

WINE FANDANGO

WINTER MENU 2020

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In this menu we offer our most fandangolicious culinary vision. Tasty recipes, honest preparations and attractive presentations to share the sensations of La Rioja with an international outlook. A delicious approach, consisting of recipes that combine market cuisine with modern trends from here and there, converging in a proposition that is full of complicity and savouriness. We want to turn your food experience into a space and a time to disconnect, relax and enjoy. You are in good hands, immersed in the pleasant atmosphere of an elegantly welcoming place to meet.

Let yourself go! Wine Fandango will do the rest.

WELCOME!

Aitor Esnaol



MY TRADITIONAL RECIPES

ROASTED BUDS WITH HOME-MARINATED ANCHOVIES with wine vinegar, EVOO and fromage frais from Brivesca	14 €
OUR CREAMY CROQUETTES made with Alejandro Miguel cured Duroc ham.	12 €
IBERIAN HAM SHOULDER D.O. EXTREMADURA with glass bread spread with grated tomato and seasoned	24 €

MY MOST FANDANGOLICIOUS ENTRÉES

TACO - TALOS WITH PIG AND COCK-A-DOODLE-DOO Anguiano bean cream and chili peppers (4 units)	12 €
OCTOPUS ROASTED AT LOW TEMPERATURE on frothy potato cream and black olive ground	22 €
GORGONZOLA CHEESE AND SPINACH PASTA with stewed Autol mushrooms and light arugula pesto	14 €

RECIPES FROM MY TRAVELS

CHICKEN AND TURMERIC SAMOSAS with miso mayonnaise, lime and honey	10 €
PAD THAI: SEASONED SAUTÉED RICE NOODLES Thai tradition in my kitchen	18 €
DUROC PORK WONTON AND GRILLED VIEIRA with sesame sauce, chili peppers and fried garlic	18 €
WOK SAUTÉED GALICIAN MUSSELS with oyster sauce, lime and ginger	10 €

ALL DISHES ARE ALSO SERVED "TO TAKE AWAY" EXCEPT *

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In compliance with EU Food Information Regulation 1169/2011, this establishment makes allergen information on its products available to customers.
For more information, please ask our staff.



EMBERS AND THE SEA, MY ORIGINS

* CHARGRILLED TURBOT with refried garlic sauce (serves 2)	26 €/pers
* CHARGRILLED WILD SEA BASS with refried garlic (serves 2)	28 €/pers
CHARGRILLED SWORDFISH LOIN on candied Tricio peppers and japo-basque sauce	20 €

EMBERS AND MEAT, OUR LAND

DUCK AND THISTLE MUSHROOM on a pear compote with Idiazabal cheese flakes	18 €
CHARGRILLED BEEF SIRLOIN WITH FOIE apple compote, red wine sauce and potato terrine	24 €
CHARGRILLED ACORN-FED IBERIAN PREY grilled baby carrot, Char siu sauce and radishes	22 €

A LOVING WHIM...

CHEESECAKE ZUBEROA STYLE with coconut toffee and ice cream	8 €
TIRAMISU: THE TRADITIONAL RECIPE served in a bowl with its 100% cocoa, mascarpone and sponge cakes	8 €
MANGO, MANGO & MANGO the mango monochrome	8 €
CHOCOLATE MOUSSE AND ITS CACAO SAND with Baileys ice cream and coffee jelly	8 €

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