

# Beverages

## Wine and Beer\*

**Albarino, Castiñeira-WHITE** - Spain's finest white grape variety. Like a cross between a fine Riesling and Viognier. Aromatic on the nose with apple, peach and apricot aromas. Medium bodied and off dry on the palate with juicy fruit flavours, clean acidity and a long, mineral-dominated finish.

**Cava, Cristalino Brut - WHITE** -Sparkler subtle, leesy aromas of apple, spices, flowers and nuts. Dry, racy and perfumed, with intense ginger and apple flavors complicated by nutty and floral nuances. Finishes quite dry and restrained. Unusually subtle, fresh, clean Cava.

**Rioja Rose, Marques de Caceres - PINK**-An exquisitely fresh and elegant wine with floral and delicate herbaceousness on the nose, and rich redcurrant, wild strawberry and raspberry sorbet flavours dominating the palate.

**Tempranillo, Red guitar - RED**-This deep ruby wine serves up a pretty floral/violet bouquet, followed on the palate by tender layers of black cherry fruit nuanced by notes of vanilla and herbs. A touch of balsamic energizes the smooth finish. Tempranillo (55 percent) and old vine garnacha (45 percent).

**Rioja- Sierra Cantabra - RED**- Very dark garnet. Interesting nose with spicy aromas of forest floor and mushrooms. Big cherry, earthy fruits with overtones of tobacco and spices, high acid, hard tannins that soften after being open an hour or so, long fruity finish.

**Granacha, Borasao - RED** - soft and smooth, velvety texture, and flavors of rich vanilla oak spice and ripe red raspberry. The finish delivers a chalky acidity and mild tannins at the very end. Granacha with a splash of tempranillo.

**Sherry-Tio Pepe**-Palimino Fino

**Sherry-Jerez Cortado Hidalgo**-Manzanilla

**Beer- Corona**- I could not find a Spanish beer anywhere in town.

## Non-Alcoholic

**Horcheta de chufa**- Sweet and refreshing, Horchata de Chufa is one of Spain's most famous drinks. Made of ground chufa nuts (actually the roots of the chufa plant) grown in the Valle de Nito in Spain, it is very lightly seasoned with cinnamon and lemon. La horchata de chufa is a Mediterranean product (completely different than Mexican horchata). Egyptians used chufa nuts in ancient times, and some documents indicate that chufa was also consumed by people in Asia. But, as with many other products, it was the Moors who first began cultivating chufa grass in Spain and originated the refreshing drink Horchata de Chufa from its tuberous roots. It is a favorite beverage in all of Spain, but particularly in Valencia, Murcia and Andalucía. In Spain horcheta is served very cold with ice crystals just forming. We thought making smoothies would be a bit of a fun twist on tradition.

**Sangria**- Non alcoholic wine, fruit juice, honey & a splash of soda. Fresh fruit garnish.

**Sparkling Cider**

**Spring water**

**Coke & Diet Coke**

*\*Please don't drink and drive! We have non-alcoholic beverages available.*

*If you have had too much to drink please let us know and we would be happy to call a cab to take you home safely.*

Tapas  
&  
Wine

**CENTURY EDITIONS**

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# Cheese Board

**Manchego**-Spain’s most famous cheese. Produced in La Mancha in Central Spain, true Manchego is made from 100% **sheep’s milk**. Cheeses from Spain are commonly made from sheep’s milk because most of the territory is rocky and dry, unfriendly to cows but suitable to raising goats and sheep. The abundance of wild herbs on Central Spain’s grazing lands gives Manchego a special taste and aroma. Its flavor is zesty and exuberant while its texture is firm but not dry. Manchego can be recognized by the zigzag pattern etched into its rind. This is created by the rippled surface of the press used in the manufacture of the cheese. Underneath the inedible rind, the interior is ivory colored with few small holes. Taste Manchego for the first time and you will be surprised at how long the wonderful flavor lingers on your palate. It is an experience you will be drawn back to again and again.

**Manchego Reserve** -(Extra Aged) Made from pasteurized **sheep’s milk**. This special Manchego is aged for over 12 months, giving it a sharper, nuttier flavor and a firmer, more brittle texture than its younger namesake. It is produced in Central Spain’s La Mancha region, a territory known for its fierce winds, violent temperature swings and desert-like aridity. Manchego Reserve is made using traditional methods under strict quality guidelines. I love this cheese with Rioja wine and fresh fruit.

**Idiazabal**- Made from **unpasteurized sheep’s milk**. This handmade, unpasteurized sheep’s milk cheese comes from the Spanish Pyrenees. Idiazabal is naturally smoked with a hard but edible orange-brown rind. In the old days, Basque shepherds lived in small mountain huts and had no space to store and age their cheeses other than inside their stone chimneys. As it turned out, people enjoyed the smoky flavor that the cheese acquired from aging inside the chimneys, and Idiazabal spread throughout Spain. Today, Idiazabal is produced in more modern facilities, but the process is still all-natural. Perfumy bouquet and rich, buttery flavor. Idiazabal as one of Spain’s greatest cheeses.

**Tetilla** -Made from pasteurized **sheep’s milk**. Tradition lies at the heart of such delights as Tetilla Cheese, which is made in the farming and dairy producing land of Galicia. The pride of the land where it was created, the secret of this cow’s milk cheese has been passed down from eneration to generation. This soft cheese is hand formed into the shape of a woman’s nipples breast! In Spain, people revere this cheese and assert that it “tastes like kisses.” It has an elastic, creamy texture and a mild, tangy flavor. The public image and presence of Tetilla Cheese makes it one of the most original products of the Galician dairy industry. Tetilla is a D.O. cheese, meaning that its production is controlled by the Spanish Government, a status reserved for only select “Quesos Tradicionales.”

**Iberico** This is a Manchego-style cheese made from blended **cow, goat and sheep’s milk**. It is made in the same type of mold and, therefore, has the same, hatched pattern imprinted into its rind. One of the most popular in Spain, this hard, oily cheese is mild, yet tasty and aromatic. The blend of milks allows it to have the grassier, herbier flavors of the goat and sheep’s milk toned down by the smoothness of cow’s milk. It pairs well with Spanish red wines and Spanish meats, such as Chorizo and Jamon Serrano.

**Garrotxa**-Made from pasteurized **goat’s milk**. This goat’s milk cheese was once produced solely in the Garrotxa area of Catalonia. This is the area of Pyrenees region of Spain that is furthest to the East, lying right on the shores of the Mediterranean Sea. Garrotxa has a white interior with a very creamy texture that is surrounded by a natural mold rind. It has an unusual but mild flavor with a light acidity and a hint of hazelnuts.

**Ibores**- Made from **unpasteurized goat’s milk**, aged for two months. Queso Ibores is made in Extremadura, which is the most rugged, least developed, and most economically distressed region in Spain. This raw goat’s milk cheese reflects its homeland with its full, simple flavor. It is hard and dense and becomes sharper with age. During its two-month aging period, the rustic cheese is rubbed with a mixture of olive oil and sweet paprika. It is hard enough to shave over salads and hot dishes and delicious as a table cheese when served with fresh fruits and vegetables.

**Mahon Reserva**- Made from pasteurized **cow’s milk** Traditionally the orange rind on Mahon comes from being rubbed in butter, paprika and oil. When a cheese is aged, the taste intensifies and becomes bolder and nuttier. Typical Queso Mahon is aged in the caves of Menorca for 2 months, Reserva is aged for at least a year. It maintains a slightly briny, sharp taste but now becomes hard and granular, on a par with parmesan. Reserva can be grated over pasta or served as a table cheese with olive oil, black pepper and tarragon. A robust Spanish red wine can be overwhelming to young Mahon, but the Reserva definitely has the strength for this pairing. Enjoy it with a glass of wine, hazelnuts and dried fruit.

**Valdeon**- Made from pasteurized **cow’s milk**. This Spanish blue cheese is often sold as Cabrales in the United States because its flavor is similar to that bold blue, but is slightly tamer. It, therefore, appeals to a wider range of palates. The cheese is made in the Castille-Leon region of the northwestern Spain and is wrapped in chestnut leaves before being sent to market. This cheese has a very intense blue flavor, but is not as yellowed or as biting as true Cabrales.

# Tapas Bar- Prepared to order

**1) Fresh Pimientos de Padron**- These are a variety of pepper that is not commonly grown in the US They are common Tapas in Spain. Ours came from seed that were imported from Spain and grown on a farm in Virginia and picked for us on Tuesday this week. They are sauteed in olive oil tossed with pear tomatoes and seasoned with sea salt. They are quite mild and have a okra overtone. About one out of every 5 or 10 is a bit hot. That’s the way they grow and you can’t really tell which one will give you a wake up call. Think of it as a kind of Spanish roulette.

**2) Boquerones**- Fresh cantabrian sea white anchovies. Unlike the salty gray anchovies you may be used to tasting in America, these are very mild and neither fishy nor salty. Spaniards eat them just as they are – as you would eat olives.. They have been kept refrigerated and are marinated in vinegar and olive oil. Served on crusty tomato bread with celery chips, piquillo pepper, lemon zest, parsley

**3) Jamon Serrano**-From time immemorial in the mountains of Spain, they have rolled fresh hams in sea salt and hung them from their rafters to cure. Jamon Serrano is a flavorful, natural ham, cured in the country air, not tainted by nitrates or preservatives. Amazingly it does not need to be refrigerated. The extended curing transforms the ham, imparting a deep flavor and aroma. It also means it is much less fatty and has a firmer bite than Italian prosciutto. This Tapa is served on crusty bread with a side of young manchego.

**4) Jamon Serrano**- wrapped prunes stuffed with candied marcona almond. Sauteed in olive oil served with cilantro oil & 40 year old sherry vinegar.

**5) Asparagus** wrapped in Jamon serrano with romesco sauce (available without Jamon for vegetarians)

**6) Tortilla**- Not anything like the Mexican version Spanish Tortillas are actually Potato and onion omelets. Served with sofrito sauce.

**7) Mojama**- tuna fillet dry-cured in sea salt, is a fine delicacy. This brand, “Salazones Diego”, is the finest in Spain, produced in the Mediterranean port of Alicante. Mojama originated centuries ago along the southwest coast of Spain in Huelva, and Cádiz. The climate along that area of the Costa Brava tends to be windy and dry -- perfect for preserving the abundance of blue-fin tuna caught in the Mediterranean Sea. To cure the tuna, fresh fillets are cured in sea salt and hung in the sun to dry. The constant light winds in the region are key to assuring that the fillets are thoroughly dry. As they are cured in the sun, the loins shrink and darken until they are a reddish brown with a subtle flavor. The name comes from the time of the Moorish occupation when it was called “musama.” Many people in the Cádiz area eat mojama just as it is, thinly sliced on crusty bread, sprinkled with a fine extra virgin olive oil. Our mojama tapa is served with bread, marcona almonds, heirloom tomato slice and olive oil.

**8) Gazpacho shooters**- Cold tomato cucumber soup with a cilantro oil float and Persian cucumber garnish (chile oil float and piri piri pepper available for those who seek a bit of heat) These shooters are non-alcoholic in case you are wondering.

**9) Chorizo Assorted** -Plate of mini chorizo’s sauteed in beer and Butifarra sauteed in wine.

**10) Chorizo Dry cured** imported from Spain- assorted plates with Piquillo pepper stuffed olives Slices of Piquillo pepper

**11) Lomo and Vela Chorizo Cheese Plate**- Paprika cured pork loin and chunky chorizo Slice thin Drizzle with olive oil serve with dried fig, apple slice, slice of manchego.

**12) Reserve Cheese Plate** -Manchego reserve, Mahon reserve and Garrotxa with Fig cake and apple slice

## Self Serve

**Judion Beans**-Giant beans with tomato reduction, onions, garlic, Paprika and olive oil (vegetarian safe)

**Caperberries**- Think capers on steroids.

**Membrillo Quince paste**. Traditional Spanish cheese and Tapas accompaniment. This one is armade by an artisan producer. All natural and fresh not from syrups and no preservatives.

**Garlic-sweet**- If you are going to try something you would normally never try this is it. They are not garlicy (I know that’s not a word CAS) and they are nice and crunchy. Addictive.

**Olives**- Pimento stuffed Anchovy stuffed, Jalapeno stuffed, Gordal spiced (with pits), Arbequina (with pits) Spanish black

**Fruits and Nuts**- Apple slices, grapes, Marcona almonds, Hazelnuts, Mission figs.