

WINE FANDANGO

SEASONAL MENU

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

CHARGRILLED AUBERGINE

with Riojan mojo sauce and fresh lettuce

17€

FRIED COD

served with roasted garlic and honey mayonnaise

16€

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

22€

CREAMY MILANESE-STYLE RICE

finished tableside in a Parmesan wheel

18€

CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY

served with cristal bread

18€

OUR CREAMY DUROC HAM CROQUETTES

5 units/serving

14€

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€

ALMADRABA RED TUNA TARTARE

with Marcona almond ajo blanco

22€

SCARLET PRAWN RUSSIAN SALAD

with lime and ginger mayonnaise and plankton oil

22€

CONFIT TRICIO PEPPERS

with glazed Riojan pork belly and egg

19€

ROASTED RIOJAN LEEKS

with red berries and its demi-glace

17€

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

GRILLED DUCK MAGRET

with organic mushrooms, chestnut cream and its demi-glace

21€

OLD COW TENDERLOIN

with dauphinoise gratin and apple-raisin compote

25€

GRILLED RIOJAN ORGANIC PORK SHOULDER

with sautéed baby vegetables

22€

AGED OLD COW T-BONE STEAK

grilled with Tricio peppers (for 2 people)

68€/kg

CHARGRILLED MILK-FED LAMB CHOPS

with roasted Marnal peppers

24€

BREAD SERVICE + 2,5€

Rioja "sobado" bread from Horno Arguiñano

A TREAT WITH LOVE...

“ZUBEROA”-STYLE CHEESECAKE

with toffee and its ice cream

9€

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

9€

LEMON PIE

lemon cream and its sorbet

8€

SEASONAL DESSERT

ask our team

8€

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.

LIST OF ALLERGENS



CHARGRILLED AUBERGINE	
FRIED COD	 
OCTOPUS ROASTED AT LOW TEMPERATURE	  
HAND-CUT BEEF TARTARE	   
RISOTTO MILANESE	 
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY	 
OUR CREAMY DUROC HAM CROQUETTES	  
FUENTECRUZ IBERIAN HAM PLATTER	
CHEESE BOARD	
ALMADRABA RED TUNA TARTARE	  
SCARLET PRAWN RUSSIAN SALAD	  
CONFIT TRICIO PEPPERS	
ROASTED RIOJAN LEEKS	 
GRILLED TURBOT	
GRILLED WILD SEABASS	
GRILLED TUNA LOIN WITH TRICIO PEPPERS	
GRILLED BABY SQUID WITH ORGANIC PIG TROTTERS	
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