

WINE FANDANGO

WINTER MENU 2024

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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!



TRADITIONAL RECIPES

FRESH CHEESE SALAD FROM BRIVIESCA

walnut vinaigrette, mollet egg and escarole fris 

14  

OUR CREAMY CROQUETTES

made with Alejandro Miguel cured Duroc ham or with riojan mushrooms from Autol

12  

GRILLED ARTICHOKE FLOWER

with Egg Yolk Emulsion and Iberian Ham

16  

HAND-CUT BEEF TARTARE

with Traditional Dressing and Thin Crispy Bread Slices

19  

THE MOST FANDANGOLICIOUS ENTR ES

OCTOPUS ROASTED AT LOW TEMPERATURE

on frothy potato cream and black olive ground

25  

RISOTTO MILANESE

Parmesan wheel finish at the table

16  

VEGETABLES IN TEMPURA

with passion fruit and cardamom ponzu sauce and wasabi

12  

CONFIT RED PEPPER FROM MARNAL (TRICIO)

With crispy lecherillas, roasted garlic cream and egg at 65 

18  

SPANISH POTATO SALAD

with Oven-Baked Red Prawn and its Head Juice

16  

JAM N BELLOTA 100% IB RICO ALTANERA

with crystal bread and tomato

24  

RECIPES FROM OUR TRAVELS

GALICIAN MUSSELS

a la arrabiata (fiery tomato sauce)

12  

CHICKEN AND TURMERIC SAMOSAS

with miso mayonnaise, lime and honey

10  

MARINATED AND CRISPY PINCHO HAKE

with Lime Mayonnaise and Riojan Mojo

16  

CONFIT AND SAUT ED BOLETUS EDULIS

with Melante Cream, Topped with Foie Gras Shavings and crowned by a 65  Egg

22  

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 (serves 2)

28 €/pers

BLUEFIN TUNA CHEEKS

with demi-glace of roast tomato and tuna bones

25 €

WOOD-FIRE GRILLED BABY-SQUID

in ink emulsion with caramelized onion

20 €

EMBERS AND MEAT, OUR LAND

OLD MATURE COW CHOP

grilled with Tricio peppers (serves 2)

55 €/kg

LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES

served with Buttered Mashed Potatoes (serves 2)

22 €/pers

GRILLED DEER LOIN

chestnut cream, pearl onions and its demiglass

22 €

OLD BEEF TENDERLOIN

dauphinois gratin and applesauce and raisins

25 €

ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER

pineapple and quince sandwich, Char Siu sauce and radishes

20 €

BREAD SERVICE +2,5€

Rioja "sobado" bread from Horno Arguiñano

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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 €

CARAMELIZED PEAR

vanilla ice cream, and hot dark chocolate sauce

8 €





















































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LIST OF ALLERGENS



FRESH CHEESE SALAD FROM BRIVIESCA	    
OUR CREAMY CROQUETTES	  
GRILLED ARTICHOKE FLOWER	
HAND-CUT BEEF TARTARE	   
RISOTTO MILANESE	
OCTOPUS ROASTED AT LOW TEMPERATURE	  
CONFIT RED PEPPER FROM MARNAL (TRICIO)	  
VEGETABLES IN TEMPURA	 
SPANISH ENSALADILLA WITH RED PRAWN	  
JAMÓN BELLOTA 100% IBÉRICO ALTANERA	
GALICIAN MUSSELS A LA ARRABBIATA	 
CHICKEN AND TURMERIC SAMOSAS	  
MARINATED AND CRISPY PINCHO HAKE	 
CONFIT AND SAUTÉED BOLETUS EDULIS	  
CHARGRILLED TURBOT	
CHARGRILLED WILD SEA BASS	
GRILLED BLACK MONKFISH	
BLUEFIN TUNA CHEEKS	 
GRILLED BABY-SQUID	
GRILLED DEER LOIN	 
OLD BEEF TENDERLOIN	
CHARGRILLED ACORN-FED IBERIAN PREY	   
LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES	
CHEESECAKE ZUBEROA STYLE	   
CARAMELIZED BRIOCHE BREAD TORRIJA	   
OUR CREAMY RICE PUDDING	  
TEXTURED PUMPKIN	  
VEGAN LEMON PIE	 
CARAMELIZED PEAR	  
BREAD	

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

