



La Vieja Bodega

Snacks in the cave

(Not included in the menus below)

Assorted cured meats from Rioja

Assorted cheeses

.....
Red young wine

8 €/person

*Menú nº1 *The pantry*

Asparagus tips

Red warm "piquillo" ppepers in olive oil

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Artichokes with ham

.....
Beef cheeks with mashed potato

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Our peach dessert from Rioja

35 €/person

Menú nº3

Toloño's caprice

Homemade *jamón ibérico* croquettes

.....
Seasonal stewed mixed vegetables

.....
Oven roasted suckling pig

.....
Infusion of red fruits with lemon skin ice cream

44 €/person

Menú nº5

Cured meat salad with honey vinaigrette

.....
Ravioli of wild mushrooms and fried gizzards with
infusion of suckling lamb

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Hake loin with piperade

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Braised oxtail with cream of foie

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Vanilla ice-cream with strawberries and chocolate chips

49 €/person

Menú Infantil

Rice or pasta with tomato sauce

Grilled hake or sirloin steak with chips

Helado y refrescos

17 €/child

Menú nº2

Leek salad

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Stewed red beans or potatoes Rioja-style

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Grilled lamb cutlets with peppers

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Cheese cake

38 €/person

Menú nº4

Cream cheese from *Cameros* with *Santoña's*
anchovies, red grapes and tomato texture

Homemade *jamón ibérico* croquettes

Toloño's caprices

Vegetable ratatouille with sliced cod and sauce
of dried peppers

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Oven roasted lamb

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Puff pastry with cream and chocolate sauce

45 €/person

Menú nº6

**Our recommended Gourmet Menu*

Homemade foie-grass terrine

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Salad with spider crab and avocado tartar

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Our homemade *jamón ibérico* croquettes

Toloño's caprices

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Risotto with wild mushrooms and parmesan cheese

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Sirloin with cream of foie and muscat sauce

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Warm apple cake

55 €/person

*This prices include: water, bread, coffee
and recommended crianza wine. VAT included.*