









# 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



-  **Tomato salad** (with anchovies, spring onion and strawberry vinaigrette) 15,00€
-  **Mushroom carpaccio** (garnished with honey / mustard, chives and cured cheese) 14,00€
-  **Grilled artichokes** (with foie gras cream and poached egg) 17,00€
- Salmon tartare D.O** (with avocado, sesame emulsion and wakame seaweed salad) 17,50€
- Our croquettes** 11,00€
-  **Calamares a la Romana** (fresh squid a la Romana with chile / lime mayonnaise) 13,50€
-  **Flame aubergine scalding** (with burrata cheese, saltziki sauce, honey and pistachios) 16,00€
-  **Riojan vegetable pisto** (with Iberian ham, egg yolk and fried onion) 13,50€
-  **National cheeseboard** 16,00€
-  **Iberian cold meats board** (chorizo, salchichón and tenderloin) 13,00€

## MAIN COURSES

### STEWES

-  **Beef cheeks** (stewed in red wine with parmentier and vegetable chips) 24,00€
-  **Remelluri meatballs** (in truffle sauce and stuffed with foie gras on parmentier) 22,50€





### OUR FISHES

-  **Salmon** (with Wok-style sauteed vegetables) 22,50€
-  **Cantabrian hake** (a la Ondarresa with wild asparagus, cherry tomatoes and potatoe chips) 24,50€
- Grilled octopus** (with mashed potatoes and cured bacon cream) 24,50€

### GRILLED MEATS

-  **Grilled suckling lamb chops** (with stewed piquillo peppers and Grañón fried potatoes) 25,50€
-  **100% acorn-fed Iberian pork** (with stewed piquillo peppers and Grañón fried potatoes) 25,50€
-  **Aged prime ribeye steak matured +70 days** 60,00€/kg  
(with stewed piquillo peppers and Grañón fried potatoes)

## HOMEMADE DESSERTS

-  **Coconut flan** 7,50€
-  **Chocolate truffles** 7,50€
-  **Cheesecake** 8,50€
-  **Brownie with vanilla ice cream** 8,50€