

WINE FANDANGO

SUMMER MENU 2022

.....

In this menu we offer our most fandangolicious culinary vision. Tasty recipes, honest preparations and attractive presentations to share the sensations of La Rioja with an international outlook. A delicious approach, consisting of recipes that combine market cuisine with modern trends from here and there, converging in a proposition that is full of complicity and savouriness. We want to turn your food experience into a space and a time to disconnect, relax and enjoy. You are in good hands, immersed in the pleasant atmosphere of an elegantly welcoming place to meet.

Let yourself go! Wine Fandango will do the rest.

WELCOME!

Aitor Esnal



MY TRADITIONAL RECIPES

FRESH CHEESE SALAD FROM BRIVIESCA walnut vinaigrette, mollet egg and escarole frisé	14 €
OUR CREAMY CROQUETTES made with Alejandro Miguel cured Duroc ham	12 €
SEASONAL TOMATA AND HOMEMADE ANCHOVIES with home-marinated anchovies, fresh Briviesca cheese seasoned and pistachios	16 €

MY MOST FANDANGOLICIOUS ENTRÉES

OCTOPUS ROASTED AT LOW TEMPERATURE on frothy potato cream and black olive ground	25 €
CREAMY BLACK RICE WITH SQUID mixed with Idiazábal cheese and chives	18 €
VEGETABLES IN TEMPURA with passion fruit and cardamom ponzu sauce and wasabi	12 €
THAI PRAWN SALAD with Málaga ajoblanco and plankton oil	10 €

RECIPES FROM MY TRAVELS

WOK SAUTÉED GALICIAN MUSSELS with oyster sauce, lime and ginger	12 €
CHICKEN AND TURMERIC SAMOSAS with miso mayonnaise, lime and honey	10 €
ALEJANDRA COD CEVICHE with guacamole, “pico de gallo” and sprouts	15 €
BURRITO STUFFED WITH MOLE POBLANO with chili peppers mayonnaise (4 units)	14 €

ALL DISHES ARE ALSO SERVED “TO TAKE AWAY” EXCEPT *

.....
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, MY ORIGINS

* 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	28 €
ROASTED RED TUNA CHEEK with linked dashi and salmon roe	25 €
WHITE TUNA TATAKI on seasoned quinoa, wakame salad and lime	18 €

EMBERS AND MEAT, OUR LAND

OLD MATURE COW CHOP grilled with Tricio peppers (serves 2)	50 €/kg
DUCK AND THISTLE MUSHROOM on a pear compote with Idiazábal cheese flakes	18 €
COW TAIL STUFFED WITH MUSHROOMS reduced cooking juice and potato parmentier	20 €
CHARGRILLED ACORN-FED IBERIAN PREY pineapple and quince sandwich, Char siu sauce and radishes	22 €
GRILLED MILK LAMB SHOULDER Riojan mushroom stew, dried apricot cream and hazelnut earth	25 €

ALL DISHES ARE ALSO SERVED "TO TAKE AWAY" EXCEPT *

.....
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 LOVING WHIM...

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

8 €

TIRAMISU: THE TRADITIONAL RECIPE

served in a bowl with its mascarpone, cocoa and sponge cakes

8 €

CHOCOLATE FONDANT

with chocolate soup and Baileys ice cream

8 €

ALL DISHES ARE ALSO SERVED "TO TAKE AWAY" EXCEPT *

.....
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



Dish Name	Allergens
FRESH CHEESE SALAD FROM BRIVIESCA	LACTOSE, EGGS, GLUTEN, PEANUTS, MUSTARD, SULPHITES
OUR CREAMY CROQUETTES	EGGS, GLUTEN, LACTOSE, SULPHITES
SEASONAL TOMATA AND HOMEMADE ANCHOVIES	FISH, GLUTEN, PEANUTS, LACTOSE
OCTOPUS ROASTED AT LOW TEMPERATURE	GLUTEN, PEANUTS, MOLLUSCS
CREAMY BLACK RICE WITH SQUID	FISH, LACTOSE, PEANUTS, MOLLUSCS
VEGETABLES IN TEMPURA	GLUTEN, SOY
THAI PRAWN SALAD	CRUSTACEANS, EGGS, PEANUTS, SULPHITES
WOK SAUTÉED GALICIAN MUSSELS	GLUTEN, FISH, SOY, MOLLUSCS
CHICKEN AND TURMERIC SAMOSAS	GLUTEN, EGGS, SOY
ALEJANDRA COD CEVICHE	FISH
BURRITO STUFFED WITH MOLE POBLANO	GLUTEN, EGGS, PEANUTS, PEANUTS, SESAME
CHARGRILLED TURBOT	FISH
CHARGRILLED WILD SEA BASS	FISH
GRILLED BLACK MONKFISH	FISH
ROASTED RED TUNA CHEEK	GLUTEN, FISH, SOY
WHITE TUNA TATAKI	GLUTEN, FISH, SOY, SESAME
OLD MATURE COW CHOP	
DUCK AND THISTLE MUSHROOM	SOY, LACTOSE
COW TAIL STUFFED WITH MUSHROOMS	LACTOSE, SULPHITES
CHARGRILLED ACORN-FED IBERIAN PREY	GLUTEN, SOY, SULPHITES, MOLLUSCS
GRILLED MILK LAMB SHOULDER	GLUTEN, PEANUTS, SULPHITES
CHEESECAKE ZUBEROA STYLE	GLUTEN, EGGS, LACTOSE, PEANUTS
CARAMELIZED BRIOCHE BREAD TORRIJA	GLUTEN, EGGS, LACTOSE, PEANUTS
OUR CREAMY RICE PUDDING	GLUTEN, LACTOSE, PEANUTS
TIRAMISU: THE TRADITIONAL RECIPE	GLUTEN, EGGS, LACTOSE, PEANUTS
CHOCOLATE FONDANT	GLUTEN, EGGS, LACTOSE, PEANUTS

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

