



Aupa! Welcome to Txapela, our tavern in the center of Barcelona, where you will have a great time.

## WHAT WILL HAPPEN IN TXAPELA?

Our charming Patxi will receive you and will teach you how to pour and serve Cider, in our own way. And there is no better way to learn than practice... so let's play for a while.

" ¡Ahí va la hostia!,  
Don't throw it out..."



After so much "hard work", as usual we will recover with a good feast, with our most typical and tasty dishes.

## INCLUDES

Dressed and decorated space.

Activity pouring cider.

Accompaniment and dynamization by the group leader.

Patxi's Menu.

A fun mini dictionary with the Basics to Know in Basque.

**At the end of your experience you will be closer to become a "Patxi"**



# PATXI'S MENU



Beasain black pudding pincho  
Chistorra from Navarra pincho  
Donosti pincho (stuffed pepper)  
Guernika pincho (with crab salad)

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Cod omelette  
Cod with roasted peppers  
Grilled beef chop (to share)

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Idiazábal cheese with quince jelly and peeled walnuts  
Shot of Pacharán Etxeko

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Cider  
White wine Xic blanc Agustí Torelló or rosé wine Xic Agustí Torelló  
or red wine Arienzo Crianza or two beers  
Water or soft drinks  
Coffee or tea