



MENU BODEGA

CHEF APPETIZER

Tomato, EVOO and wine salt

STARTERS

Red kidney beans from Anguiano with their sacraments

MAINS (to choose)

Lamb chops grilled over vine shoots with roasted peppers and fries.

Cod confit with Rioja style ratatouille

DESSERT (to choose)

Caramelized French toast and smoked sheep's milk ice cream

Chocolate tart with wine ice cream

Water, bread, Catay Tempranillo-Mazuelo red wine

(1 bottle of wine and water for every 4 people)

The Menú Riojano can only be served for the whole table prior reservation

Price: 39€ per person_(VAT included)