

WINE FANDANGO

SUMMER MENU 2025

In this menu, we proudly present the most vibrant rendition of Fandanguera gastronomy: dishes that effortlessly evoke the essence of traditional cuisine preserving a rich heritage of flavors and transforming them into a cosmopolitan selection. Our recipes strive to emphasize the significance of freshly sourced ingredients, and as ambassadors of Rioja produce, it takes center stage in many of the following dishes. We want to make your gastronomic moment, a place and time to disconnect, relax, and enjoy. You are in good hands, surrounded by a pleasant and inviting atmosphere.

So sit back, relax!

Wine Fandango will do the rest.

¡WELCOME!



TO START OFF RIGHT

CRISPY MUSHROOM SALAD

roasted bacon, raw apple, red berries, hazelnut snack

17€

SLOW-COOKED GRILLED OCTOPUS

on a foamy potato cream and black olive crumble

25€

HAND-CUT BEEF STEAK TARTARE

with traditional seasoning and thin, crispy bread

19€

GALICIAN MUSSELS

in green curry

15€

CREAMY MILANESE-STYLE RICE

finished tableside in a Parmesan wheel

18€

CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY

served with cristal bread

18€

ROASTED EGGPLANT, TRICIO PEPPER GAZPACHO

anchovy and Alto Cidacos blue cheese

17€

FRIED COD

served with roasted garlic and honey mayonnaise

16€

OUR CREAMY DUROC HAM CROQUETTES

5 units/serving

12€

FUENTECRUZ IBERIAN HAM PLATTER

100% acorn-fed from Extremadura with cristal bread and tomato

24€

CHEESE BOARD

to start or end a good bottle of wine

18€

SEASONAL RECIPES & INGREDIENTS

ORGANIC TOMATO & PICKLED ALBACORE TUNA

piparra peppers, red pesto, microgreens

20€

SKATE SALAD

with airy piparra mayo

18€

BLUEFIN TUNA TARTARE

with ajoblanco (cold garlic almond soup)

22€

BREAD SERVICE + 2,5€

Rioja "sobado" bread from Horno Arguiñano

GRILL AND THE SEA

GRILLED TURBOT

with garlic sauce (for 2 people)

28 €/pers

GRILLED WILD SEABASS

with garlic confit (for 2 people)

28 €/pers

GRILLED TUNA LOIN WITH TRICIO PEPPERS

and sautéed green beans

25€

GRILLED BABY SQUID WITH ORGANIC PIG TROTTERS

and baby leeks

22€

GRILL AND MEAT, OUR LAND

SLOW-COOKED VEAL SHANK GLAZED IN ITS JUS

with buttery mashed potato (for 2 people)

24 €/pers

GRILLED DUCK MAGRET

with cherries, beetroot, and its demiglace

20€

OLD COW TENDERLOIN

with dauphinoise gratin and apple-raisin compote

25€

GRILLED RIOJAN ORGANIC PORK SHOULDER

with pineapple-quince sandwich, Char Siu sauce, and radishes

22€

AGED OLD COW T-BONE STEAK

grilled with Tricio peppers (for 2 people)

65 €/kg

BREAD SERVICE + 2,5€

Rioja "sobado" bread from Horno Arguiñano

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.

A TREAT WITH LOVE...

“ZUBEROA”-STYLE CHEESECAKE

with coconut toffee and its ice cream

8€

CARAMELIZED BRIOCHE “TORRIJA” (FRENCH TOAST)

with coconut soup and vanilla ice cream

8€

BROWNIE, MOUSSE & CHOCOLATE SUMMIT

salted caramel whipped cream, mandarin sorbet

8€

TIRAMISÚ 2.0

finished tableside

8€

LEMON PIE

lemon cream and its sorbet

8€

BREAD SERVICE + 2,5€

Rioja “sobado” bread from Horno Arguiñano

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LIST OF ALLERGENS



CRISPY MUSHROOM SALAD	   
OCTOPUS ROASTED AT LOW TEMPERATURE	  
HAND-CUT BEEF TARTARE	   
GALICIAN MUSSELS	  
RISOTTO MILANESE	 
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY	 
ROASTED EGGPLANT, TRICIO PEPPER GAZPACHO	  
FRIED COD	 
OUR CREAMY DUROC HAM CROQUETTES	  
FUENTECRUZ IBERIAN HAM PLATTER	
CHEESE BOARD	
TOMATO & PICKLED ALBACORE TUNA	  
SKATE SALAD	  
BLUEFIN TUNA TARTARE	   
GRILLED TURBOT	
GRILLED WILD SEABASS	
GRILLED TUNA LOIN WITH TRICIO PEPPERS	
GRILLED BABY SQUID WITH ORGANIC PIG TROTTERS	
SLOW-COOKED VEAL SHANK	
GRILLED DUCK MAGRET	
OLD COW TENDERLOIN	
GRILLED RIOJAN ORGANIC PORK SHOULDER	  
AGED OLD COW T-BONE STEAK	
“ZUBEROA”-STYLE CHEESECAKE	   
CARAMELIZED BRIOCHE TORRIJA	   
BROWNIE, MOUSSE & CHOCOLATE SUMMIT	   
TIRAMISÚ 2.0	  
LEMON PIE	   

Check out the possibility of avoiding allergens in the dish you want