



27,00€
Iva incl./tax incl.

MENU DÍAS DE VENDIMIA GRAPE HARVEST MENU

DEL 14 DE SEPTIEMBRE AL 11 DE OCTUBRE DE 2017

FROM SEPTEMBER 14 TO OCTOBER 11

ENTRANTES

Delgadillas de Haro

Migas con panceta, huevo frito, chorizo
y uvas de vendimia

1er PLATO

Caparrones con su guarnición

PLATO PRINCIPAL (a elegir entre)

Lomo de bacalao a la riojana

o

Carrillera de ternera glaseada sobre crema fina
de patata trufada

POSTRE

Torrija caramelizada

Copa de Vermut Lacuesta Edición Limitada
(14 meses en barrica)

Agua, pan y café

Resto de bebidas no incluidas

STARTERS

Haro blood sausages

“Migas” (fried breadcrumbs) with belly-pork,
fried egg and new season grapes

1ST COURSE

Red bean stew with its traditional accompaniments

MAIN COUSE (a choice of)

Riojan style cod fillet with roast peppers

or

Cheek stewed in red wine with creamed potatoes

DESSERT

Caramelized “Torrija” (fried milk-dipped bread)

Glass of Vermouth - limited edition
14 months in oak barrels

Water, bread and coffee

All other drinks are paid for separately

