

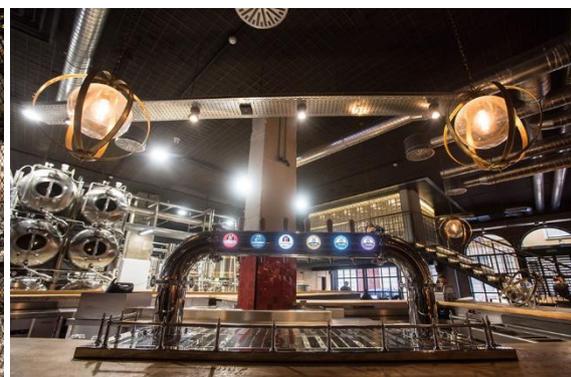
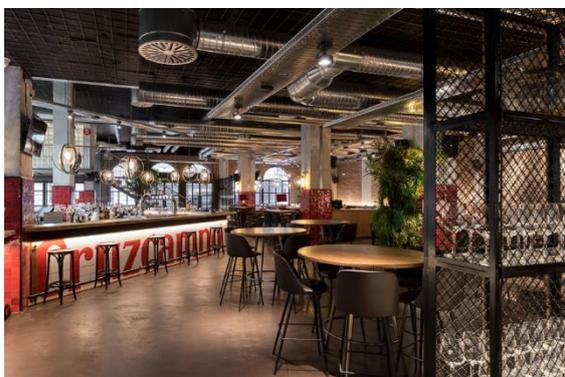
# SFPE Málaga Conference Cultural Event

21/5/2019



The cultural event of the SFPE Conference will take place in La Fábrica, a restaurant/beer factory in central Málaga.

La Fábrica is a 1200 m<sup>2</sup> space with a capacity for up to 450 people. It includes a gastropub and a beer factory, where seven different types of beer are produced, including an IPA, a wheat beer, a strong ale and others. In addition to the to the beers produced in-situ, there is also a huge variety of international craft beers. The gastropub has a wide food offer, including international cuisine as well as Spanish cuisine. La Fábrica also has a stage where live music is regularly played.





## Program

The event's program will be the following:

| Time (pm)   | Activity         | Duration   |
|-------------|------------------|------------|
| 7:00 – 7:30 | Beer tasting     | 30 minutes |
| 7:30 – 8:30 | Tapas and drinks | 1 hour     |
| 8:30 – 9:30 | Live music show  | 1 hour     |

All times could be subject to change.

### Beer tasting (7:00 – 7:30)

A selection of beers crafted in the factory will be tasted. A brewmaster will explain everything there is to know about the beers you will be drinking, to make you enjoy and learn at the same time. Some of the beers you will be drinking are the following:



At the moment the selection of craft beers brewed at La Fábrica include a pale ale, an IPA, a wheat beer, a smoked ale, a strong ale, a brown ale and a spiced ale, but every month the brewmasters create different beers with new and refreshing flavours.

### Tapas and drinks (7:30 – 8:30)

After the beer tasting has finished, it will be tapas time. The restaurant will be serving a good variety of Spanish tapas with typical food from the national, regional and local cuisines. During the tapas session, you will be able to keep enjoying the beers you tasted before, new beers or different drinks.

### Cold dishes

Typical olives from Álora

Porra antequerana with tuna and quail egg

Russian salad minibowl

Málaga-style salchichón tartar with Pedro Ximénez raisins

Pisto and bonito mini-empanadas

Spanish tortilla with goat cheese and Spanish ham

### Hot dishes

Fried aubergines with 'sugarcane honey' from Frigiliana

Spanish black pudding and apple croquettes

'Perote'-style migas

'Lomo en manteca colorá' with 'paja'-style potato chips

Pringá mini-sandwich with spearmint mayonnaise

Mini-camperito with roasted chicken and aioli

### Desserts

Santiago cake

Yemas de Santa Teresa

Caramelised torrijas

### Drinks

White and red Carramimbre wine, beers, craft beers and other drinks

