

TRUTH IN TRAVEL

CONDÉ NAST

JUNE/JULY 2017

# Traveler

*We* **live** *for* **summer**

**DIP AND REPEAT**  
Instead of butter, the bread basket comes with olive oil and raw ripe-tomato paste for assembling your own *pan con tomate* (Spain's answer to bruschetta).

## The Mercer Sevilla

This 19th-century *palacio* turned 12-room hotel serves one of the most authentic Spanish breakfasts in the Moorish city's historic center.

**CHEESE, PLEASE**  
A trio of cheeses cover the textural gamut: a Qapri, aged in Cadiz Bay seaweed; a smoked goat's milk Pajarete; and a peppery double-crème pavé d'Affinois.

**HAM ON IT**  
The Cinco Jotas *Jamón Ibérico* comes from purebred, acorn-fed Iberian pigs. It takes years to perfect the art of cutting it into paper-thin slices.

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