

# LA CARTA

## For sharing

IBERIAN HAM “Arturo Sanchez, Guijuelo” knife cut plate of 100gr.....	45 €
CROQUETAS”, made of ham and chicken, soft and creamy.....	14 €
CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY and tomato sauce .....	14 €
BEEF SIRLOIN STEAK TARTAR with cured egg yolk, mustard mayonnaise and foie .....	38 €

## A little more sophisticated, you can share too

	Whole	Degust.
PRAWN CARPACCIO, with tomato tartar and “ajo blanco” .....	22 €	12 €
FRESHLY SLICED WINTER TRUFFLE on vegetable ragout and free-range egg yolk .....	38 €	19 €
WILD MUSHROOMS, “COLMENILLAS” with sour cream and foie-gras.....	32 €	13 €
TEMPERED “PERRECHICO” MUSHROOMS slices with sabayon and onions .....	30 €	16 €
GLAZED PORK EAR with broad beans and carrot sauce.....	26 €	10 €

## The vegetables of Rioja

ASSORTED SEASONAL VEGETABLES .....	21 €
FRIED ARTICHOKEs on a garlic purée, broth and slices of Iberian ham .....	22 € 10 €
WHITE ASPARAGUS with “perrechico” mushroom mayonnaise.....	24 € 10 €
RED THISTLE IN SAUCE with almonds .....	24 € 12 €
“CRISTAL” PEPPERS CARAMELIZED WITH EGG cooked at low temperature .....	24 € 10 €

## Our traditional dishes

WHITE BEANS “POCHAS” STEW with quails .....	21 €
RED BEANS “CAPARRONES” with chorizo and thick-cut bacon .....	20 €
RICE TO PAN WITH GAME AND MUSHROOMS <b>(two people)</b> .....	45 €
ECHAURREN’S FISH SOUP with angler, clams and conger eel.....	19 €

## THE TASTING MENU

“CROQUETAS”, made of ham and chicken, soft and creamy
OX PICANHA dressed with hazelnuts, herbs and cured cheese from the valley
PRAWN CARPACCIO, with tomato tartar and “ajoblanco”
“CRISTAL” PEPPERS CARAMELIZED WITH YOLK cooked at low temperature
GLAZED PIG’S EAR with broad beans and carrot sauce
GRILLED HAKE “COCOCHAS”, on a bed of potato and vanilla purée
WHITE BEANS “POCHAS” STEW with quails

### Fish:

ROASTED MONKFISH, SILKY SAUCE MADE BY ITS BONES,  
served with green olives and fired capers

### Main course to choose between:

“CALLOS Y MORROS” (BEEF TRIPE AND SNOUT) Riojan style  
Or  
GRANDMOTHER’S MEAT BALL with truffles

### Desserts:

GOAT’S MILK ICE-CREAM walnut oil and sugared walnuts from Ezcaray  
CAMEROS CHEESE ON TOAST served with apple

PRICE: 95 €

## Catch of the day

ROASTED MONKFISH, SILKY SAUCE MADE BY ITS BONES, served with green olives and fried capers .....	37 €
LIGHTLY-BATTERED HAKE with roasted green peppers and a light rice soup .....	38 €
SQUIDS SERVED IN INK over rice .....	29 €
BAKED NAPE OF HAKE with fried garlic and parsley <b>(two people)</b> .....	70 €
GRILLED TURBOT <b>(two people)</b> .....	70 €/Kg

## Meats

“ALBÓNDIGAS” GRANDMOTHER’S MEAT BALLS with truffles and potato purée .....	26 €
SUCKLING LAMB au jus with mushrooms and carrots.....	25 €
ROASTED VENISON SIRLOIN, vegetables in pickled and chestnut purée .....	35 €
BEEF T-BONE STEAK (from Limousin and Parda breed cows Alpina, inseminated with 100% WAGYU. This is the first channel of these animals, raised in the pastures of Fresneda, in the Sierra de la Demanda).....	16 € / 100 gr.
BRAISED SIRLOIN STEAK on its juice, with green asparagus, pacchoy and broccoli purée .....	35 €
ROAST LAMB with sliced potatoes and salad .....	30 € (only at weekends and festivities days)
“MANITA DE CERDO” (PIG’S TROTTERS) with celery pure and vegetables.....	30 €
“PATITAS” (LAMB’S TROTTERS) Riojan style .....	25 €
“CALLOS Y MORROS” (BEEF TRIPE AND SNOUT) Riojan style.....	25 €

## Garnishes (Garnishes won’t be served as main courses)

RIOJAN PEPPERS .....	8 €
CONFITED “PIQUILLOS” PEPPERS .....	12 €
FRENCH FRIED POTATOES OR SLICED POTATOES .....	8 €
LETTUCE AND RIOJAN TENDER CHIVES SALAD .....	8 €

## THE MENU

*This menu is individual and is only served from Monday to Friday, it is not served at weekend or festivity periods.*

GOAT’S MILK CHEESE TERRINE, with honey oil and sesame crust

“CROQUETAS”, made of ham and chicken, soft and creamy

“CRISTAL” PEPPERS CARAMELIZED WITH YOLK cooked at low temperature

STEW OF THE DAY

### Main course to choose between:

LIGHTLY-BATTERED HAKE with roasted green pepper and a light rice soup  
or  
GRANDMOTHER’S MEAT BALL with truffles

CAMEROS CHEESE ON TOAST served with apple and honey ice cream  
PRICE: 40 €

## Our Home-Made desserts and ice-creams

We recommend ordering dessert at the beginning of your meal.

“TORRIJA” TOASTED FRENCH TOAST  
with cottage cheese ice cream and custard .....

HOT PIE WITH CHOCOLATE FONDANT and vanilla ice cream (Coulant) .....

CAMEROS CHEESE ON TOAST  
served with apple and honey ice cream .....

TRADITIONAL COTTAGE CHEESECAKE  
with “Valvanera’s” liquor ice cream .....

CREAMY CHOCOLATE CAKE with vanilla cream .....

STRAWBERRIES MARINATED IN VINEGAR,  
a touch of pepper and cottage cheese ice cream .....

HOME-MADE CRÈME CARAMEL .....

HOME-MADE SHEEP’S MILK PUDDING  
with Ezcaray’s heather honey and walnuts .....

SELECTION OF SPANISH CHEESES with quince jelly .....

Many dishes don’t contain gluten; however, we ask you to let your waiter know so we can take extra care in preparing your food. Upon request we can prepare other dishes from our gluten-free cookbook. We have gluten free bread and beer.

We also inform you that in compliance with regulation (EU) 1169/2011 on food allergies and intolerances we have the menu from the restaurant Echaurren Tradition with the necessary information.

All fishery products under Royal Decree 1420/2006 served in this establishment, comply with the terms disclosed in said legislation.

Our establishment serves tap water from Ezcaray filtered by mechanical proceduresand subjected to periodic analysis, in personalized 70cl bottles, this service is charged at the price of €2.

We also charge the bread service at €2 per person