

THE TASTING MENU

GOAT'S MILK CHEESE TERRINE, with honey oil and sesame crust

"CROQUETAS", made of ham and chicken, soft and creamy

CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY
and tomato sauce

OX PICANHA, cured in fat T-bone steak

"CRISTAL" PEPPERS CARAMELIZED WITH YOLK cooked at low temperature

GLAZED PIG'S EAR on beans and carrot sauce

GRILLED HAKE "COCOCHAS", on a bed of potato and vanilla purée

SEASONAL WHITE BEANS "POCHAS" sauted with clams and persil

LIGHTLY-BATTERED HAKE with roasted green pepper and a light rice soup

"CALLOS Y MORROS" (BEEF TRIPE AND SNOOT) Riojan style

OR
GRANDMOTHER'S MEAT BALL with truffles

SHEEP'S MILK ICE-CREAM and honey oil from Pedroso

CAMEROS CHEESE ON TOAST served with apple and honey ice cream

PRICE: 95 €

Catch of the day

LIGHTLY-BATTERED HAKE with roasted green peppers and a light rice soup 33 €

GRILLED RED TUNA "PARPATANA" on garlic coulis and leek cream 33 €

SEA BASS roasted in its own juice with "pil-pil" 31 €

CODFISH "PIL PIL" SHEETS, egg yolk and Riojan snails' sauce 32 €

SQUIDS SERVED IN INK over rice 29 €

BAKED NAPE OF HAKE
with fried garlic and parsley (two people)..... 60 €**Meats**"ALBÓDIGAS" GRANDMOTHER'S MEAT BALLS
with truffles and potato purée..... 22 €

SUCKLING LAMB au jus with mushrooms and carrots 24 €

ROASTED VENISON SIRLOIN, vegetables in pickled and chestnut purée 30 €

BRAISED SIRLOIN STEAK on its juice with potato purée and salad 32 €

BEEF T-BONE STEAK (from Limousin and Parda breed cows
Alpina, inseminated with 100% WAGYU. This is the first channel of these animals,
raised in the pastures of Fresneda, in the Sierra de la Demanda)..... 125 € / KgROAST LAMB with sliced potatoes and salad 30 €
(only at weekends and festivities days)

"MANITA DE CERDO" (PIG'S TROTTERS) with celery pure and vegetables..... 27 €

"PATITAS" (LAMB'S TROTTERS) Riojan style..... 25 €

"CALLOS Y MORROS" (BEEF TRIPE AND SNOOT) Riojan style 25 €

LA CARTA**For sharing**IBERIAN HAM "Arturo Sanchez, Guijuelo"
Knife cut plate of 100gr_ 35 €

CROQUETAS", made of ham and chicken, soft and creamy 13 €

CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY
and tomato sauce..... 13 €BEEF SIRLOIN STEAK TARTAR
with cured egg yolk, mustard mayonnaise and foie..... 35 €**A little more sophisticated, you can share too**

	Whole	Degust.
"CRISTAL" PEPPERS CARAMELIZED WITH YOLK cooked at low temperature	24 €	10 €
GLAZED PORK EAR on beans and carrot sauce	22 €	10 €
WILD MUSHROOMS, "COLMENILLAS" with sour cream and foie-gras.....	32 €	13 €
CRAYFISH SALAD with tomato tartar and "ajo blanco"	42 €	22 €
BLACK MUSHROOM with pine nut vinaigrette and yolk.....	28 €	16 €
BOLETUS STEM salad and thin slices of bacon.....	24 €	10 €

Our traditional starter

ECHAUREN'S FISH SOUP with clams and conger eel..... 19 €

VEGETABLE PUREE with croutons 17 €

AUTUMN RICE with game and mushrooms (two people)..... 45 €

ASSORTED SEASONAL VEGETABLES..... 21 €

RED BEANS "CAPARRONES" with chorizo and thick-cut bacon 20 €

SEASONAL WHITE BEANS "Pochas" SAUTED WITH CLAMS 26 €

Our Home-Made desserts and ice-creams

We recommend ordering dessert at the beginning of your meal.

"TORRIJA" TOASTED FRENCH TOAST
with cottage cheese ice cream and custard 11 €

HOT PIE WITH CHOCOLATE FONDANT and vanilla ice cream (Coulant)..... 11 €

CAMEROS CHEESE ON TOAST
served with apple and honey ice cream 11 €TRADITIONAL COTTAGE CHEESECAKE
with "Valvanera's" liquor ice cream 11 €

CREAMY CHOCOLATE CAKE with vanilla cream 10 €

STRAWBERRIES MARINATED IN VINEGAR,
a touch of pepper and cottage cheese ice cream 11 €

HOME-MADE CRÈME CARAMEL 10 €

HOME-MADE SHEEP'S MILK PUDDING
with Ezcaray's heather honey and walnuts 10 €

SELECTION OF SPANISH CHEESES with quince jelly..... 11 €

Many dishes don't contain gluten, however, we ask you to let your waiter know so we can take extra care in preparing your food.

Upon request we can prepare other dishes from our gluten-free cookbook. We have gluten free bread and beer.

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

All fishery products under Royal Decree 1420/2006 served in this establishment, comply with the terms disclosed in said legislation.

Our establishment serves tap water from Ezcaray 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 €2 per person