

WINE FANDANGO

SUMMER MENU 2024

.....

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

LANGOUSTINE AND GRILLED PEACH SALAD with coral vinaigrette	20 €
PRAWN CARPACCIO WITH PRAWN JUICES AND PINE NUTS seasoned with a drizzle of oil and a touch of salt	18 €
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY served alongside glass bread	18 €
OCTOPUS ROASTED AT LOW TEMPERATURE on frothy potato cream and black olive ground	25 €
RISOTTO MILANESE parmesan wheel finish at the table	18 €
GALICIAN MUSSELS a la arrabbiata (fiery tomato sauce)	15 €
HAND-CUT BEEF TARTARE with Traditional Dressing and Thin Crispy Bread Slices	19 €
IBERIAN HAM OR RED PRAWN CROQUETTES serving of 5 pieces	12 €
FRIED COD accompanied by roasted garlic mayonnaise and honey	16 €
FUENTECRUZ IBERIAN HAM PLATTER 100% acorn-fed from Extremadura, served with glass bread and tomato	24 €

WILD BLUEFIN TUNA FROM ALMADRABA

SLICES OF BLUEFIN TUNA BELLY with marmitako reduction	19 €
WILD TUNA TARTARE WITH MARCONA ALMOND white garlic gazpacho	22 €
GRILLED TUNA LOIN WITH TRICIO PEPPERS and sautéed green beans	25 €
BROKEN EGGS WITH MEDITERRANEAN RED TUNA and diced fried potatoes	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

WOOD-FIRE GRILLED BABY-SQUID

in ink emulsion with caramelized onion

20 €

EMBERS AND MEAT

GRILLED DUCK BREAST WITH CHERRY RAGOUT

and Tempranillo reduction

20 €

ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER

pineapple and quince sandwich, Char Siu sauce and radishes

22 €

LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES

served with Buttered Mashed Potatoes (serves 2)

24 €/pers

OLD MATURE COW CHOP

grilled with Tricio peppers (serves 2)

55 €/kg

OLD BEEF TENDERLOIN

dauphinois gratin and applesauce and raisins

25 €

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.



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 €

TEXTURED PUMPKIN

with white chocolate namelaka and Pedro Ximenez ice cream

8 €

TIRAMISÚ 2.0

finished at the table

8 €

LEMON PIE VEGANO

with creamy lemon with its sorbet

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



Dish Name	Allergens
LANGOUSTINE AND GRILLED PEACH SALAD	FISH, MOLLUSCS
PRAWN CARPACCIO WITH PRAWN JUICES AND PINE NUTS	NUTS, CRUSTACEANS
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY	GLUTEN, LACTOSE
OCTOPUS ROASTED AT LOW TEMPERATURE	GLUTEN, NUTS, MOLLUSCS
RISOTTO MILANESE	NUTS, LACTOSE
GALICIAN MUSSELS	FISH, MOLLUSCS
HAND-CUT BEEF TARTARE	SOY, GLUTEN, EGGS, LACTOSE
IBERIAN HAM CROQUETTES	GLUTEN, LACTOSE, EGGS
RED PRAWN CROQUETTES	SOY, SESAME, CRUSTACEANS, GLUTEN, LACTOSE, EGGS
FRIED COD	GLUTEN, FISH
FUENTECRUZ IBERIAN HAM PLATTER	GLUTEN
SLICES OF BLUEFIN TUNA BELLY	FISH
WILD TUNA TARTARE WITH MARCONA ALMOND	NUTS, GLUTEN, SOY, FISH
GRILLED TUNA LOIN WITH TRICIO PEPPERS	FISH
BROKEN EGGS WITH MEDITERRANEAN RED TUNA	EGGS, FISH
CHARGRILLED TURBOT	FISH
CHARGRILLED WILD SEA BASS	FISH
WOOD-FIRE GRILLED BABY-SQUID	FISH
GRILLED DUCK BREAST WITH CHERRY RAGOUT	FISH
ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER	GLUTEN, SOY, FISH, MOLLUSCS
LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES	LACTOSE
OLD MATURE COW CHOP	LACTOSE
OLD BEEF TENDERLOIN	LACTOSE
CHEESECAKE ZUBEROA STYLE	GLUTEN, EGGS, LACTOSE, NUTS
CARAMELIZED BRIOCHE BREAD TORRIJAA	GLUTEN, EGGS, LACTOSE, NUTS
TEXTURED PUMPKIN	GLUTEN, EGGS, LACTOSE
TIRAMISÚ 2.0	GLUTEN, EGGS, LACTOSE
LEMON PIE VEGANO	GLUTEN, NUTS

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

