

La Cala
RESORT
COSTA DEL SOL - SPAIN

4 *Menu*
FOUR
HANDS
Dinner

25th ANNIVERSARY OF FAITHLEGG HOTEL - IRELAND
35th ANNIVERSARY OF LA CALA RESORT - SPAIN

WHERE
THE LAND
MEETS
THE SEA

Experience A TASTE OF OUR HERITAGE

As part of La Cala's 35th Anniversary and Faithlegg's 25th Anniversary Celebrations, we invite you to experience a unique taste of our Irish and Andalusian roots with an unmissable 7-course gastronomic journey. These two properties are part of the FBD Hotels and Resorts group, and this milestone year finds us tracing our roots to the places, stories, and traditions that inspire the unique services and experiences we offer our guests.

In this menu, we are proud to present a range of local produce and regional dishes from Andalusia and Ireland, showcasing traditional cuisine in its finest form, blending into a cultural journey like no other. We understand that today's travellers seek authentic moments and special experiences that become cherished memories.

Our dedication to detail ensures that every guest enjoys a perfect stay, reflecting not just what we do, but who we are. This is our culture, our story, and we are excited to share our passion with you during this special celebration.

Welcome to La Cala Resort's 35th Anniversary!

Brian Kevin Deegan HOST CHEF



Brian Deegan, the Executive Chef at La Cala Resort, brings extensive international culinary experience from Ireland, Greece, and Spain. Starting as a Commis Chef in Dublin, he has worked at prestigious establishments like Portmarnock Hotel & Golf Links and Hotel Alfonso XIII in Seville, where he managed multiple restaurants. At La Cala, he aims to blend diverse cooking methods and flavors to create appealing cuisine for both loyal and new guests.

Jenny Flynn INVITED CHEF

Jenny Flynn, a Wexford native, discovered her passion for cooking early, inspired by her grandmother. Trained at Rosslare Harbour and WIT, she perfected traditional techniques and graduated with distinction in culinary arts in 2018. Head Chef at Faithlegg for 13 years and now Executive Chef, she helped the hotel earn 2 AA Rosettes for Culinary Excellence. Jenny is dedicated to using local ingredients and showcasing the best from Waterford's artisan producers.



7 - Course
GASTRONOMIC
EXPERIENCE

&
WELCOME COCKTAIL

Price per person: €170

Dress code: Smart Casual



1 *“Mar Azul” tomato salad, Irish apple infused mondrón extra virgen olive oil*


Ensalada de tomate "Mar Azul" con aceite de oliva virgen extra Mondrón infusionado con manzana irlandesa.

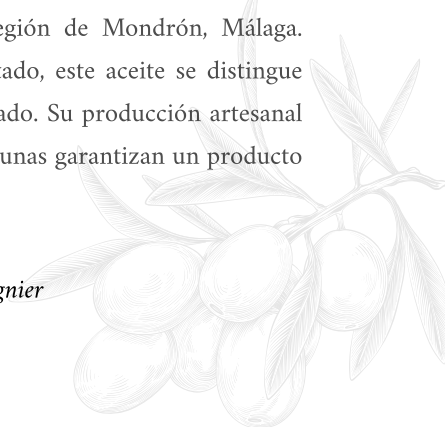
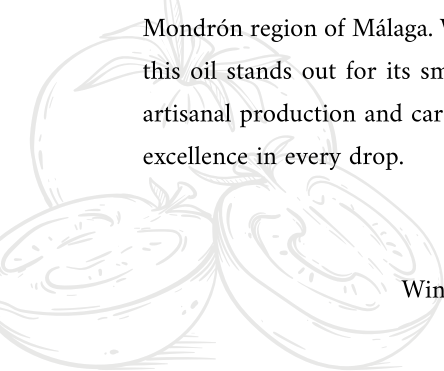
The Mar Azul Tomato is a variety primarily cultivated on the Granada coast, notable for its color that ranges from deep blue to reddish depending on its ripeness, thanks to the region's favorable climate and fertile soils. It is not only visually attractive but also appreciated for its sweet and slightly acidic flavor.

The Mondrón extra virgen olive oil is a high-quality product obtained by cold pressing olives grown in the Mondrón region of Málaga. With a fresh and fruity aroma, this oil stands out for its smooth and balanced flavor. Its artisanal production and careful selection of olives ensure excellence in every drop.

El Tomate Mar Azul es una variedad cultivada principalmente en la costa granadina, destacando por su color que varía del azul intenso al rojizo según su maduración, gracias al clima favorable y los suelos fértiles de la región. No es solamente apreciado por su atractivo, sino también por su sabor dulce y ligeramente ácido.

El aceite de oliva virgen extra Mondrón es un producto de alta calidad obtenido mediante el prensado en frío de aceitunas cultivadas en la región de Mondrón, Málaga. Con un aroma fresco y afrutado, este aceite se distingue por su sabor suave y equilibrado. Su producción artesanal y cuidadosa selección de aceitunas garantizan un producto de excelencia en cada gota.

Wine | Maridaje  Morosanto Blanco, D.O. Ronda - Chardonnay Viognier



2 *Scallop, Riofrío caviar, cauliflower, plankton beurre blanc* *Vieira, caviar de Riofrío, coliflor, beurre blanc de plancton*

Riofrío caviar is a high-quality caviar produced in Riofrío, Granada, Spain, and is the world's first certified organic caviar, thanks to the exceptional natural conditions of the area. This caviar is known for its large pearls, smooth texture, and balanced flavor, prized in haute cuisine and considered one of the best in the world by chefs and gourmet enthusiasts.

El caviar de Riofrío es un caviar de alta calidad producido en Riofrío, Granada, España, y es el primer caviar con certificado ecológico del mundo, gracias a las excepcionales condiciones naturales de la zona. Este caviar es conocido por sus grandes perlas, suave textura y sabor equilibrado, muy valorado en la alta gastronomía y considerado uno de los mejores del mundo por chefs y amantes de la buena comida gourmet.

Wine | Maridaje 🍷 Morosanto Blanco, D.O. Ronda - Chardonnay Viognier

3 *Almadraba tuna, organic lentils, baby spinach, roast jus* *Atún de Almadraba, lentejas orgánicas, espinacas baby, jugo de asado*

Almadraba tuna is caught using a traditional method called almadraba, from the Arabic "al-madraba," meaning a place to strike. This technique uses nets to guide the tunas into enclosed areas for selective capture. Almadraba tuna is prized for its exquisite flavor and texture, and is considered a sustainable fishing practice.

El atún de almadraba se captura utilizando un método tradicional llamado almadraba, que proviene del árabe "al-madraba," que significa un lugar para luchar. Esta técnica emplea redes para guiar a los atunes a zonas cerradas donde son capturados selectivamente. El atún de almadraba es apreciado por su exquisito sabor y textura, y se considera una práctica de pesca sostenible.

Wine | Maridaje 🍷 Bestué Barrica, D.O. Somontano - Chardonnay

4 *Skeaghanore duck, salt marsh duck, wild garlic dust, root vegetables, star anis, orange jus*

Pato Skeaghanore, pato de marisma salada, polvo de ajo silvestre, hortalizas, anís estrellado, jugo de naranja

Skeaghanore Duck, raised by the Hickey family since 1994, is renowned for its unique flavor influenced by the salty air of Roaring Water Bay in West Cork, Ireland. Fed a natural corn-based diet, these ducks offer tender and succulent meat. The farm has won several awards for its quality.

El pato Skeaghanore, criado por la familia Hickey desde 1994, es famoso por su sabor único influido por el aire salado de la bahía Roaring Water en West Cork, Irlanda. Alimentados con una dieta natural de maíz, estos patos ofrecen una carne tierna y succulenta. Una granja que ha ganado varios premios por su calidad.

Wine | Maridaje 🍷 Trajanus Augustus, D.O. Penedès - Cabarnet Sauvignon, Merlot

5 *Spanish and Irish cheese board brown bread crackers*

Tabla de quesos españoles e irlandeses con galletas de pan integral

Selection of the best cheeses from each country, highlighting the rich variety and artisanal quality. Representing Ireland, we have the Smoked Gubeen and the soft and creamy Wicklow Blue Brie. From Spain, the selection includes the intense 60-day aged Vico goat cheese and the 45-day semi-cured Vico goat cheese with cayenne pepper, offering a spicy touch. Each cheese has been carefully chosen to represent the best of its origin.

Selección de los mejores quesos de cada país, destacando la rica variedad y calidad artesanal. Representando a Irlanda, tenemos el Smoked Gubeen, robusto y ahumado, y el suave y cremoso Wicklow Blue Brie. Desde España, se incluyen el intenso Vico curado de 60 días y el Vico semicurado de 45 días con pimienta de cayena, que ofrece un toque picante. Cada queso ha sido cuidadosamente elegido para representar lo mejor de su país de origen.


Wine | Maridaje 🍷 Morosanto Lucio, D.O. Ronda - Tempranillo, Syrah

6 *Dark chocolate Delice, caramel Jelly, Irish yogurt and rosemary sorbet*

Delicia de chocolate negro, gelatina de caramelo, yogurt irlandés y sorbete de romero

Killowen Farm yogurt, from Wexford, comes from a family that has cared for their cows for nine generations on their farm at the foot of the Blackstairs Mountains. It's the only single origin dairy yogurt in Ireland, awarded and delicious. Every drop of milk comes from their beloved cows, known by name.

El yogurt de Killowen, en Wexford, proviene de una familia que ha cuidado de sus vacas durante nueve generaciones en su granja al pie de las montañas Blackstairs. Es el único yogurt de leche de origen exclusivamente irlandés, galardonado y delicioso. Cada gota de leche viene de sus apreciadas vacas, cada una con nombre propio.

Wine | Maridaje  Viña Axarkía Maestro, D.O. Málaga - Moscatel de Alejandria

7 *Barry's tea Fudge*

Fudge de té Barry's

A delicate creation that perfectly combines the smoothness of fudge with the distinctive flavor of Barry's tea.

Delicada creación que combina a la perfección la suavidad del fudge con el distintivo sabor del té Barry's.

Wine | Maridaje  Viña Axarkía Maestro, D.O. Málaga - Moscatel de Alejandria

“Welcome to this special evening where we celebrate the significant milestones of two of our cherished properties. La Cala Resort, located on the Costa del Sol, is celebrating its 35th anniversary, while Faithlegg Hotel, nestled in the heart of Waterford, proudly marks its 25th year.

As we gather for the '4 Hands' dinner, featuring the exceptional culinary talents of the executive chefs from both La Cala Resort and Faithlegg Hotel, we not only honor our past but also look forward to a future filled with promise and continued excellence.

These anniversaries are a testament to our commitment to providing unparalleled experiences to our guests. Our journey over the years has been shaped by the dedication of our team and the loyalty of our Guests. Looking ahead, we are excited to continue setting new standards of hospitality and creating cherished memories for all who visit our esteemed resorts and hotels.

Here's to many more years of success, growth, and delightful experiences. Thank you for being part of this special celebration and for your continued support”

David Kelly
CEO
FBD Hotels & Resorts

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