



PAELLA MASTERCLASS

Discover all the secrets of one of the most popular Spanish dishes. Enjoy an extraordinary culinary journey and learn in depth the story of authentic Valencian paella and its original recipes from the team of awarded chef Quique Dacosta.

This exceptional two hours experience is available every Saturday and Sunday from 11.00 a.m. to 1.00 p.m. for groups from four to eight people.

Aperitif with Iberian cured meats, cheeses
and Finos dry white wine tasting:
Palo Cortado, Manzanilla and Fino

Classic Valencian Paella: Chicken, rabbit, green
and garrafó beans

Black rice: Cuttlefish, squid, lobster and alioli

Dessert

Recipes, embroidered apron and group picture

Price EUR 175 per person
Beverages included: wine and coffee

Information and reservations:
mrmad-reservations@mohg.com · +34 91 701 67 67



MANDARIN ORIENTAL
RITZ MADRID