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# Poco Culina

## Wandering the Western Mediterranean

A Poco Culina Supper Club at The Garden Café, Miserden

Saturday 15 June 2019. Tickets £35.00.

Please book at [www.miserden.org/popup](http://www.miserden.org/popup)

The Magreb – The North African countries of Morocco, Tunisia and Algeria and the Iberian coastline have a chequered and colourful history. Located along the Western Mediterranean, they were very much at the heart of a busy, ancient trading and shipping route. They have been variously invaded and colonised by ancient Romans, Phoenicians and Persian Caliphates. The abundance of fresh, beautifully cultivated fruits, vegetables and grains together with a myriad of cultural influences have been inspirational to generations of chefs.

Join Poco Culina on a six-course wander in the Western Mediterranean. During the evening we will tempt and delight you with a creative selection of plates drawing from the warmth and depth of North African cuisine and the vibrancy of South Western Spain.

Expect a stunning variety of vegetables, grains and fruits creatively cooked with authentic spices, herbs and dressings – served with typical Poco imagination and flair. We promise not to ignore the Spanish love of chocolate either!! Looking forward to your company.

Water will be available at the table. Please bring your own soft drinks, wine or beer to accompany your meal.

**Hand-baked garlic and herb bread**, marinated Mediterranean olives with rosemary-toasted almonds, fresh tomato and pistachio-kalamata tapenade

**Crisp spring salad** with sweet peas, sugar snaps, watermelon, radish, herbs, pea tendrils and a caper-vinaigrette

**Moroccan Hierloom Roasted Carrots** with red chilli, cumin seeds, candied walnuts and an harissa drizzle

**Saffron-scented paella** with smoked-seitan chorizo, oyster mushrooms, brocolli and fresh sweetcorn

**A meze of tagine cooked Moroccan magic** – cauliflower, chickpea and spinach; roasted tomato and almond-'feta'; spiced squash with lime; giant couscous with grapes, mint and parsley all served with herbed thick yoghurt

**Chocolate Mousse Tower** with berry sorbet, pear, shaved chocolate and glazed pecans

**Classic Magreb chilled mint tea**