

## Tasting menu "Flavour and nature"

price: 23,00 Euros + v.a.t

(menu served for the whole table) with Palaciego G.O.Q. Rioja red wine • mineral water • homemade bread

- Appetiser
- Marinated anchovy salad, ratatouille, mix of lettuces and dry fruits.
- Roasted fish of the day, cauliflower couscous and parsley juice.
- Joselito iberian pork meatballs with carrot sauce and curry.
- Pear and vanilla plum cake, with chocolate ice cream.

## Bistrot

price: 18,40 Euros + v.a.t

Make your own menu with a starter, a main course and a dessert from the following suggestions; with Palaciego G.O.Q. Rioja red wine • mineral water • homemade bread

- Marinated anchovy salad, ratatouille, mix of lettuces and dry fruits.
- , Mangetout in their juice with potatoes and smoked Paprika from la Vera.
- , Bulgur (variety of vaporised wheat) stew with vegetables, pine nuts and coriander shoots.
- , Elbow macaroni with a mushrooms soup and yeast.

- Small tomato filled with baby squid over black rice with cuttlefish and Idiazabal.
- Roasted fish of the day, cauliflower couscous and parsley juice.
- "Joselito" iberian pork meatballs with carrot sauce and curry.
- Confited and lacquered chicken wings, polenta with dry tomatoes and black olive.

- Orange crème caramel and orange blossom flower, with iced cheese.
- Light chocolate sponge cake, coffee mousse and iced honey cream.
- Pear and vanilla plum cake, with chocolate ice cream.
- Rice cake, cinnamon cream with ice cream.

## Wines

### Reds

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|---------------------------------------|-------------|
| • Dominio Berzal G.O.Q. Rioja Alavesa | 16.00 Euros |
| • Altún crianza G.O.Q. Rioja          | 12.60 Euros |
| • La Vendimia G.O.Q. Rioja            | 12.60 Euros |
| • Campillo crianza G.O.Q. Rioja       | 15.60 Euros |
| • Iñurrieta Sur G.O. Navarra          | 10.80 Euros |
| • Finca Resalso G.O. Ribera de Duero  | 13.20 Euros |

### Bottle

### Whites

- |  |             |
|--|-------------|
| • Txakoli Itsasmendi G.O. Bizkaiko Txakolina | 14.00 Euros |
| • Conclass G.O. Rueda                        | 10.20 Euros |
| • Cava Brut Sumarroca Guggenheim edition     | 13.50 Euros |

### Bottle