21 IDEAS

REINTERPRETATION OF SOME OF OUR CLASSIC TAPAS

RED BERRIES INFUSION
BLACK OLIVES
CRUNCHY SANDWICHES WITH RUSSIAN SALAD
RIOJAN POTATOES
OUR CROQUETTES
SARDINE, BREAD & CHEESE

APPETIZERS INSPIRED IN THE RIOJA MOUNTAINS
THE TONDELUNA BITE
FRESH GRASS, or like eating the high mountain meadows
UNDER A BLANKET OF DRY LEAVES, recreating a walk by a beech forest

FIRST PART

RED PRAWN CARPACCIO, over tomato tartare, white garlic soup and red wine caviar
GREEN ASPARGUS, imperial caviar and perrechico mushrooms mayonnaise
ARTICHOKE HEARTS, over a cream of potato and false egg yolk with black truffle
MARINADES IN PICKLED SAUCE, Norway lobster & sea lavender
OYSTER OVER A PICKLE PUREE and almond pil-pil

SEQUENCE OF HAKE

HAKE COCOCHA over Vanilla scented cream with a hot pepper air
ROASTED HAKE on a nectar of peppers

MEATS

SWEET RAVIOLI OF SNOUT and squid noodles
ROASTED SQUAB garnished with the tasting notes of a gran reserva wine

DESSERTS

PEACH GRANITE with mulled wine
WHITE
CHOCOLATE & PEPPER

PRICE PER PERSON – 140€
MENÚ 14 IDEAS

REINTERPRETATION OF SOME OF OUR CLASSICTAPAS
RED BERRIES INFUSION
BLACK OLIVES
CRUNCHY SANDWICHES WITH RUSSIAN SALAD
OUR CROQUETTES

APPETIZERS INSPIRED IN THE RIOJA MOUNTAINS
A BIT FROM THIS LAND
FRESH GRASS, or like eating the high mountain meadows

FIRST PART
RED PRAWN CARPACCIO, over tomato tartare, white garlic soup and red wine caviar
GREEN ASPARGUS, imperial caviar and perrechicos mayonnaise
HAKE COCOCHA over Vanilla scented cream with a hot pepper air
SWEET RAVIOLI OF SNOUT and squid noodles

SECOND PART
ROASTED HAKE on a nectar of peppers
ROASTED SQUAB garnished with the tasting notes of a gran reserva wine

DESSERTS
PEACH GRANITE with mulled wine
WHITE

PRECIO DEL MENÚ – 110€