

STARTERS

A	
GREEN SALAD	13,50€
Green salad with seasonal fruits	
TOMATO SALAD	18,00€
With anchovies and strawberry vinai	igrette
() CASA GRANDE RUSIAN SALAD	14,50€
with egg and avocado	1
RIOJAN VEGETABLE PISTO	14.00€
	14,000
with poached egg	
ROASTED LEEKS	14,00€
Roasted with La Peral cheese sauce	
BEGGPLANT	16,50€
Smoked with Tzatziki sauce and burr	ata cheese
SDOOULETTES	
CROQUETTES	13,00€
Iberian ham croquettes (6 units)	
OUR BOARDS	
Iberian ham board	24,00€
Iberian cold meats board with pate	22,00€
Cheese board	20,00€

SEASONAL DISHES...

ARTICHOKES IN TEXTURE	16,00€
Confied, in cream and crunchy	

MENU

CASA GRANDE RESTUARANTE

MAINS

GRILLED OCTOPUS	27.00€
served with a paprika potato pure	
BRIDJAN-STYLE COD With tomato sauce	25,00€
FISH OF THE DAY Grilled	25,00€
🛞 MEATBALLS CASA GRANDE	26,00€
Stuffed with foie and mushroom sauc	e
BEEF CHEEKS	24,00€
Stewed with potato parmentier	
	28,00€
Grilled with potatoes	
GRILLED DEAR LOIN	28,00€
With pepper sauce	
SUCKLING LAMB CHOPS	26,00€
With local potatoes and roasted pepp	pers
PRIME RIBEYE STEAK	58,00€/ KG
Matured +70 days with local potatoes	s and roasted
peppers	

DESSERTS

COCONUT FLAN		7,00€
With whipped cream		
SHEEP'S CURD		7,00€
With Ezcaray honey		
HOMEMADE BROWNIES		8,50€
With ice cream		
CHOCOLATE TRUFFLES		8,00€
With whipped cream		
BAKED CHEESE CAKE		8,50€
With berries coulis		
APPLE PUFF PASTRY		8,00€
with ice ceam		
	ES DE GLACE	6,50€
	With whipped cream SHEEP'S CURD With Ezcaray honey HOMEMADE BROWNIES With ice cream CHOCOLATE TRUFFLES With whipped cream BAKED CHEESE CAKE With berries coulis APPLE PUFF PASTRY with ice ceam	With whipped cream SHEEP'S CURD With Ezcaray honey HOMEMADE BROWNIES With ice cream CHOCOLATE TRUFFLES With whipped cream BAKED CHEESE CAKE With berries coulis APPLE PUFF PASTRY