



**EL CUARTITO**  
de Echaurren

## EL CUARTITO DE ECHAURREN

Casual Cuisine at Echaurren

Yolanda Will be your Chef  
Our sister Marta Paniego's home dessert  
Guillermo & Cristina will be assisting you  
Stalin will tidy up the room



In order to offer an outdoor environment and better guarantee the safety of all, EL CUARTITO DE ECHAURREN during the months of July and August moved to LA ARBOLEDA DEL SUR (road to Valgañón, just 430 meters from here, giving a walk, although it has its own parking).

OPENING HOURS:  
From 13:00 to 24:00.  
Closed for weekly rest on Sunday evenings and Mondays.

CONTACT TELEPHONE: 941.354 047

### STARTERS

#### De Primero....

- Melon, Ham  
12,00 €
- Green salad, fresh cheese "Tondeluna" and basil vinaigrette  
11,50 €
- Summer Tomato with tuna Belly and tender chive  
13,50 €
- Salmon tartare and ruculla salad  
14,50 €
- Andalusian "gazpacho" with ham slices and red prawn  
16,50 €
- Staffed eggs with mayonnaise  
9,50 €
- Griddled Rioja mushrooms with garlic and parsley  
11,00 €
- Our traditional "Huevos Estrellados" (broken side up on French fries)  
11,00 €
- Free-range chicken traditional cannelloni  
12,00 €

#### Rice, Legume and Pasta

- Tagliatelle Bolognese (tomato sauce and minced meat with bechamel sauce)  
12,00 €
- Fresh pasta with baby vegetables, prawns and poached egg  
13,50 €
- Creamy rice with mushrooms and fresh vegetables  
14,00 €
- Green beans with potatoes and olive oil  
11,50 €
- Chickpeas "Garbanzos" stew with cabbage, pork ribs and a tomato stir fry  
14,00 €

*\*Todos los productos de pesca afectados por el Real Decreto 1420/2006 servidos en este establecimiento, cumplen con los términos establecidos en dicha normativa.*

*También les informamos, que en cumplimiento del reglamento (EU) 1169/2011 en materia de alergias e intolerancias alimentarias disponemos de carta del restaurante con la información necesaria en esa materia.*

### MAIN COURSES

#### Fishes

- \*Baked hake "Gueteria style" and cooked sliced potatoes  
21,50 €
- Tuna "Bonito" sirloin tataki on smoked chutney  
17,50 €
- Grilled tuna on a bed of green peppers and onion  
21,50 €
- Stuffed peppers with cod  
16,25 €

#### Meats

- Glazed beef cheeks on a potato mousseline  
17,50 €
- BBQ pork ribs with honey and romesco sauce  
16,50 €
- Duck magret with puree of apple and tarragon sauce  
16,50 €
- Braised bull's tail in 'vino tinto' with parmentier  
16,50 €

#### Grill and garnishes

- \*Grilled veal entrecote with peppers or au poivre  
18,50 €
- Grilled sausage, black pudding and chistorra from Ezcaray  
14,80 €
- Grilled "secreto" with meat juice and fried chilli peppers  
19,50 €
- French fries  
6,50 €
- Red peppers sautéed in strips  
6,50 €

#### Marta's homemade Desserts 6,50 €

- Homemade custards with María cookies
- Rice pudding
- Almond foam with "tejas"
- Lemon cake
- Cheesecake with raspberry sauce
- Chocolate cake with walnuts and custard
- Seasonal fruit

6,50 €

DellaSera Ice cream Cart (The best ice cream parlor in the world lends us its ice creams during this summer)

