

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 Queso, aged in Oadiz 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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