



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
.....
Artichokes with ham
.....
Beef cheeks with mashed potato
.....
Our peach dessert from Rioja

35 €/person

Menú nº3

Toloño's caprices
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
.....
Hake loin with piperade
.....
Braised oxtail with cream of foie
.....
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
.....
Stewed red beans or potatoes Rioja-style
.....
Grilled lamb cutlets with peppers
.....
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
.....
Oven roasted lamb
.....
Puff pastry with cream and chocolate sauce

45 €/person

Menú nº6

**Our recommended Gourmet Menu*

Homemade foie-grass terrine
.....
Salad with spider crab and avocado tartar
.....
Our homemade *jamón ibérico* croquettes
Toloño's caprices
.....
Risotto with wild mushrooms and parmesan cheese
.....
Sirloin with cream of foie and muscat sauce
.....
Warm apple cake

55 €/person

*This prices include: water, bread, coffee
and recommended crianza wine. VAT included.
Prices valid for groups of a minimum of 10 people.*