

La Terraza del Cristina

SANGRIA RECIPE

Discover the flavors of Seville



Rebujito

Ingredients

Fino (Dry Sherry Wine)

Sprite

Fresh Mint Leaves



Directions:

1. Combine 70% of Fino (Dry Sherry Wine) with 30% of Sprite.
2. Add fresh mint leaves to your preference
3. Let sit for 3-4 hours
4. Enjoy!

WHITE WINE SANGRIA



Ingredients

Dry White Wine (Palomino Grapes)

Semi-Sweet White Wine (Palomino Grapes)

Grape Must (Palomino Grapes)

Club Soda

Fruits: Lemons or Granny Smith apples

Anisette (optional)

Directions:

1. Combine 30% Dry White Wine + 30% Semi-Sweet White Wine + 15% Club Soda + 25% Grape Must
2. Add a drizzle of Anisette (optional)
3. Let sit for 5-6 hours (overnight)
4. Add fruit
5. Enjoy!



RED WINE SANGRIA

INGREDIENTS

Rioja Wine (Garnacha Grapes)

Apple, Peach, and Orange Juice

Club Soda

Fruits: Gala Apples & Oranges

Optional fruit liqueurs: Triple sec or Cointreau

Optional spirits: Brandy, Cognac, or Pisco

Optional spices: Cinnamon stick, Star anise, or Cloves

DIRECTIONS:

1. Combine 70% Rioja Wine + 15% Club Soda + 15% equal parts Fruit Juices
2. Add your choice of liqueurs or spirits
3. Let sit 5-6 hours (overnight)
4. Add fresh fruit
5. Add your choice of spices
6. Enjoy!



ROSE CAVE SANGRIA

INGREDIENTS

Rose Cava (Garnacha Grapes)

Club Soda

Strawberry & Raspberry Juice

Fresh Fruits: Strawberries and Raspberries

DIRECTIONS:

1. Soak fresh strawberries in strawberry juice for 3-4 days
2. Combine 75% Rose Cava + 10% Club Soda + equal parts Strawberry and Raspberry Juice
3. Let sit for 2 hours
4. Add soaked strawberries and raspberries
5. Enjoy!

La Terraza del Cristina

PAELLA RECIPE

Discover the flavors of Seville





Traditional Seafood Paella Recipe

Ingredients

Shrimp
Squid
Mussels
Prawns
Shrimp
Bay leaves
Green beans or
broccoli
Olive oil
Sofrito (onions and
tomatoes)
Bomba-paella rice
Seafood broth
Sweet paprika
Cumin
Turmeric
Salt
Saffron

Directions

1. Start with high heat and add a plentiful amount of oil to cover the pan. Using a rosco (gas stove) is the best way to spread heat evenly. You need an open wide surface on your pan to get the proper texture of your rice.
2. Add squid and saute until squid is no longer translucent.
3. Add green beans or broccoli and saute for a minute.
4. Add bay leaves or any other fresh or dry aromatic herbs.
5. Add sofrito and stir for two minutes.
7. Add paella rice (70-90 grams or one handful per person) and fry for a couple of minutes until the rice is crispy. Once finished, make sure to flatten the rice, covering the pan.
8. Add seafood broth (or broth that matches your meat or main ingredients), adding 2 to 1 compared to the rice.
9. Without stirring, arrange the rice (shake the pan if necessary, or flatten with spatula) and ingredients to make sure everything is flat and evenly cooked.
10. Add a blend of spices (20% cumin, 40% sweet paprika, and 40% turmeric.)
3/4ths of a teaspoon per person. Add between 5-6 threads of saffron per person.
Add salt to taste.
11. Once you bring broth to a boil, turn down and let simmer for 19-23 minutes (max)
12. Add prawns and shrimp, quickly after the spices, or later in the process if you have removed the heads and skin.
13. Turn off the middle ring of the burner.
15. Add pre cooked mussels at the end to heat them up.
16. Let sit for 5 minutes.

OUR OTHER EXPERIENCES...



FOOD TOURS

HERE AT LOCAL FOOD EXPERIENCES, WE OFFER A PLETHORA OF FOOD TOURS INCLUDING OUR UGLY FOOD TOUR, CHARCUTERIE, CHEESE, AND WINE TOUR, AND TRIANA MARKET TAPAS TOUR.



PAELLA SHOWCOOKING

WE OFFER THIS EXPERIENCE, ON OUR ROOFTOP, MONDAY-SATURDAY NIGHT AT 5:30PM (ASK ABOUT OUR PAELLA + SANGRIA PACKAGES!).



SANGRIA TASTING

THIS EXPERIENCE TAKES PLACE ON OUR BEAUTIFUL ROOFTOP AND IS OFFERED MONDAY-SATURDAY AT 3:30PM, 5:30PM, AND 7:30 PM.



FOOD TRIPS

IBERIAN PIGS FARM AND FACTORY TRIP IN HUELVA

THIS TRIP INCLUDES A TOUR OF THE FARM AND FACTORY LED BY A DEDICATED HAM ARTISAN, A TASTING OF SOME OF SPAIN'S MOST INCREDIBLE IBERIAN HAM, AND A GOURMET LUNCH.



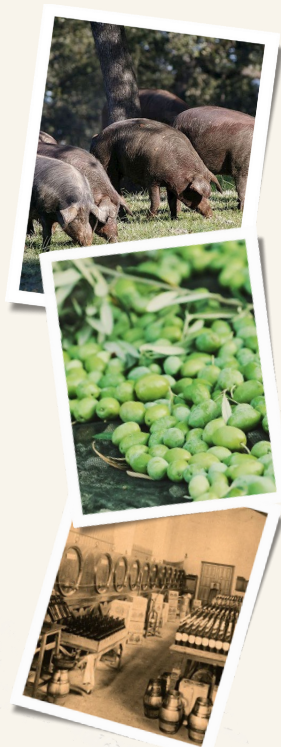
OLIVE OIL FARM & FACTORY TRIP IN RONDA

THIS TRIP TO AN OLIVE OIL FARM IN RONDA INCLUDES A TOUR OF THE FARM AND FACTORY LED BY AN OLEOLIST, A TASTING OF SOME OF SPAIN'S MOST INCREDIBLE OLIVE OIL, AND A GOURMET LUNCH!



SHERRY WINE TOUR IN JEREZ

THIS TRIP INCLUDES A TOUR OF THE FARM AND FACTORY LED BY A CERTIFIED SOMMELIER, A TASTING OF SOME OF SPAIN'S MOST INCREDIBLE SHERRY WINE, AND A GOURMET LUNCH!



INCLUDED WITH ALL: ROUND-TRIP TRANSPORTATION, GOURMET LUNCH, A VOUCHER FOR A GASTRONOMY EXPERIENCE WITH US!

FOLLOW US ON SOCIAL
MEDIA TO STAY IN
TOUCH AND LEARN
ABOUT UPCOMING
EXPERIENCES!



La Terraza del
Cristina Instagram



Local Food
Experiences
Instagram

Use promo code
“LFE10 for 10%
off your next
purchase with us!