

# CANDELA

restaurant • wine bar • tapas



BODEGAS HIDALGO  
LA GITANA

**Thursday, April 20th at 7:30pm**

**PINCHOS VARIADOS**

Assortment of small bites

*Manzanilla La Gitana*

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**SALPICON DE MARISCOS**

Cold seafood salad in light vinaigrette

*Monopole Viura*

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**PORRUSALDA DE COSTILLA DE CERDO CON ALMEJAS**

Stew of pork baby back ribs and clams with leeks,  
potatoes and other vegetables

*Viña Real Crianza*

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**RABO DE TORO AL VINO DE LA RIOJA**

**PURE DE PATATA AL IDIAZABAL**

Braised oxtail in Rioja wine, potato pureed  
and smoked Idiazabal cheese

*Cvne Gran Reserva*

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**TARTA DE SANTIAGO**

Almond cake

*Alameda Cream Sherry*

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**\$75, TAX & TIP INCLUDED. RSVP REQUIRED.**

**For reservations call 954-563-8088**

**2909 NE 6th Ave. Wilton Manors. Fl, 33334**



## Manzanilla La Gitana **91 WS** \$19.25

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A dry, fresh, crisp and delicate white wine matured under a thick veil of yeast “la flor” in the coastal town of Sanlucar de Barrameda within the denominacion de origen “Manzanilla – Sanlucar de Barrameda”. Color: Bright pale straw. Aroma: Clean, delicate and faintly yeasty apple nose.

Flavor: Dry, light, crisp and smooth with a tangy fresh finish.

Serving suggestions: best served slightly chilled in a wine glass and highly recommended with seafood, fish, smoked and cured delicacies, white meats, vinaigrette dishes and salads or simply as the perfect aperitif.



## Monopole Viura 2015 **90 WS** \$15.49

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Slight yellow greenish colour. Seductive scent of spring, white flowers and fresh tropical fruit. In the mouth nice and long, leaving a slight acidity that gives a feeling of freshness that results in an increased potential retronasal aroma. Ideal companion for appetizers, snacks, fish and seafood.



## Vina Real Crianza 2010 **91 PARKER** \$15.99

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Full, morello cherry, ruby red, good intensity. Ripe autumn red and purple fruit, raspberries, damsons and sloes over a fine toasty vanilla complexity. Rich, deep and balanced. Well structured on the palate with plenty of fine, lingering rich fruit and a lively note of tannin. The finish is elegant and long with good balancing acidity.



## Cvne Gran Reserva 2010 **94 WS** \$42.49

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This generous red shows a traditional character, with leafy, dried herb, tea and spice notes framing dried cherry, licorice and leather flavors. Firm tannins and balsamic acidity impart structure, and this shows plenty of depth, with a juicy, spicy finish.



## Alameda Cream Sherry **91 PARKER** \$21.25

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A rich blend of old Oloroso and sweet Pedro Ximenez matured in solera for many years to create a rich sweet wine with full nutty and dried fruit aroma. Denomination de Origen “Sherry-Jerez-Xeres”. Very Dark Amber. Full nutty Sweet, rich, warm, smooth. Ideal as an aperitif or as an accompaniment of desserts and cheeses or alternatively as a long drink on the rocks with a slice of orange.