/eno-gastronomy/scents-and-flavours-of-andalusia/>

Olive oil

Olive oil is an essential part of Andalusian cuisine. Raw, it is the essence of the olive, its “liquid gold”. It is a daily pleasure to taste the Extra Virgin Olive Oil of Andalusia when added to salads, vegetables, patés, bread or toast. There is no substitute when preparing Andalusian gazpacho, Cordoba-style salmorejo (thick gazpacho made with bread) or porra antequerana (another variety of gazpacho), sauces, mayonnaise and aioli, and it is supreme when accompanying Andalusian tomato, ham, cheese and wine.

Olive oil is the great secret of fried fish, prawn omelettes, fried vegetables, marinades, tempuras and roasts. Then we have delicious sautés, stews and casseroles that need to be created “with love”, unhurriedly and over a low heat in order to preserve all their healthy properties.

Andalusia is the region with the highest production of olive oil in the world, with the province of Jaén at the forefront and internationally renowned as the World Capital of Olive Oil, and where the most important Fair in the sector is held Expoliva. The Region of La Loma (Úbeda, Baeza, etc.) is a “Sea of Olive Trees” and Martos is the leading district in production.

Many activities are organised in Andalusia depicting this see this fascinating universe, including visits to olive groves, the olive harvest conference, the processes of extraction, storage and packaging in Olive Mills, oil tastings, breakfasts in the mills, gastronomic sessions. You will learn to discern the fruity, sweet, bitter and spicy flavours, to appreciate the nuances, aroma, colour and properties that differentiate one variety from another, the most suitable techniques and how to get the best out of each of them.

You’ll find the best Extra Virgin Olive Oils in the world in Andalusia. Discover the fascinating production process and enjoy the flavours and nuances of the excellent varieties. Quite an Art!

Adapted from: <https://www.andalucia.org/en/eno-gastronomy/scents-and-flavours-of-andalusia/>

Restaurants

Restaurants in Andalusia: Tradition and Creation

Aaron Taboada

Friday, 11 November 2022

Andalusia has one of Spain's richest cuisines due to the quality and variety of local products alongside the unique flavours of the classic Andalusian repertoire. Spain's southern half has plenty of raw material to work with in the kitchen: fish and seafood from the Mediterranean and Atlantic coasts; fruits and vegetables from the rich agricultural land; free-range beef, lamb, goat and pork from mountain grazing lands; and foraged herbs and plants. The recipes of home cooks and traditional restaurants rely almost exclusively on these local ingredients to make dishes that reflect the region's history and culture, including influences that remain from the Moorish occupation of Spain.

Culinary Innovation in Andalusia

Until recently Andalusian cuisine has been largely invisible on Spain's fine dining scene. There were few restaurants in Andalusia known outside of the region, and even fewer with Michelin stars. Few cooks or chefs were digging into the archives or working with ingredients left behind in the 20th century. The current generation of talented Andalusian chefs has done much to change that, invigorating the culinary landscape without losing sight of the cuisine's roots.

Today, Andalusia is becoming an incubator for creative cuisine. Using traditional recipes as springboards chefs are resurrecting cooking methods and reintroducing ingredients that had fallen out of favour, surfacing flavours forgotten sometimes for generations. Fisherman's stews, wild game, unusual fish from coastal estuaries, lesser cuts of meat, unique combinations of spices and pastries kept alive only in convents have all served as inspiration for contemporary cooks. The renaissance in Andalusia's cuisine comes from looking back to go forward.

The Tapas Tradition in Andalusia

The cuisine of Andalusia is inseparable from its tapas tradition. The tasting menus of elite restaurants often pay homage to the humble dishes that accompany glasses of wine or sherry in the bars of Cádiz, Sevilla, or Granada. But perhaps unique to Andalusian haute cuisine is the proliferation of fine dining tapas bars. These democratic spots serve modern Andalusian dishes in small plate format and with no frills.

There's little doubt that Andalusia is the most exciting place to eat in Spain right now. Here are reviews of a selection of the best places to dine in the region, some whose excellence comes from nothing more than the freshest local products, others that are pushing the boundaries on what defines Andalusian cuisine.

Adapted from: <https://epicureanways.com/blog/where-to-eat-andalusia-today>

Michelin-starred restaurants in Andalusia

To be awarded at least one Michelin star is a luxury within the gastronomic sector.

Michelin stars are awarded as a way of rating restaurants according to the quality, creativity and care they put into the dishes they serve.

Creativity, product selection, mastery of cooking, flavours, value for money and consistency are some of the criteria that are assessed before a restaurant is awarded a Michelin star.

This distinction is an international award and many tourists make it one of their main reasons to travel.

Andalusia has 18 Michelin-starred restaurants, like Ángel León and his restaurant Aponiente, with the maximum category of 3 stars.

Three Michelin stars

- **Aponiente.** Located in El Puerto de Santa María and occupying an excellent, refurbished 17th century tide mill, the restaurant Aponiente presents a sober scenario with a great culinary commitment, without pretensions, where the chef Ángel León, with 3 Michelin Stars, brings his vision of Cadiz to the table in a very personal and seafaring manner. It serves creative, seasonal cuisine based on traditional Andalusian cuisine using excellent ingredients.

Two Michelin stars

- **Bardal.** Located on José Aparicio Street in Ronda, at the crossroads between Plaza de España and the bullring, means going on a blind date with fine cuisine, as its Manager, Benito Gómez, seeks perfection and adventure in each one of his gastronomic creations. The diners who sit at any of his tables will not know the menu until the very moment at which the meal is served. This is because that days' creations will depend on local produce available on the market and the season.
- **Noor.** Noor is the new restaurant of chef Paco Morales in Cordoba. It is a place where Arab influences serve as the catalyst in Andalusian culinary cultures. With highly refined gastronomy, Noor is a dialogue between cultures, focussing on the Arab way of understanding cooking. Noor is behind the world trend of North Africa and Arab countries. At Noor every detail that provides the gastronomic experience with something extra is considered in order to transport diners to the sensory splendour of Al-Andalus.
- **Skina.** Skina is renowned for its creative cuisine in the centre of Marbella. It is becoming more and more popular and the premises are starting to look a little small. It is hidden away in the rambling, white-washed streets of the old town. A small place ideal with a blend of creativity, tradition, avant-garde and flavour. Seafood has a fundamental importance in this small restaurant, based on the seasons for each of the species, choosing the best that the Marbella market has to offer every morning. Cuisine based on tradition, devotion to the native land, to Andalusia, its pantry and its customs, adding our own personality.
- **La Finca.** In unique natural setting, between the Costa del Sol and Granada, in the district of Loja and a part of the facilities of the magnificent Barceló the Bobadilla, La Finca is a gourmet restaurant, recognised as one of the best in Granada and its province. Carefully prepared classic cuisine with creative touches Its cellar, carefully selected, provides a journey through different wine-producing regions.
- **Kaleja.** Kaleja is a restaurant for those looking for "cuisine" in capital letters, just a few metres from the renowned Picasso Museum in Malaga. Kaleja is the maximum expression of the essential features of gastronomy: knowledge, technique, careful execution and the desire to do it well.
- **Código de Barra.** The restaurant Código de Barra is a gastronomic oasis, with a three-thousand-year-old tradition of Cadiz cuisine and located on a pedestrian street in the centre of Cadiz. The Dutch chef Leon Griffioen and his wife Paqui Márquez (maître d' and sommelier) always work with

the best raw materials from the surrounding area to serve their customers innovative cuisine with two tasting menus that seek to transmit the traditional flavours of Cadiz from a modern perspective.

One Michelin star

- **Abantal.** Modern décor in a large establishment for an original meal in Seville. The flavours of the most traditional cuisine come together with the work of avant-garde chefs. Signature cuisine with Andalusian roots. Traditional products from Andalusian gastronomy are used along with other, more unusual ingredients, all changing according to the season to give new flavours to the dishes.
- **Alevante.** Ángel León, the well-known “chef of the sea”, is the gastronomic director of the Alevante Restaurant, at the five-star luxury Meliá Sancti Petri in Chiclana de la Frontera, Cadiz.
- **Bagá.** Bagá restaurant is located right in the historical town centre of Jaen. The cuisine of the chef Pedro Sánchez is simple but rich in flavours and textures, with a dynamic tasting menu that each week incorporates new, unique and occasionally unusual dishes. It is not conventional restaurant, it looks rather like a typical French bistro, it has a bar with four stools where you are in direct contact with the kitchen which can be seen from anywhere in the dining area.
- **Choco.** Located in Cordoba, the restaurant Choco provides avant-garde cuisine with special emphasis on regional produce. The chef Kisko García (1978) – considered by the critics to be one of the Young Chefs of New Andalusian Cuisine – learnt to manage in the kitchen from a young age and his cuisine is a mixture between tradition and modernity.
- **Dama Juana.** It is located in the heart of San Ildefonso neighbourhood, in Jaen, and is run by Juan Aceituno, a prestigious chef. The cuisine is described as “incredibly delicate”. Tradition combined with avant-garde touches.
- **El Lago.** Situated in the beautiful backdrop of Greenlife Golf, El Lago offers views of the golf course and pictures que lake, set in one of the most peaceful areas of Marbella. El Lago is a Marbella restaurant offering exquisite, fine, creative cuisine. Traditional cuisine with a modern touch. The wine list is also important, offering a broad selection of high-quality wines. All in the setting of this luxurious, highly prestigious restaurant in Marbella.
- **La Costa.** Located in El Ejido, La Costa is renowned for its traditional Almeria cuisine prepared by an Argentinian chef with a modern touch. Creative Mediterranean cuisine specialising in fish and seafood. Excellent ingredients transformed into delicious and creative dishes based on tradition.
- **Lú Cocina y Alma.** Lú Cocina y Alma is located in Jerez de la Frontera. It is a restaurant serving haute cuisine based on the classic techniques of French cuisine to which chef JuanLu Fernández has given an Andalusian touch. A visit to the Lú Cocina y Alma restaurant is a gradual discovery of his magical universe and a brand new, unexplored world. Cuisine without barriers, with heart and soul, where the flavours and forms blend in unique surroundings where nothing is what it appears to be.
- **Messina.** Located on the main avenue of the city of Marbella, Messina offers all the quality guaranteed by its Michelin star and it has become one of the best restaurants in the Costa del Sol for its cuisine. Great technique can be appreciated in all its dishes, together with a presentation which is simple and elegant.
- **Nintai.** Nintai, in Marbella, is limited to twelve exclusive seats around a wooden bar where the itamae carefully slices the fish and prepares impeccable sushi. Premium seasonal products, the most original combinations and the sommelier’s special pairings with sake and champagne.
- **Mantúa.** Born in Jerez de la Frontera and trained at the Cadiz Hospitality School, Israel Ramos is firmly committed to cuisine based on quality products at the first gastronomic restaurant in Jerez de la Frontera, promoting the Marco de Jerez wine, which he uses for his creations.
- **José Carlos García.** The restaurant José Carlos García is in Malaga, and belongs to the generation of Malaga professionals who have placed the city amongst the elite of Spanish cuisine. The Malaga chef has gone for innovation and daring always with a view to the sea and investing in products from the Costa del Sol.

Drinks

Andalusian wine

Mediterranean cuisine is modelled around three crops - grapes, wheat and olives, together with their products, wine, flour and olive oil, and these are the cornerstones of history, tradition and culture in Andalusia.

Wine is an essential part of this region, the lifestyle and the cheerfulness of the people, it is a socializing element that promotes personal relationships and conversation between countrymen in their meeting places, pubs, bars, wine bars and taverns, it plays an essential part in fiestas and it is the perfect accompaniment for the excellent Andalusian cuisine.

The wines of Andalusia are unique, the fruit of experience, imagination and popular wisdom. They have been throughout history and continue to be, essential at the best tables in the world, their quality and prestige are undeniable, with a whole range of incomparable types, flavours and nuances.

Designation of origin wine

- **DO Jerez-Xérès-Sherry.** This regulatory council is the oldest in Spain. While the production area spreads over eight different municipalities in Cadiz and one in Seville, the maturing process is exclusively carried out in Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda. The grape varieties used for production include Palomino, Pedro Ximénez and moscatel.

Types of wine: fortified wines (fino, amontillado, oloroso and palo cortado), fortified liqueur wines (pale cream, medium and cream) and natural sweet wines (Pedro Ximénez and moscatel).

- **DO Manzanilla de Sanlúcar.** Although the production zone and grape varieties are the same as those of Sherry, the maturing process is limited to Sanlúcar. The special microclimatic conditions of the town, which is situated next to the mouth of the river Guadalquivir and just a stone's throw from Doñana, give the wines, matured under the velo de flor yeast, special characteristics which differentiate them from Sherry.

Types of wine: fortified wine (manzanilla).

- **DO Montilla-Moriles.** The special combination of the albariza chalky soils of Cordoba's southern plains, the climate, which is characterised by long dry summers and short winters, and the Pedro Ximénez grapes (which give their name to the most famous wine of the Denomination) is what makes these wines so unusual and unique. The wines are aged under velo de flor using the traditional criaderas and soleras system.

Types of wine: fortified wines (fino, amontillado, oloroso, palo cortado), fortified liqueur wines (pale dry, pale cream, cream and medium) and natural sweet wines (Pedro Ximénez and moscatel).

- **DO Condado-de-Huelva.** This denomination covers a wide area situated to the southeast of the province of Huelva, in the environs of the Doñana Nature Park. The vineyards occupy flat or slightly hilly terrain and the Zalema is the most common variety of grape.

Types of wine: white wines (Condado de Huelva Joven, Condado de Huelva and Condado de Huelva Tradicional), fortified wines (Condado Pálido and Condado Viejo) and fortified liqueur wines (pale dry, medium, cream and pale cream).

- **DO Málaga.** Classic denomination renowned for centuries for its sweet wines produced from moscatel and Pedro Ximénez grapes. Geographically the area takes the form of an inverted T, with vineyards situated along the coastline to both the east and west of the city of Malaga, and stretching inland towards the sierra.

Types of wine: liqueur wines (natural sweet, maestro and tierno wines) and natural sweet wines.

- **DO Sierras de Málaga.** Associated with the Regulatory Council of the Malaga Denomination of Origin, this is the only Andalusian denomination which encompasses reds and rosés produced from Romé, Cabernet Sauvignon, Merlot, Syrah and Tempranillo grapes, and whites from the Chardonnay, Macabeo and Sauvignon Blanc varieties, amongst others.

Types of wine: white, rosé and red wines.

Vinos de la Tierra (Wines with geographic designation)

Over the past few years 16 geographic designations in Andalusia have been awarded the right to use the traditional Vinos de la Tierra label, with a level of quality certification which lies somewhere between that of common table wines and Designation of Origin status.

These production areas are traditionally oriented to local markets and are linked to family-based wineries, which have introduced new varieties of grapes whilst modernising their vineyards.

Their products have consolidated their position in the market for medium quality wines, and are good value for money.

Geographic designations:

- **Desierto de Almería** (white, rosé and red wines). This area is bordered by the Sierra de Alhamilla, the Sierra de Cabrera, and the Cabo de Gata-Níjar Nature Park. The vineyards are set out in Almería's desert at an average height of approximately 525 metres above sea level. The geographical characteristics and the distinctive elements of the desert climate, with its hot days and cool nights, result in exceptional and unusual varieties of wines.
- **Laujar-Alpujarra** (white, rosé and red wines). Between the Sierra Nevada and Sierra de Gádor lies an area on the upper reaches of the river Andarax with a rapidly expanding wine industry. In addition to the typical local claret or rosé, research is being carried out with a view to production of other high-quality varieties.
- **Norte de Almería** (white, rosé, red and aged red wines). Under this designation we find protected for wines originating in the municipalities of Chirivel, María, Vélez Blanco and Vélez Rubio. Regarding the organoleptic characteristics, white wines are fresh and acidic, with a wealth of aromas reminiscent of fruits like lemon, gooseberry and asparagus; and the rosés are fresh and acidic, with a fruity character and harmonic taste. The reds possess a lot of body and flavours of raspberry, blackberry and licorice, and aged red wines are rich in alcohol and have moderate acidity, without producing a lack of smoothness if they are made in barrels.
- **Ribera del Andarax** (white, rosé and red wines). The Ribera del Andarax wine region lies in the middle section of the river of the same name. Most of the vineyards are situated at an altitude of between 700 and 900 metres on clay, slate, and sandstone soils. The geographic designation covers 21 municipalities in the province of Almería and production has traditionally concentrated on a very unusual variety of edible grape, which is called the Ohanes, in honour of the town where it originated.
- **Sierra de las Estancias y Filabres** (white, rosé, red and aged red wines). The area of production and wine making corresponds to the 26 municipalities that make up the Almanzora Valley; it develops different and unique wines given the combination of the valley's soil, the high number of hours of sunshine a year (3,000) and the altitude of the area (between 800 and 1,200 metres). Its organoleptic characteristics present floral aromas and hints of dry mountain grass, and are balanced with lots of intensity and power.
- **Cádiz** (white, rosé and red wines). This designation covers a large part of the wine producing region of Cadiz, particularly the Jerez area and the Sierra de Cádiz. It amplifies the province's range of production, which has been traditionally dedicated to white wines, and varieties of reds are successfully being introduced into more mountainous areas.

- **Córdoba** (rosé and red wines). This designation includes wines from the whole province of Córdoba, and covers rosés and reds made with varieties of red grapes.
- **Villaviciosa de Córdoba** (white and sweet wines). From here we get whites and sweet wines originating in the wine region of Villaviciosa, which includes the municipalities of Villaviciosa de Córdoba and Espiel. Authorised grape varieties are: Baladí, Verdejo, Moscatel de Alejandría, Palomino Fino, Palomino, Pedro Ximénez, Airén, Calagraño Jaén, Torrontés, Verdejo.
- **Altiplano de Sierra Nevada** (white, rosé and red wines). This designation has led to the revitalisation of the winemaking industry in the areas of Baza, Huéscar and Guadix, and production is now based on high quality output. The designated area covers the north of the province of Granada and comprises 45 municipalities.
- **Cumbres del Guadalfeo** (white, rosé and red wines). The vineyards of this area cover the hillsides of the Sierra de la Contraviesa, overlooking the Mediterranean, and are notable for their considerable altitude. Rosé is the most traditional local product although a white wine made from the autochthonous Vigiriega variety of grape is also very popular.
- **Laderas del Genil** (white, rosé and red wines). These vineyards are set at a high altitude on slate soils in an area with low rainfall which is affected by the Mediterranean sea breezes. The combination of all these factors creates a microclimate which is perfect for the cultivation of vines and the production of high quality natural wines. The designated area covers producers from the Valley of Lecrín, the Vega, the Coast, and part of the Alhama area.
- **Bailén** (white, rosé and red wines). The typical wines from this area are produced from Molinera de Bailén red grapes, an autochthonous variety which is unique in the world. Situated near to La Mancha, the designated area covers an area of some 350 hectares.
- **Sierra Sur de Jaén** (white, and red wines). There are documents which demonstrate that the area's wine industry was thriving as long ago as the 16th century, when vineyards were more predominant than olive groves in many municipalities. In 1526 Emperor Carlos V granted Alcalá la Real the "wine privilege", a document giving the municipality the exclusive rights to sell the wine from the Sierra Sur in the city of Granada. 400 hectares of land are currently dedicated to the cultivation of vines.
- **Torreperogil** (white, rosé and red wines). This area's winemaking tradition dates back to the Roman and Arab periods, and during the 15th century the wines from Torreperogil were much revered in Castile. Later the appearance of the phylloxera plague at the end of the 19th century led to the decline of the industry, but it has been gradually revived thanks to the concerted efforts of both growers and producers.
- **Los Palacios** (white wine). The production area is situated in the south-western corner of the province of Seville, in the Bajo Guadalquivir area. Its wines are produced from the Airén, Colombard and Sauvignon Blanc white grape varieties.
- **Sierra Norte de Sevilla** (white, rosé and red wines). Seville's Sierra Norte has been traditionally renowned for its production of wine and liqueurs. During the 16th and 17th centuries, the most widely renowned wine from the province of Seville was produced in Cazalla de la Sierra, and it was mentioned in numerous works by writers of the time. There is also evidence that the wines produced in the area were exported to South America.

Adapted from: <https://www.andalucia.org/en/eno-gastronomy/>

GUEST CHECK

Date	Table	Guests	Server
APPT-SOUP/SAL-ENTREE-VEG/POT-DESSERT-BEV			

#4	1 Portched	259
	1 Bacon HB	
#4	1 Scramble	659
	1 Sausage	499
	1 HB	299

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