

## Tablao Flamenco Cordobes, since 1970



www.tablaocordobes.com

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ablao Flamenco Cordobes is the only premise in Barcelona fully owned and operated by a family of artists, well known in the Flamenco world.

This distinguished fact gives them an unmistakable seal of quality, that provides them of a strong recognition from Flamenco professionals and also from Tourism Business.

Our company was founded in 1970, is a truly "Tablao Flamenco". The Tablao's are venues heirs and continuators of the old "cafés – cantantes", which from the XIXth century were occupying streets like La Rambla, El Paralelo, and Sant Pau in the famous so-called "gold triangle" of Catalan Flamenco.

Tablao Flamenco Cordobes is a famous his-

toric establishment, already a legend and continuator of this tradition, is a living history of Barcelona.

The Tablaos are small premises, intimate and cosy atmospheres were people can live Flamenco in its whole truth and warmth: the live music, the constant improvisation, the proximity with the public, the absence of microphones... it creates a unique and unrepeatable atmosphere for the Flamenco unable to be reproduced in other cold and spacious surroundings.

With more than 6 million visitors per year and more than 45 years experience of producing Flamenco shows, Tablao Flamenco Cordobes is a referenced meeting point from where converge the best artists of this kind and the ones who want to jump onto the international stage.





#### **Authentic Flamenco Show**

n our stage you only will see the best Flamenco artists and the best-known soloists of the first-rate dance companies like Sara Baras, Cristina Hoyos, etc

Our cast is composed by artists of renown prestige, recognized and winner of the best Flamenco worthwhile competitions like Premio Cante de Las Minas, Premio Nacional de Córdoba, Bienal de Sevilla y Málaga, etc.

We feel also blessed to help and see the born

and grow of the best Flamenco artists of the national scene.

Our show's schedule is changing every month, always ensuring to have the best cast on the stage, and the highest standart of quality. Tablao Flamenco Cordobes is already a legend, as the best known Flamenco old stars like Camarón de la Isla and also the newest like Eva Yerbabuena had acted on our stage. The list is simply endless: Farruco, Fernanda y Bernarda, Miguel Poveda, Mayte Martín...



Farruco, 1970



Pastora Galván, 2012



Eva la Yerbabuena, 1985



Israel Galván, 1985





Sara Barrero y Belén López



Jesús Carmona y Farru



Pastora Galván

FLAMENCO CORDOBES



Fuensanta "La Moneta"



Antonio Sánchez, David Cerreduela & Israel Cerreduela

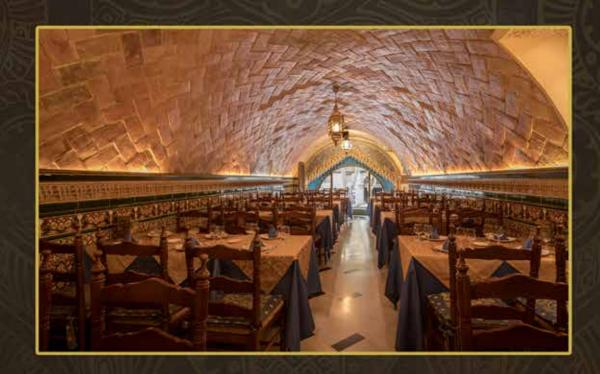


## Gastronomic Tour: The new show of Tablao Flamenco Cordobes

"WE INVITE YOU TO TRAVEL THROUGH THE MOST EXQUISITE DELICACIES OF OUR COUNTRY"

astronomic Tour is a culinary feast for the senses, revolving around the traditional specialties of different regions of Spain.

With the help of our chef, Mr. Jordi Narro and the kitchen of Tablao Flamenco Cordobes, enjoy a gastronomic tour through the past and present flavours of spain gastronomy. Our gastronomic show takes place in our restaurant with incredible views to Las Ramblas, a unique environment inspired in nasrid art with handcrafted decoration made by official restorers of Granada's famous palace: La Alhambra, with the historical building as model. We will invite you to travel to the south to have an Andalusian Salmorejo, to the north with some Basque Pintxos, to Galicia to taste their wonderful Pulpo a Feira (Octopus) or even to "La Puerta del Sol" in Madrid to taste



some Churros with hot Chocolate.

And of course, we cannot forget the world famous Paella Valenciana, also included in this Spanish culinary feast.

The visitor will enjoy a Gastronomic tour through past and present flavours, made of

more than 44 differents courses, with special emphasis in Rice dishes and seafood noodles. The "Manchegan Cheese cubes with dates and strawberries crocant of La Mancha, the "Paper cornet of Seasoned Shark's snakwith Majorcan fresh lime mayonnaise" from Andalusia, the "Boletus croquettes from La Rioja served inside a fryer vat"... After all of this Culinary tour, the visitors will enjoy the best Fla-

menco Show in town.

date 1970

## The Chef - Jordi Narro:

arcelona, cradle of the Mediterranean diet is internacionally known for its "new cuisine".

Restaurants, like el Celler de Can Roca, El Bulli o el Racó de Can Fabes are places of worship for foreigners and locals. That's exactly the reason why Tablao Flamenco Cordobes has gone a step further and for its 45th celebration and with Jordi Narro's help has upgrated its gastronomic offer, making it more atractive and enjoyable.

ordi Narro, chef, Barcelona, 1976.

Jordi has worked with chefs like FerránAdrià, Jean-Louis Neichel and Joan Piqué. More recently, he has done stints in the kitchens of Santi Santamaría in his "Sant Celoni's" restaurant and at Joan Roca's "Celler de Can Roca". Since April 2001 he has been the chef at the L'UniversGastronòmic restaurant at the Fira de Barcelona's Gran Via exhibition centre. Narro is now embarking on a new challenge as a chef of Nuclo, where he will be heading up a team of 12 professionals.



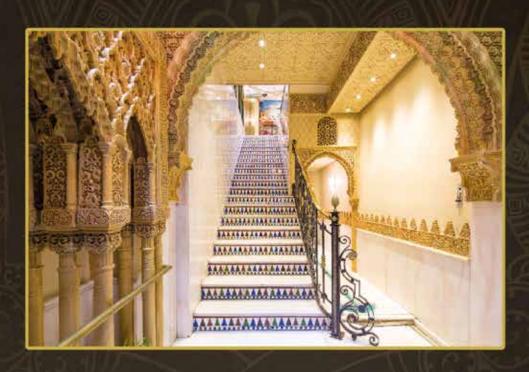


FLAMENCO CORDOBES

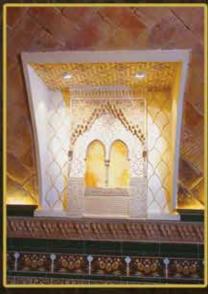
## The atmosphere

he Restaurant is a privileged balcony to Las Ramblas, unique environment authentic Nasrid handmade decor by the restorers of the Alhambra in Granada (Napoleon Morillas And Carlos Lachica) with the historical building as model. This architectural jewel, reflects an intimate and cozy atmosphere that makes the space unique and superb.

Faithful to what a Tablao means, we avoid to have plastic decorations in our premises making from our Tablao the best atmosphere to enjoy of the best Flamenco in the world.









### **Gastronomic Tour**

#### Welcome Cocktail

Spanish Priorat wine Sangría with citric and red berries foam Juices Cocktail with citric and red berries foam (non-alcoholic option available)



#### Iberian Ham

Iberian Ham with "Picos" served individually (EXTREMADURA & CATALUNYA)

#### Served by waiters

Traditional patatas bravas served in a mini fryer
Paper cornet of Seasoned Shark's snack from Cadiz with
Majorcan fresh lime mayonnaise
(CÁDIZ & BALEARIC)

#### **Pintxos**

Pintxo of homemade Spanish Omelette and Padrón bell peppers (EUSKADI)

Pintxo of crab with prawns, corn and tomato (EUSKADI)

Pintxo of Falafel with mint chutney sauce and sun-dried tomatoes

(EUSKADI)



#### Salads and appetizers

Little "Chorizos" with cava wine and Mediterranean herbs (CATALUNYA)

Can of Pulpo a Feira with La Vera paprika seasoning (GALICIA)

Tuna Pie (GALICIA)

Canarian avocado and tomato salad with corn dippers (CANARIAS)

Antiox berries salad with goat cheese and varied seeds (ASTURIAS)

Mozarabic cous cous salad with vegetables and mint (CATALUNYA)

Traditional platter of Catalan cold meat (CATALUNYA)
Hummus (ANDALUCIA)

Mussels "au gratin" with white wine and fennel (GALICIA)

Traditional Catalan cured meats (CATALUNYA)

Spanish mortar with potato salad with "garlic mayonaisse" and

Caviar (CATALUNYA)



#### Salmorejo & Gazpacho

Tomato Andalusian soup with jamon shavings and quail eggs bits (ANDALUCÍA)

Vegetarian Tomato Andalusian Soup (ANDALUCIA) Watermelon Gazpacho (ANDALUCIA)



#### Hot Dishes Buffet-Degustación

Valencian paella with vegetables, seafood and chicken (VALENCIA)
Barcelona style cannelloni with spinach and sun-dried tomatoes
(CATALUNYA)

Barcelona style Macaroni with bechamel sauce, chicken sausage and cooked au gratin (CATALUNYA)

Fish-Based pasta paella, delicious with all i oli sauce (VALENCIA)
Stew of chickpeas with "galician"clams and prawns (GALICIA)
Trintxat de la Cerdanya (Vegetables with bacon) (CATALUNYA)
Catalan style chicken with plums and dried apricots (CATALUNYA)

#### Meat

Stuffed beef cheeks with red wine sauce (CASTILLA Y LEÓN)

#### Fish

Pickled Sardines
Sea bream with saffron and Valencia oranges sauce (VALENCIA)

#### Garnish

Steamed basmati rice, with cardamom and cinnamon. Delicious with stewed meats (INTERNATIONAL)

Braised Vegetables with virgin olive oil





#### Desserts

Cheese board: Urki, Pink Pepper, Goat Romero, Cheddar, Gouda...
Paper cornet of churros with hot chocolate
Candied Canarian bananas fritters (CANARIAS)
Wind fritters with baked apple infusion (CATALUNYA)
Fondue Fountain with fruits and sweets
Catalan cream traditional Catalan crème brulee, burnt at the time
with Carquinyolis (CATALUNYA)
Homemade chocolate truffles
Assorted homemade cakes
Assorted selection of seasonal fruits
Homemade brownie
Homemade Cup Cake
Assortment of sweets and marshmallows
Tigernut Horchata
Ice creams

#### Included drinks

Red, White and Rosé Wine
Draught Beer
Sangria
Soft drinks
Juices
Cava
Water
Selection of Nespresso Coffee
Selection of Infusions

(All included drinks are free and unlimited, we also have a premium wine and spirits list)



FLAMENCO CORDOBES

# Tapas tasting service Traditional or Vegan



apas Tasting Service with views to the bustling Las Ramblas of Barcelona. Dive into an authentic tablao flamenco atmosphere elaborated by official artisans and restorers of La Alhambra.

Tablao Flamenco Cordobes offers a double tapas tasting service (traditional and vegan

## From the refreshing salmorejo andaluz to the wonderful pulpo à feira from Galicia

tapas). Both of them propose a coherent gastronomic offer, authentic and respectful with raw material. It adds freshness to our traditions, which it is based on, and it also creates new and surprising harmonies.

All of it is characterized by an excellent service staff in charge of serving and presenting part of the plates (see details in Tapas Tasting) and a cup of Sangria, beer, wine, soft drink, juice or water.

Both services are formed by, at least, 10 kinds

#### Both services are formed by, at least, 10 kinds of first class tapas

of classical tapas of our gastronomy. From the refreshing Salmorejo Andaluz to the wonderful Pulpo à feira from Galicia, the client will be able to taste: Pintxos, Tapas, Salads, Raciones (big tapas) and desserts. Some of them are served by our waiters and some are already on the table. A gastronomic show that precedes our internationally known flamenco show in the tablao.

Once the Tapas Tasting is finished, all the attendants will pass to the tablao where they will enjoy the flamenco show plus a drink (Cava, Sangría, soft drink, juice or wine).



## Tapas tasting service menu







#### Traditional

Vegan

Cheese cubes Little Pot (Castilla la Mancha)

Olive Little Pot (Andalusia)

Iberian Ham Shavings (Cataluña)

Galician Style Octopus (Galician)

Spicy Patatas Bravas

(Catalunya)

Crab Pintxo (Euskadi)

Omelet Pintxo (Euskadi)

Salmojero shot (Andalucía)

Avocado mortar (Canary

Islands)

Mini Paella Valenciana

(Valencia)

Traditional catalan crustard with

"carquinyolis" (Catalunya)

Olive Little Pot (Andalusia)

Hummus pot (Andalusia)

Avocado mortar (Canary Islands)

Cous Cous Salad (Andalusia)

Falafel Pintxo (Andalusia)

Wheat Salad (Castilla y La

Mancha)

Vegetarian Salmorejo

(Andalusia)

Vegetable Paella (Valencia)

Spicy Patatas Bravas

without mayonnaise (Catalan)

Fruit Glass (Spain)









## Tablao Flamenco Cordobes Schedule

1/Nov - 14/Mar

Tapas

Show



17:15



້ 18:30

Gastronomic Tour

Show



18:45





**(11)** 20:30



**4** 22:00



**(11)** 22:00



**\$ 23:30** 

15/Mar - 31/Oct

Tapas

Show



**≜**17:00



*์* 17:50

Gastronomic Tour

Show



18:00



19:15



19:30



21:00



1:15



22:30



22:30



23.45

Tablao MENCO RDOBES

