

# jamonera

## Jerez-Xérès-Sherry

### **SHERRY DEGUSTATION** flight of 3 sherries 20

#### **FINO AND MANZANILLA**

from the palomino grape; dry, delicate and pale.  
sea air and salt notes. listed from palest. served chilled

La Cigarrera Manzanilla 8      Aurora Manzanilla 9  
Manuel Cuevas Jurado Manzanilla Pasada 16  
Bodegas Dios Baco 10      El Maestro Sierra 10  
La Garrocha 9      Guitierrez Colosia 8

#### **AMONTILLADO**

fino sherry that has been allowed to oxidize slightly,  
nuts and citrus. listed driest to richest. served chilled

Lustau Manzanilla Amontillada 16  
La Garrocha 9      Los Arcos Seco 10  
La Plaza Vieja Golden 12  
Valvida Seco 12      El Maestro Sierra 12 años 16  
Bodegas Hildago Napoleon 8      Bodegas Dios Baco 10

#### **PALO CORTADO**

rarest of all sherry, the crispness of amontillado with  
the richness of oloroso. served chilled

Lustau Peninsula 12  
Wellington Jerez Cortado 18  
Hidalgo Marques de Rodil 16  
Lustau Vides Palo Cortado De Jerez 20

#### **OLOROSO**

oloroso sherry enjoys more aging and oxidation than amontillado.  
listed driest to richest. served cellar temperature

Emilio Hidalgo Seco 9      Bodegas Hildago Faraon 8  
Gutierrez Colosia Sangre y Trabajadero 10  
El Maestro Sierra Oloroso 15 años 14      East India Dolce 10

#### **CREAM AND AMOROSO**

blend of various soleras; creamy body with rich and full finish.  
listed lightest to fullest body. served over ice

Lustau Rare Cream 8  
El Maestro Sierra Amoroso 9  
Gonzalez Byass 9

#### **MOSCATEL**

sourced from the tiny sherry region of chipiona. sweeter than the  
palomino grape. listed light fruit to more robust. served chilled

Cesar Florido Especial, fortified with arope 10  
Cesar Florido Dorado 8  
Cesar Florido Pasas 15  
Gutierrez Colosia 15

#### **PEDRO XIMÉNEZ**

sweetest of sherry, raisin and figs, full thick body and textures.  
served cellar temperature

Bodegas Dios Baco Oxford 1.970 14  
Emilio Hidalgo 10  
El Maestro Sierra 10      Valvida 12