



MINI MENU

1 Dish from the menu + 1 Dessert + 1 Bread + Water and 1 Glass of Crianza Wine (Available from Monday to Friday during lunch times)

26€ per person VAT included

Supplements

Extra Bread: 1,5€/serving

Extra Water:

0,5L Bottle: 2€

1L Bottle: 3€

Sparkling Water Bottle: 3€

Coffee/ Infusion: 2,5€

Supplement for shared menu: 25% of the menu price

STARTERS

Iberican Cured Ham

Anguiano's Red Beans

Homemade Croquettes

Seafood Salad with Riojan Red Peppers and Mustard Piquillo.

"Uncle Felix" Warm Leeks with White Garlic

Mille-feuille of Foie "micuit" with Apple Puree and Toasted Bread.

Salad

"Tierra" Soup

FISH

Grilled Hake With Seasonal Vegetable

Battered Hake With Riojan Red Peppers

Cuttlefish "Sea and Field" with Garlic Emulsión

Cod Loin with Ajoarriero and Crispy Potatoes

Roasted Turbot with Baked Potatoes

Tuna with Marmitako Cream and Asparagus

MEATS

Callos & Morros

Grilled Beef Chop Premium (min. for 2 people) *** 6€ supplement per person

Chateaubriand (min. for 2 people) *** 4€ supplement per person

Slices of Beef with Potato, Bacon and Piquillo Cream.

Iberian Pork with Potato, Garlic and Parsley Cream with Glazed "Morritos"

Stewed Cheeks with Wine and Potato Parmentier

Duck Magret with Vegetables and Apple Jam

DESSERTS

Cheese Cake with Red Fruits Ice Cream

Textures of Chocolate

Mango Sorbet

Apple Pie with Mango Ice Cream

Pears with Wine, Cheese Ice Cream and Hail from our Rosé

Caramelized Torrija with Meringue Milk Ice Cream and Chocolat Soup