

<u>THE TASTING MENU</u>	
"CROQUETAS", made of ham and chicken, soft and creamy	
PRAWN CARPACCIO, tomato tartar, "ajoblanco" and red wine caviar	
CAMELIZED "CRISTAL" PEPPERS served with yolk and sliced potatoes	
SEASONAL WHITE BEANS "POCHAS" with cod tripes	
LIGHTLY-BATTERED HAKE with roasted green pepper and a light rice soup	
GRANDMOTHER'S MEAT BALL with truffles	
CAMEROS CHEESE ON TOAST served with apple and honey ice cream	
	PRICE: 70 €

LA CARTA

For sharing

CROQUETAS", made of ham and chicken, soft and creamy	12,00
IBEREAM HAM "Arturo Sánchez, Guijuelo" 100 grs., cut with knife	35,00
CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY and tomato sauce	12,50
PRAWN CARPACCIO, tomato tartar, "ajoblanco" and red wine caviar	19,50
MARINATED SARDINES AND BOLETUS SALAD with honey from Ezcaray, pine nuts, toasted bread and basil oil	20,50

More elaborate, also for sharing

SWEET RICE with red prawns, beef tail and vegetables (two people)	52,00
DRY MOUNTAIN RICE WITH quail and mushrooms	20,75
CAMELIZED "CRISTAL" PEPPERS served with yolk and sliced potatoes	20,50
EAR MARINATED with beans and carrot sauce	19,50
SAUTED MUSHROOMS WITH YOLK on a mountain purée	21,75
WILD MUSHROOMS, "COLMENILLAS" with sour cream and foie-gras	21,75

Our traditional soup

MELON'S GAZPACHO with Iberian ham and red prawn	19,50
ECHAURREN'S FISH SOUP with clams and conger eel	18,50
ASSORTED SEASONAL VEGETABLES	20,50
RED BEANS "CAPARRONES" with chorizo and thick-cut bacon	18,50
WHITE BEANS "POCHAS" WITH COD TRIPES	19,75

Catch of the day

LIGHTLY-BATTERED HAKE with roasted green peppers and a light rice soup ..	28,50
GRILLED FRESH CUTTLEFISH, on green ratatouille and roasted onions juice ..	30,25
GRILLED HAKE "COCOCHAS", on a bed of potato and vanilla purée	32,50
BAKED NAPE OF HAKE with fried garlic and parsley (two people)	52,00
CODFISH "PIL PIL" SHEETS, egg yolk and Riojan snails sauce	29,75
BAKED SEA BREAM mother's style with potatoes	29,85
ROASTED TUNA BELLY on a bed of onions and tomato with garlic and chili vinaigrette	29,85
SQUIDS SERVED IN INK over rice	23,00

Meats

"ALBÓNDIGAS" GRANDMOTHER'S MEAT BALLS with truffles and potato purée	22,00
SUCKLING LAMB au jus	22,00
"PALETILLA" (SHOULDER SUCKING LAMB) with potato's mousseline and a green salad	35,00
"PATITAS" (LAMB'S TROTTERS) Riojan style	24,00
"CALLOS Y MORROS" (BEEF TRIPE AND SNOOT) Riojan style	24,00
"MANITA DE CERDO" (PIG'S TROTTERS) with pears from Rincón	27,00
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)	185 € / KG
T-BONE STEAK with chips and Piquillo peppers (900gr.-1 kg)	55,00
BRAISED SIRLOIN STEAK with potato purée and salad	30,50
"CHULETILLAS" (LAMB CHOPS) with sliced potatoes	29,50

Our home-made desserts and ice-creams

We recommend ordering dessert at the beginning of your meal.

CAMEROS CHEESE ON TOAST served with apple and honey ice cream	11,00
TRADITIONAL COTTAGE CHEESECAKE With "Valvanera's" liquor ice cream	11,00
"TORRIJA" TOASTED FRENCH TOAST with cottage cheese ice cream and custard	11,00
HOT PIE WITH CHOCOLATE FONDANT and vanilla ice cream (Coulant)	11,00
STRAWBERRIES MARINATED IN VINEGAR, a touch of pepper and cottage cheese ice cream	8,80
CREAMY CHOCOLATE CAKE with vanilla cream	9,50
HOME-MADE CRÈME CARAMEL	7,70
HOME-MADE SHEEP'S MILK PUDDING with heather honey and walnuts	7,70
ASSORTED SEASONAL FRUITS	8,80
SELECTION OF SPANISH CHEESES with quince jelly	10,90
HOME-MADE LEMON SORBET WITH CAVA	7,70
HOME-MADE ICE CREAM: honey, cottage cheese, vanilla, lemon,	6,60

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