

WINE FANDANGO

SPRING 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 

16  

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

18  

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)

15  

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)	24 €/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	22 €

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



Dish Name	Allergens
FRESH CHEESE SALAD FROM BRIVIESCA	Lactose, Eggs, Sesame, Sulphites
GRILLED ARTICHOKE FLOWER	Eggs
HAND-CUT BEEF TARTARE	Soy, Gluten, Eggs, Lactose
RISOTTO MILANESE	Lactose
OCTOPUS ROASTED AT LOW TEMPERATURE	Gluten, Nuts, Molluscs
CONFIT RED PEPPER FROM MARNAL (TRICIO)	Gluten, Eggs, Lactose
SPANISH ENSALADILLA WITH RED PRAWN	Crustaceans, Eggs, Lactose
JAMÓN BELLOTA 100% IBÉRICO ALTANERA	Gluten
GALICIAN MUSSELS A LA ARRABBIATA	Sulphites, Molluscs
MARINATED AND CRISPY PINCHO HAKE	Gluten, Fish
CONFIT AND SAUTÉED BOLETUS EDULIS	Sulphites, Nuts, Lactose
CHARGRILLED TURBOT	Fish
CHARGRILLED WILD SEA BASS	Fish
GRILLED BLACK MONKFISH	Fish
BLUEFIN TUNA CHEEKS	Sulphites, Fish
GRILLED BABY-SQUID	Fish
GRILLED DEER LOIN	Sulphites, Lactose
OLD BEEF TENDERLOIN	Lactose
CHARGRILLED ACORN-FED IBERIAN PREY	Gluten, Soy, Sulphites, Molluscs
LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES	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
CARAMELIZED PEAR	Gluten, Lactose, Nuts
BREAD	Gluten

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

