

The Tasting Menu

Appetizers

GOAT CHEESE, with honey and Ezcaray oil

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

CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY
and tomato sauce

Starters

PRAWN CARPACCIO, tomato tartar, “ajoblanco” and red wine caviar

EAR MARINATED with beans and carrot sauce

CAMELIZED “CRISTAL” PEPPERS served with yolk and sliced potatoes

GRILLED HAKE “COCOCHAS”, on a bed of potato and vanilla purée

Fish

LIGHTLY-BATTERED HAKE with roasted green pepper and a light rice soup

Meat to choose one of these options

“CALLOS Y MORROS” (BEEF TRIPE AND SNOUT) Riojan style
OR

GRANDMOTHER’S MEAT BALL with truffles

Desserts

CAMEROS CHEESE ON TOAST served with apple and honey ice cream

CREAMY CHOCOLATE CAKE with vanilla cream

PRICE: 95,00€

LA CARTA

STARTERS

For sharing

IBERIAN HAM "Arturo Sanchez, Guijuelo" knife cut plate of 100gr.	35,00
CROQUETAS", made of ham and chicken, soft and creamy	12,00
CHARCOAL GRILLED BLACK PUDDING FROM EZCARAY and tomato sauce	12,50
BEEF SIRLOIN STEAK TARTAR with cured egg yolk, mustard mayonnaise and foie.	35,00
MUSHROOMS "Colmenillas" WITH SOUR CREAM with grilled foie gras	31,50

A little more elaborated also for sharing

"CRISTAL" PEPPERS CARAMELIZED WITH YOLK cooked at low temperature and winter truffle.	23,50
FRESH GRILLED ARTICHOKEs with clams	25,50
THISTLE IN SAUCE with almonds	19,50
EAR MARINATED with beans and carrot sauce	19,50
GRILLED LOBSTER, tomato tartar, "ajoblanco" and sprouts	31,50

Our traditional starter

SWEET RICE with red prawns, beef tail and vegetables (two people)	52,00
ECHAURREN'S FISH SOUP with clams and conger eel.	18,50
ASSORTED SEASONAL VEGETABLES	20,50
RED BEANS "CAPARRONES" with chorizo and thick-cut bacon.	19,50
SEASONAL WHITE BEANS "POCHAS" SAUTED WITH CLAMS	25,50

PRINCIPALES

Catch of the day

LIGHTLY-BATTERED HAKE with roasted green peppers and a light rice soup	28,50
GRILLED GROUPER, CHAMPAGNE SAUCE, apple and tomato compote	29,50
CODFISH "PIL PIL" SHEETS, egg yolk and Riojan snails sauce	29,75
SQUIDS SERVED IN INK over rice	23,00
BAKED NAPE OF HAKE with fried garlic and parsley (two people)	52,00
GRILLED TURBOT (two people)	60,00

Meat

"ALBÓNDIGAS" GRANDMOTHER'S MEAT BALLS with truffles and potato purée	22,00
SUCKLING LAMB au jus	22,00
"MANITA DE CERDO" (PIG'S TROTTERS) with pears from Rincón	27,00
BRAISED SIRLOIN STEAK with potato purée and salad	30,50
"PATITAS" (LAMB'S TROTTERS) Riojan style	24,00
"CALLOS Y MORROS" (BEEF TRIPE AND SNOUT) Riojan style	24,00
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)	150 € / kg

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	11,00
HOT PIE WITH CHOCOLATE FONDANT and vanilla ice cream (Coulant)	11,00
CAMEROS CHEESE ON TOAST served with apple and honey ice cream	11,00
TRADITIONAL COTTAGE CHEESECAKE with “Valvanera’s” liquor ice cream	11,00
CREAMY CHOCOLATE CAKE with vanilla cream.	9,50
STRAWBERRIES MARINATED IN VINEGAR, a touch of pepper and cottage cheese ice cream	8,80
HOME-MADE CRÈME CARAMEL	9,50
HOME-MADE SHEEP’S MILK PUDDING with Ezcaray’s heather honey and walnuts	9,50
SELECTION OF SPANISH CHEESES with quince jelly	10,90

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.

If you wish, you can take the leftover food home, request it from our service.