

STARTERS

ACORN-FED IBERIAN HAM PDO Guijuelo		23.00 €
QUESUCO FRESH CHEESE fresh cheese infused with mountain herbs, seeds dark chocolate caviar and crunchy oregano		12.50 €
BLOOD SAUSAGE FRITTER covered in Orly batter roasted peppers and pepper compote	6 units	12.50 €
OUR HAM CROQUETTES	6 units	12.50 €
ANCHOVIES FROM SANTOÑA with a pinch of salt, over toasted cornbread and black garlic creme	6 units	20.00 €
LAMB GYOZAS (dumplings) with mushrooms from La Rioja steamed with shredded chili	6 units.	22.00 €

FROM LA RIOJA'S GARDEN AND MARKET SQUARE OF SAN BLAS

Tomatas DE Logroño tomatoes , ventresca (tuna belly), spring onion and chilli with Arbequina olive oil ice-cream		14.50 €
VEGETABLE STEW from San Blas Market Square each vegetable with its own cooking times, sautéed with garlic, ham and vegetable gel		14.50 €
LEEK OF THE GARDEN cooked and grilled with almond creme		14.50 €
SPOON DISH different each day White bean stew, red bean stew, chickpea stew, La Rioja-style potatoes stew		14.50 €

FISH

Wild turbot grilled with its own juice with boulangère potatoes (minimum of 2 servings)	25.00 € (per serving)
TATAKI BLUEFIN TUNA WITH SAUTÉ VEGETABLES from the local market, sesame seeds and dried tuna slices (Katsuobushi)	22.50 €
AJOARRIERO-STYLE STEWED COD with poached egg	22.50 €
CREAMY LOBSTER RISOTTO cooked with lobster fumet with La Rioja-style chili sauce (minimum of 2 servings)	28.50 € (per serving)

MEAT

PREMIUM REEF RIBEYE STEAK cook to perfection with a side of fries	62.00 €/kg
SUCKLING LAMB CHOPS flavoured with smoky charcoal fries and roasted peppers	23.00 €
GRILLED FRIESIAN COW SIRLOIN over grilled aubergine, steamed vegetables and meat juice	25.00 €
GRILLED SUCKLING LAMB SHOULDER with boulangère potatoes and green salad	25.00 €

EXECUTIVE MENU 26 € during lunchtime on working days (in the dining room and terrace)
TASTING MENU, consists of 8 dishes, 65€ (in the dining room) Upon request, 24 hours in advance
GROUP MENU, from 55€ (in the dining room and terrace) Upon request, 48 hours in advance

If you have special dietary needs, dish can be adapted
KITCHEN OPEN: From 13:30 to 16:00 / from 20:30 to 23:00