

# RIOJAN HERITAGE

## *Our Tasting Menu*

### **GRAPE HARVEST**

BLACK PUDDING, ROASTED RED PEPPER AND RIOJAN “ALEGRÍA” CROQUETTE  
*with its kidney red beans cream*

### **DESTEMMED & CRUSHED**

THE POTATO STEW WITH CHORIZO  
*“Piparras” (Basque chili peppers) and smoked salt*

### **MACERATION & FERMENTATION**

RIOJA-STYLE COD FILLET  
*Fresh garlics emulsion, red chili pepper and its “torrezno”*

### **PRESSING**

TWO COOKINGS SPRING LAMB  
*Sour apple, citric sprouts and its reduced juice*

### **VINTAGE**

OUR SPICED FRENCH BRIOCHE TOAST  
*Grilled pear and tempranillo ice cream*

### **RACKING**

“ZURRACAPOTE” BITE

Vivanco Crianza

Water-Bread-Coffee

**Price 43.95€ (taxes included)**