

WINE FANDANGO

WINTER MENU

In this menu, we proudly present the most vibrant rendition of Fandanguera gastronomy: dishes that effortlessly evoke the essence of traditional cuisine preserving a rich heritage of flavors and transforming them into a cosmopolitan selection. Our recipes strive to emphasize the significance of freshly sourced ingredients, and as ambassadors of Rioja produce, it takes center stage in many of the following dishes.

We want to make your gastronomic moment, a place and time to disconnect, relax, and enjoy. You are in good hands, surrounded by a pleasant and inviting atmosphere. So sit back, relax! Wine Fandango will do the rest.

WELCOME!



TO BEGIN WITH DELICIOUS FLAVORS

CRISPY MUSHROOM SALAD roasted bacon, raw apple, red berries, and hazelnut snacks	17 €
OCTOPUS ROASTED AT LOW TEMPERATURE on frothy potato cream and black olive ground	25 €
HAND-CUT BEEF TARTARE with Traditional Dressing and Thin Crispy Bread Slices	19 €
GALICIAN MUSSELS a la arrabbiata (fiery tomato sauce)	15 €
RISOTTO MILANESE parmesan wheel finish at the table	18 €
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY served alongside glass bread	18 €
CONFIT PEPPERS FROM TRICIO served with crispy sweetbreads, roasted garlic cream, and a 65° sous-vide egg.	18 €
FRIED COD accompanied by roasted garlic mayonnaise and honey	16 €
IBERIAN HAM OR CHESSE CREAMY CROQUETTES serving of 5 pieces	12 €
FUENTECRUZ IBERIAN HAM PLATTER 100% acorn-fed from Extremadura, served with glass bread and tomato	24 €
CHEESE BOARD perfect to start or finish a great bottle of wine	18 €

SEASONAL PRODUCT RECIPES

BOLETUS EDULIS WITH TRUFFLE CREAM low-temperature egg and roasted garlic	20 €
GRILLED ARTICHOKE FLOWER with egg yolk emulsion and Iberian ham	16 €
CARDOON IN ALMOND SAUCE with grilled foie	18 €

BREAD SERVICE +2,5€

Rioja "sobado" bread from Horno Arguiñano

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In compliance with EU Food Information Regulation 1169/2011, this establishment makes allergen information on its products available to customers. For more information, please ask our staff.



EMBERS AND THE SEA

CHARGRILLED TURBOT

with refried garlic sauce (serves 2)

28 €/pers

CHARGRILLED WILD SEA BASS

with refried garlic (serves 2)

28 €/pers

GRILLED TUNA LOIN WITH TRICIO PEPPERS

and sautéed green beans

25 €

EMBERS AND MEAT

LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES

served with Buttered Mashed Potatoes (serves 2)

24 €/pers

GRILLED DUCK MAGRET

with seasonal sautéed mushrooms in garlic and Tempranillo reduction

20 €

OLD BEEF TENDERLOIN

dauphinois gratin and applesauce and raisins

25 €

ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER

pineapple and quince sandwich, Char Siu sauce and radishes

22 €

SUCKLING PIG RINE

with celeriac and Rincón de Soto pear with pink pepper

23 €

OLD MATURE COW CHOP

grilled with Tricio peppers (serves 2)

55 €/kg

BREAD SERVICE +2,5€

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A LOVING WHIM

CHEESECAKE ZUBEROA STYLE

with coconut toffee and ice cream

8 €

CARAMELIZED BRIOCHE BREAD TORRIJA

with coconut soup and vanilla ice cream

8 €

BROWNIE, MOUSSE, AND CHOCOLATE SUMMIT

With 70% chocolate, salted caramel whipped cream, and tangerine sorbet

8 €

TIRAMISÚ 2.0

finished at the table

8 €

VEGAN LEMON PIE

with creamy lemon with its sorbet

8 €

BREAD SERVICE +2,5€

Rioja "sobado" bread from Horno Arguiñano

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LIST OF ALLERGENS



CRISPY MUSHROOM SALAD	
OCTOPUS ROASTED AT LOW TEMPERATURE	
HAND-CUT BEEF TARTARE	
GALICIAN MUSSELS	
RISOTTO MILANESE	
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY	
CONFIT PEPPERS FROM TRICIO	
FRIED COD	
IBERIAN HAM OR CHESSE CREAMY CROQUETTES	
FUENTECRUZ IBERIAN HAM PLATTER	
CHEESE BOARD	
BOLETUS EDULIS WITH TRUFFLE CREAM	
GRILLED ARTICHOKE FLOWER	
CARDOON IN ALMOND SAUCE	
CHARGRILLED TURBOT	
CHARGRILLED WILD SEA BASS	
GRILLED TUNA LOIN WITH TRICIO PEPPERS	
LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES	
GRILLED DUCK MAGRET	
OLD BEEF TENDERLOIN	
ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER	
SUCKLING PIG RINE	
OLD MATURE COW CHOP	
CHEESECAKE ZUBEROA STYLE	
CARAMELIZED BRIOCHE BREAD TORRIJA	
BROWNIE, MOUSSE, AND CHOCOLATE SUMMIT	
TIRAMISÚ 2.0	
VEGAN LEMON PIE	

CHECK OUT THE POSSIBILITY OF AVOIDING ALLERGENS IN THE DISH YOU WANT

