

WINE FANDANGO

SPRING 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 BEGIN WITH DELICIOUS FLAVORS

CRISPY MUSHROOM SALAD

roasted bacon, raw apple, red berries, and hazelnut snacks

17€

OCTOPUS ROASTED AT LOW TEMPERATURE

on frothy potato cream and black olive ground

25€

HAND-CUT BEEF TARTARE

with Traditional Dressing and Thin Crispy Bread Slices

19€

GALICIAN MUSSELS

a la arrabbiata (fiery tomato sauce)

15€

RISOTTO MILANESE

parmesan wheel finish at the table

18€

CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY

served alongside glass bread

18€

CONFIT PEPPERS FROM TRICIO

served with crispy sweetbreads, roasted garlic cream, and a 65° sous-vide egg

18€

FRIED COD

accompanied by roasted garlic mayonnaise and honey

16€

IBERIAN HAM OR CHESSE CREAMY CROQUETTES

serving of 5 pieces

12€

FUENTECRUZ IBERIAN HAM PLATTER

100% acorn-fed from Extremadura, served with glass bread and tomato

24€

CHEESE BOARD

perfect to start or finish a great bottle of wine

18€

BOLETUS EDULIS WITH TRUFFLE CREAM

low-temperature egg and roasted garlic

20€

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.

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 TUNA LOIN WITH TRICIO PEPPERS

and sautéed green beans

25€

EMBERS AND MEAT

LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES

served with Buttered Mashed Potatoes (serves 2)

24€/pers

GRILLED DUCK MAGRET

with seasonal sautéed mushrooms in garlic and Tempranillo reduction

20€

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€

SUCKLING PIG RINE

with celeriac and Rincón de Soto pear with pink pepper

23€

OLD MATURE COW CHOP

grilled with Tricio peppers (serves 2)

55€/kg

BREAD SERVICE + 2,5€

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A LOVING WHIM

CHEESECAKE ZUBEROA STYLE

with coconut toffee and ice cream

8€

CARAMELIZED BRIOCHE BREAD TORRIJA

with coconut soup and vanilla ice cream

8€

BROWNIE, MOUSSE, AND CHOCOLATE SUMMIT

With 70% chocolate, salted caramel whipped cream, and tangerine sorbet

8€

TIRAMISÚ 2.0

finished at the table

8€

VEGAN LEMON PIE

with creamy lemon with its sorbet

8€





















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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 |   |
| CONFIT PEPPERS FROM TRICIO |    |
| FRIED COD |   |
| IBERIAN HAM OR CHESSE CREAMY CROQUETTES |    |
| FUENTECRUZ IBERIAN HAM PLATTER |  |
| CHEESE BOARD |  |
| BOLETUS EDULIS WITH TRUFFLE CREAM |    |
| CHARGRILLED TURBOT |  |
| CHARGRILLED WILD SEA BASS |  |
| GRILLED TUNA LOIN WITH TRICIO PEPPERS |  |
| LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES |  |
| GRILLED DUCK MAGRET |  |
| OLD BEEF TENDERLOIN |  |
| ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER |     |
| SUCKLING PIG RINE |   |
| OLD MATURE COW CHOP |  |
| CHEESECAKE ZUBEROA STYLE |     |
| CARAMELIZED BRIOCHE BREAD TORRIJA |     |
| BROWNIE, MOUSSE, AND CHOCOLATE SUMMIT |     |
| TIRAMISÚ 2.0 |    |
| VEGAN LEMON PIE |   |

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