

PREMIUM GASTRONOMIC EXPERIENCE / GRAN CANARIA

Enjoy with family & friends an exclusive private premium gastronomic experience at Bodegón Vandama Restaurant, located in Santa Brigida city, Gran Canaria.

Taste the “unique” and delicious Canary Island native black suckling pork roasted with locally marine salt.

For over 2.500 years this native pork breed has been part of the traditional local gastronomy and over the years the original breed was crossed with British and Iberian breeds giving origin to the “designation of origin”, the Canary Islands black Pork, a unique product in the world.

Black Pork will book a table for a minimum of 6 persons for lunch or dinner - except Mondays and Tuesdays - at the restaurant and will prepare and deliver the Canary Islands native black suckling pork roasted with marine salt for the date of the gastronomic experience.

Reservations:

- Booking & 100% payment of the suckling roasted pork with marine salt at least **10 days in advance**
- Black Pork only deliver the suckling roasted pork with marine salt to the restaurant, being the restaurant the one in charge of serving it to the table; However, the drinks and other meals that are consumed must be paid separately to the restaurant by the clients.
- For prices & reservations send a WhatsApp to: + (34) 649 070 722
- Watch our videos in You Tube.
- Remember, minimum 6 persons!!

