


RESTAURANT

We bet on a daily menu, which maintains the most iconic Riojan cuisine dishes but is also open to all the changes we encounter in our market and seasons.

STARTERS

-  Iberian cold meats board (chorizo, salchichón and tenderloin) 10,00€
-  National cheeseboard 12,00€
- Our croquettes 9,00€
-  Calamares a la Romana (fresh squid a la Romana with chile / lime mayonnaise) 11,50€
- Cordovan salmorejo (with local tomatoes and garnished with smoked trout tartare) 11,00€
-  Riojan vegetable pisto (with cured Iberian dewlap carpaccio, tartufo and fried onion) 12,50€
-  Flame aubergine scalding (with burrata cheese, saltziki sauce, honey and pistachios) 15,00€
-  Tomato salad (with strawberry vinaigrette and anchovies) 13,00€
-  Green salad 13,00€
-  Russian Salad "Casa Grande" (with Grañón potatoes and preserved northern bonito flakes) 10,00€







MAIN COURSES

-  Remelluri meatballs (in truffle sauce and stuffed with foie gras with roast potatoes) 18,50€

GRILLED MEATS AND FISHES

-  Tuna (with sesame emulsion and mango vinaigrette) 22,00€
-  Cantabrian hake (a la Ondarresa with baked potatoes) 20,00€
-  Grilled suckling lamb chops (with stewed piquillo peppers and Grañón fried potatoes) 22,50€
-  100% acorn-fed Iberian pig (with stewed piquillo peppers and Grañón fried potatoes) 24,00€
-  Aged prime ribeye steak matured +70 days (with stewed piquillo peppers and Grañón fried potatoes) 49,90€/kg

HOMEMADE DESSERTS

-  Chocolate mousse 6,50€
-  Coconut flan 6,50€
-  Chocolate truffles 6,50€
-  Cheesecake 7,50€
-  Brownie with vanilla ice cream 7,50€
-  Ice cream 6,50€