

# 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 CLASSIC TAPAS**

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€**