Travel, eat, and drink like a local.

Discover live
Experience Anywhere

(646) 694-8178
hello@discover.live
www.Discover.live

“The Jewel of Southern Spain”

A LIVE, VIRTUAL TOUR TO SEVILLE, SPAIN

MOSTO COTTO
**Famous Drinks**

**HORCHATA DE CHUFA**
It is a refreshing drink made from tiger nut, water, cinnamon, and sugar. This is the perfect drink to have in summer.

**MOSTO COTTO**
A typical and healthy alcohol-free drink kind in Spain. It is actually the juice obtained from squeezing, draining, and pressing the grapes. This beverage looks and tastes like apple juice, and it’s usually served chilled with an olive and a slice of orange, most times as an appetizer. It can improve mood, tiredness, and blood circulation.

**Make Your Own**

**FRIED ALMONDS**
Almonds are a specialty of the south of Spain, a legacy of the Moorish occupation of the region. This easy tapas recipe is the perfect way to add a dash of Spain to any gathering.

**Ingredients:**
- 1/2 pound of almonds
- 2 tablespoons of olive oil
- Sea Salt

**Instructions:**
1. Heat the olive oil in a pan to a medium heat, hot but not smoking.
2. Add almonds to the oil, stirring frequently until brown.
3. Use a slotted spoon to transfer the almonds to some paper towels.
4. Season generously with sea salt and they are ready to eat.

**Seville**

**THE CITY**
This will be a riveting trip based on the history and culture of Seville, the capital of Southern Spain. Seville is one of the most charming and fun cities in Europe. Here we will find a rich local culture, excellent gastronomy and a fascinating urban scenery which showcases Seville’s millenary history.

**TAPAS (APPETIZER OR SNACK)**
Seville is home to around 3,000 tapas bars, some of which have been up and running for hundreds of years, serving local specialties. Tapas is a great way of discovering and falling in love with the local cuisine. In Seville, people eat out. They share food in the city’s bars and restaurants.

**CALIENTITOS (CHURROS)**
In Seville, calientitos are typically airy and dipped in hot thick chocolate. Some consider churros con chocolate to be the best breakfast in Seville. Traditionally churros must be served as either a snack or breakfast.

**Famous Foods**

**CARRILLADA DE CERDO (PORK CHEEK)**
This dish can be found in almost every place that serves food in Seville. It is a traditional way of preparing pork. The usual ingredients that are paired with the pork cheeks are garlic, carrots, and other vegetables. It is enjoyed as tapas.

**CALIENTITOS (CHURROS)**
In Seville, calientitos are typically airy and dipped in hot thick chocolate. Some consider churros con chocolate to be the best breakfast in Seville. Traditionally churros must be served as either a snack or breakfast.

**TAPAS (APPETIZER OR SNACK)**
Seville is home to around 3,000 tapas bars, some of which have been up and running for hundreds of years, serving local specialties. Tapas is a great way of discovering and falling in love with the local cuisine. In Seville, people eat out. They share food in the city’s bars and restaurants.

**THE TOUR**
Our one hour live, personal, interactive walking tour will start in the neighborhood of Santa Cruz, the heart of the old Jewish quarter, a labyrinth of narrow streets and lovely little plazas. We’ll then move to the Cathedral of Seville and the Giralda, one of the most graceful and iconic towers in Europe, testament to the diversity of cultures that shaped the history of Spain. Next we will see the Royal Palace of the Alcázar, a masterpiece of Moorish architecture which blends Muslim, Jewish and Christian traditions. After admiring the Renaissance elegance of the Archivo de Indias (housing the largest collection of documents related to the colonial history of the Americas), we’ll walk towards the banks of the Guadalquivir River to finish an unforgettable trip through Spain’s most beautiful city!