



EL CUARTITO
de Echaurren

125
ANIVERSARIO
1898-2023

EL CUARTITO DE ECHAURREN

Casual Cuisine at Echaurren

Yolanda Will be your Chef
Our sister Marta Paniego's home dessert
Guillermo & Cristina will be assisting you
Stalin will tidy up the room



OPENING HOURS:

Friday from 20:30 to 23:00

Saturday from 13:30 to 16:00 and frp, 20:30 to 23:00

Sundays and Holidays from 13:30 to 16:00

Closed for weekly rest on Sunday evenings and Mondays.

CONTACT TELEPHONE: 941.354 047 – 941 42 73 94

www.echaurren.com

Menú Compartir 70 € VAT included (to share 2 people)

* Dishes marked with an asterisk can't be part of the menu

*Les plats avec un asterique ne peuvent pas composer ce menu

½ Russian salad to share

½ *Salade russe au centre à partager*

+ 2 Starters to choose

+ 2 *Entrées à choisir qui peuvent aussi aller au centre de la table*

+ 2/2 Individual Main Courses to choose

+ 2/2 *Principaux individuels à choisir*

+ 1 Dessert from your choice to share

+ 1 *dessert au choix au centre de la table*

STARTERS

Starters / Para picoter

Green salad, fresh cheese "Ciloria" and basil vinaigrette 16 €

Salade verte, fromage frais de Ciloria et vinaigrette au basilic

Tomato with tuna Belly and tender chive 18 €

Tomate et ventreche de bonite et petit oignons

Russian salad with "airy" mayonnaise and slices of bread 14 €

Salade russe de la grand-mère et mayonnaise aérée

Salmon tartare and rucula salad 16 €

Tartar de saumon et salade de roquettes

Griddled Rioja mushrooms with garlic and parsley 12 €

Champignons de La Rioja grillés à l'aill et au persil

Our traditional "Huevos Estrellados" (broken side up on French fries) 15 €

Nos tradicionnels oeufs brouillés

Free-range chicken traditional cannelloni 15 €

**Canelonis traditionnels de poulet*

Rice, Legume and Pasta / Riz, Légumes et Pâtes

Onion soup 15 €

Soupe aux oignons

Tagliatelle Bolognese (tomato sauce and minced meat with bechamel sauce) 15 €

Tagliatelle à la bolgnaise (sauce tomate et vinade hachée)

Fresh pasta with baby vegetables, prawns and poached egg 17 €

Pâtes fraîches, crème aux légumes de saison

Creamy rice with mushrooms and fresh vegetables 17 €

Riz cremeux aux champignosn et légumes de saison

Chickpeas "Garbanzos" stew with cabbage, pork ribs and a tomato stir fry 18 €

Potaje de pois-chiches au travers de porc, choux et fricassé de tomates

Marta's homemade Desserts 8 €

Yogurt mousse with red fruit sauce

Mousse de yaourt et sauce aux fruits rouges

Almond foam with "tejas"

Mousse d'amandes et tuiles

Lemon cake

Tarte au citron

Cheesecake with raspberry sauce

Gateau aux fromages et myrtilles

Chocolate cake with walnuts and custard

Gateau au chocolat et aux noix et crème anglaise

Seasonal fruit

Fruits de saison

MAIN COURSES

Fishes / Poissons

*Baked hake "Gueteria style" and cooked sliced potatoes 25 €

Façon Gueteria au four et pomme de terre

Fresh cod baked 22 €

Cabillaud fraîche au four

Stuffed peppers with cod 18 €

Poivrons farsis de cabillaud

Meats / Viandes

Glazed beef cheeks on a potato mousseline 19 €

Joues de bœuf sur une mousseline de pommes de terre

BBQ pork ribs with honey and romesco sauce 18 €

Travers de porc grillés sauce au miel et romesco

Braised bull's tail in 'vino tinto' with parmentier 19 €

Queue de boeuf au vin rouge et parmentier

*Grilled veal entrecote with peppers or au poivre 23 €

Entrecote grillé, avec de la sauce au poivre ou avec des poivrons

*Grilled secret with meat juice and fried green peppers. 23 €

**Tranches à griller at poivrons verts frits*

Garnishes / Nos accompagnements

French fries 8 €

Frites

Red peppers sautéed in strips 9 €

Poivrons rouges

Green salad bowl (country lettuce and fresh scallion) 8 €

Bol de salade

All fishery products affected by Royal Decree 1420/2006 served in this establishment, comply with the terms established in said regulations.

We also inform you that in compliance with regulation (EU) 1169/2011 on food allergies and intolerances we have a restaurant menu with the necessary information on this matter.

Our establishment serves Ezcaray tap water filtered by mechanical procedures and subjected to periodic analysis, in personalized 70cl bottles, which are charged at the price of € 2 per bottle.

We also charge the bread service at € 1.10 per person.