










RESTAURANT

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




STARTERS

 Roasted leeks (grilled with La Peral D.O.P cheese)	14,00€
 Tomato salad from the garden (with "Los Cameros" goat cheese, basil and picual olive oil)	15,90€
 Organic green salad (with asparagus)	13,50€
 Flame aubergine scalding (with burrata cheese, saltziki sauce, honey and pistachios)	16,00€
Our croquettes	11,00€
 Fried squid	14,00€
Steak-Tartar (premium ribeye steak with creamy egg yolk)	17,50€
 Red prawn (grilled over crustacean bisque and pork jowl strips)	16,50€
 Grilled octopus (served with a paprika potato purée)	16,50€
 National cheeseboard	18,00€
 Artisan iberian cold meats board	22,00€

MAIN COURSES

 Fish of the day (grilled with spinach in caramelized onion cream)	25,00€
 Hooked squid (grilled with chimichurri from its tentacles and roasted peppers)	22,00€
Casa Grande Burger (Angus beef, roasted pepper, tomato, aragula, smoked D.O.P. idiazabal cheese and green pepper emulsion with Grañón fried potatoes)	19,50€
 Beef cheeks (stewed in red wine with parmentier and vegetable chips)	23,00€
 Angus short rib (at low temperature, finished on the grill with "au poivre" sauce and potatoes)	29,50€
 Grilled suckling lamb chops (with stewed piquillo peppers and Grañón fried potatoes)	25,50€
 Deer loin (grilled and served with seasonal mushroom stew and flavored butter)	28,00€
 Aged prime ribeye steak matured +70 days (with stewed piquillo peppers and Grañón fried potatoes)	68,00€/kg

POSTRES DE LA CASA

 Homemade brownie (with nuts, coffee ice cream and white chocolate crumb)	8,50€
 Baked cheesecake with red fruit coulis	8,50€
Pear puff pastry (with vanilla ice cream, Ezcaray honey and Rioja semi-sweet wine gel)	7,50€
 Chocolate truffles	7,50€