

WINE FANDANGO

AUTUMN MENU 2020

.....

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

AVOCADO GREEN SALAD, MOLLET EGG AND ASPARAGUS with wine vinegar, EVOO and fromage frais from Briviesca	12 €
OUR CREAMY CROQUETTES made with Alejandro Miguel cured Duroc ham.	12 €
PGI RIOJANO RED PEPPERS FROM MY FRIENDS AT MARNAL with home marinated anchovies, dressed ricotta and pistachios	16 €
IBERIAN HAM SHOULDER D.O. EXTREMADURA with glass bread spread with grated tomato and seasoned	24 €

MY MOST FANDANGOLICIOUS ENTRÉES

TACO - TALOS WITH CRUSHED CHEEK Anguiano bean cream and chives	12 €
CREAMY BLACK RICE WITH SQUID with Idiazabal cheese, slices of Rioja truffle and chives	18 €
GRILLED DUROC PORK PALETTE CANNELLONES with light bechamel sauce with Parmesan cheese gratin	10 €
GORGONZOLA CHEESE AND SPINACH PASTA with Rincón de Soto pears and light arugula pesto	14 €

RECIPES FROM MY TRAVELS

CHICKEN AND TURMERIC SAMOSAS with miso mayonnaise, lime and honey	10 €
FRESH NORWEGIAN SALMON TATAKI quinoa dressed with vegetables and ginger and lime mayonnaise	18 €
PAD THAI: SEASONED SAUTÉED RICE NOODLES Thai tradition in my kitchen	18 €
WOK SAUTÉED GALICIAN MUSSELS with oyster sauce, lime and ginger	10 €

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

.....
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 MONKFISH LOIN on "Txangurro a la Donostiarra" and roasted garlic cream	18 €

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 pineapple and quince sandwich, grilled vegetables and char siu sauce	22 €

A LOVING WHIM...

CHEESECAKE ZUBEROA STYLE with coconut toffee and ice cream	8 €
CARAMELISED BRIOCHE FRENCH TOAST with coconut soup and vanilla ice cream	8 €
MANGO, MANGO & MANGO the mango monochrome	8 €
CHOCOLATE MOUSSE AND ITS CACAO SAND with Baileys ice cream and coffee jelly	8 €

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

.....
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.

