

WINE FANDANGO

WINTER MENU 2023

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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!



TRADITIONAL RECIPES

FRESH CHEESE SALAD FROM BRIVIESCA walnut vinaigrette, mollet egg and escarole frisé	14 €
OUR CREAMY CROQUETTES made with Alejandro Miguel cured Duroc ham or with riojan mushrooms from Autol	12 €
CANTABRIAN ANCHOVIES IN TEMPURA Tricio pepper and roasted aubergine	16 €
GRILLED SEASONAL ARTICHOKES gnocchi and pil pil cod cocochas	16 €

THE MOST FANDANGOLICIOUS ENTRÉES

OCTOPUS ROASTED AT LOW TEMPERATURE on frothy potato cream and black olive ground	25 €
CREAMY BLACK RICE WITH SQUID mixed with Idiazábal cheese and chives	18 €
VEGETABLES IN TEMPURA with passion fruit and cardamom ponzu sauce and wasabi	12 €
THAI PRAWN SALAD with Málaga ajoblanco and plankton oil	10 €

RECIPES FROM OUR TRAVELS

WOK SAUTÉED GALICIAN MUSSELS with oyster sauce, lime and ginger	12 €
CHICKEN AND TURMERIC SAMOSAS with miso mayonnaise, lime and honey	10 €
ALEJANDRA COD CEVICHE with guacamole, "pico de gallo" and sprouts	15 €
RIOJA MUSHROOMS AND TONGUE SAUTEED IN WOK asian dressings and egg at 65°C	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

* CHARGRILLED TURBOT with refried garlic sauce (serves 2)	28 €/pers
* CHARGRILLED WILD SEA BASS with refried garlic (serves 2)	28 €/pers
* GRILLED BLACK MONKFISH with refried garlic Orio style	28 €
ROASTED RED TUNA CHEEK with linked dashi and salmon roe	25 €
WHITE TUNA TATAKI on seasoned quinoa, wakame salad and lime	18 €

EMBERS AND MEAT, OUR LAND

OLD MATURE COW CHOP grilled with Tricio peppers (serves 2)	50 €/kg
GRILLED DEER LOIN chestnut cream, pearl onions and its demiglass	22 €
OLD BEEF TENDERLOIN dauphinois gratin and applesauce and raisins	25 €
CHARGRILLED ACORN-FED IBERIAN PREY pineapple and quince sandwich, Char siu sauce and radishes	22 €
BEEF TAIL STUFFED WITH MUSHROOMS reduced cooking juice and celeriac cream	20 €

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CHEESECAKE ZUBEROA STYLE

with coconut toffee and ice cream

8 €

CARAMELIZED BRIOCHE BREAD TORRIJA

with coconut soup and vanilla ice cream

8 €

OUR CREAMY RICE PUDDING

traditional recipe from 2005

7 €

TEXTURED PUMPKIN

with white chocolate namelaka and Pedro Ximenez ice cream

8 €

VEGAN LEMON PIE

with creamy lemon with its sorbet

8 €

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LIST OF ALLERGENS



Dish Name	Allergens
FRESH CHEESE SALAD FROM BRIVIESCA	LACTOSE, EGGS, GLUTEN, SESAME, PEANUTS, SOY, MUSTARD, LUPINE, CRUSTACEANS, FISH, MOLLUSCS, SULPHITES
OUR CREAMY CROQUETTES	GLUTEN, EGGS, LACTOSE
CANTABRIAN ANCHOVIES IN TEMPURA	FISH, LACTOSE
GRILLED SEASONAL ARTICHOKES	GLUTEN
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
ALEJANDRA COD CEVICHE	FISH
RIOJA MUSHROOMS AND TONGUE SAUTEED IN WOK	EGGS, GLUTEN, FISH
CHARGRILLED TURBOT	FISH
CHARGRILLED WILD SEA BASS	FISH
GRILLED BLACK MONKFISH	FISH
ROASTED RED TUNA CHEEK	GLUTEN, FISH, SOY
WHITE TUNA TATAKI	GLUTEN, FISH, SOY, SESAME
OLD MATURE COW CHOP	
GRILLED DEER LOIN	LACTOSE
OLD BEEF TENDERLOIN	LACTOSE
CHARGRILLED ACORN-FED IBERIAN PREY	GLUTEN, SOY, SULPHITES, MOLLUSCS
BEEF TAIL STUFFED WITH MUSHROOMS	SULPHITES, LACTOSE
CHEESECAKE ZUBEROA STYLE	GLUTEN, EGGS, LACTOSE, NUTS
CARAMELIZED BRIOCHE BREAD TORRIJA	GLUTEN, EGGS, LACTOSE, NUTS
OUR CREAMY RICE PUDDING	GLUTEN, LACTOSE, NUTS
TEXTURED PUMPKIN	GLUTEN, EGGS, LACTOSE
VEGAN LEMON PIE	GLUTEN, NUTS

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

