# WINE FANDANGO

#### WINTER MENU

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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 4
CARDOON IN ALMOND SAUCE with grilled foie	18 4

BREAD SERVICE +2,5€

Rioja "sobado" bread from Horno Arguiñano

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)	<b>28</b> €/pers
CHARGRILLED WILD SEA BASS with refried garlic (serves 2)	<b>28</b> €/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)	<b>24</b> €/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	00.0

## OLD MATURE COW CHOP grilled with Tricio peppers (serves 2) $$55\,^{\it \epsilon}/\rm kg$$

pineapple and quince sandwich, Char Siu sauce and radishes

with celeriac and Rincón de Soto pear with pink pepper

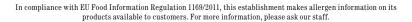
SUCKLING PIG RINE

22€

23 €

BREAD SERVICE +2,5€

Rioja "sobado" bread from Horno Arguiñano





#### 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	(a) (b)
RISOTTO MILANESE	<b>(1)</b>
CARAMELIZED FOIE GRAS TERRINE WITH GRAPE CHUTNEY	• 0
CONFIT PEPPERS FROM TRICIO	000
FRIED COD	•
IBERIAN HAM OR CHESSE CREAMY CROQUETTES	<b>000</b>
FUENTECRUZ IBERIAN HAM PLATTER	(1)
CHEESE BOARD	0
BOLETUS EDULIS WITH TRUFFLE CREAM	<b>® 0 0</b>
GRILLED ARTICHOKE FLOWER	0
CARDOON IN ALMOND SAUCE	<b>(1)</b>
CHARGRILLED TURBOT	<b>©</b>
CHARGRILLED WILD SEA BASS	<b>©</b>
GRILLED TUNA LOIN WITH TRICIO PEPPERS	<b>©</b>
LOW-TEMPERATURE BRAISED VEAL SHANK GLAZED WITH ITS JUICES	0
GRILLED DUCK MAGRET	
OLD BEEF TENDERLOIN	0
ORGANIC WOOD-FIRE GRILLED RIOJA PORK SHOULDER	
SUCKLING PIG RINE	
OLD MATURE COW CHOP	0
CHEESECAKE ZUBEROA STYLE	
CARAMELIZED BRIOCHE BREAD TORRIJA	
BROWNIE, MOUSSE, AND CHOCOLATE SUMMIT	
TIRAMISÚ 2.0	<b>000</b>
VEGAN LEMON PIE	**

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

