

# WINE FANDANGO

## AUTUMN MENU 2021

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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 Esnal*



## MY TRADITIONAL RECIPES

### OUR CREAMY CROQUETTES

made with Alejandro Miguel cured Duroc ham

12 €

### IGP RIOJAN RED PEPPER FROM MY FRIENDS "MARNAL"

with home-marinated anchovies, fresh Briviesca cheese seasoned and pistachios

16 €

## MY MOST FANDANGOLICIOUS ENTRÉES

### OCTOPUS ROASTED AT LOW TEMPERATURE

on frothy potato cream and black olive ground

22 €

### CREAMY BLACK RICE WITH SQUID

mixed with Idiazábal cheese and chives

18 €

### VEGETABLES IN TEMPURA

with with passion fruit and cardamom ponzu sauce and wasabi

12 €

### THAI PRAWN SALAD

with Málaga ajoblanco and plankton oil

10 €

## RECIPES FROM MY TRAVELS

### WOK SAUTÉED GALICIAN MUSSELS

with oyster sauce, lime and ginger

12 €

### CHICKEN AND TURMERIC SAMOSAS

with miso mayonnaise, lime and honey

10 €

### PAD THAI: SEASONED SAUTÉED RICE NOODLES

Thai tradition in my kitchen

18 €

### BURRITO STUFFED WITH MOLE POBLANO

with chili peppers mayonnaise (4 units)

14 €

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

<b>* CHARGRILLED TURBOT</b> with refried garlic sauce (serves 2)	28 €/pers
<b>* CHARGRILLED WILD SEA BASS</b> with refried garlic (serves 2)	28 €/pers
<b>* GRILLED BLACK MONKFISH</b> with refried garlic Orio style	24 €
<b>COD IN ORLY BLACK</b> grilled aubergine and pistou dressing	19 €

## EMBERS AND MEAT, OUR LAND

<b>DUCK AND THISTLE MUSHROOM</b> on a pear compote with Idiazábal cheese flakes	18 €
<b>CHARGRILLED ACORN-FED IBERIAN PREY</b> pineapple and quince sandwich, Char siu sauce and radishes	22 €

## A LOVING WHIM...

<b>CHEESECAKE ZUBEROA STYLE</b> with coconut toffee and ice cream	8 €
<b>CARAMELIZED BRIOCHE BREAD TORRIJA</b> with vanilla ice cream and cocoa and cinnamon soup	8 €
<b>OUR CREAMY RICE PUDDING</b> traditional recipe from 2005	6 €
<b>TIRAMISU: THE TRADITIONAL RECIPE</b> served in a bowl with its mascarpone, cocoa and sponge cakes	8 €
<b>CHOCOLATE FONDANT</b> with chocolate soup and Baileys ice cream	8 €

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# LIST OF ALLERGENS



Dish Name	Allergens
OUR CREAMY CROQUETTES	GLUTEN, EGGS, LACTOSE
IGP RIOJAN RED PEPPER FROM MY FRIENDS "MARNAL"	FISH, LACTOSE, NUTS
OCTOPUS ROASTED AT LOW TEMPERATURE	GLUTEN, NUTS, MOLLUSCS
CREAMY BLACK RICE WITH SQUID	FISH, LACTOSE, SULPHITES, MOLLUSCS
VEGETABLES IN TEMPURA	GLUTEN, SOY
THAI PRAWN SALAD	CRUSTACEANS, EGGS, NUTS, SULPHITES
WOK SAUTÉED GALICIAN MUSSELS	GLUTEN, FISH, SOY, MOLLUSCS
CHICKEN AND TURMERIC SAMOSAS	GLUTEN, EGGS, SOY
PAD THAI: SEASONED SAUTÉED RICE NOODLES	GLUTEN, CRUSTACEANS, EGGS, FISH, PEANUTS, SOY, NUTS, MOLLUSCS
BURRITO STUFFED WITH MOLE POBLANO	GLUTEN, EGGS, PEANUTS, NUTS, SESAME
CHARGRILLED TURBOT	FISH
CHARGRILLED WILD SEA BASS	FISH
GRILLED BLACK MONKFISH	FISH
COD IN ORLY BLACK	GLUTEN, FISH, LACTOSE, MUSTARD, MOLLUSCS
DUCK AND THISTLE MUSHROOM	SOY, LACTOSE
CHARGRILLED ACORN-FED IBERIAN PREY	SOY, SULPHITES, MOLLUSCS
CHEESECAKE ZUBEROA STYLE	GLUTEN, EGGS, LACTOSE, NUTS
CARAMELIZED BRIOCHE BREAD TORRIJA	GLUTEN, EGGS, LACTOSE, NUTS
OUR CREAMY RICE PUDDING	GLUTEN, LACTOSE, NUTS
TIRAMISU: THE TRADITIONAL RECIPE	GLUTEN, EGGS, LACTOSE, NUTS
CHOCOLATE FONDANT	GLUTEN, EGGS, LACTOSE, NUTS

CHECK OUT THE POSSIBILITY OF AVOIDING ALLERGENS IN THE DISH YOU WANT

