



**RESTAURANTE
MARQUÉS DE RISCAL**

ELCIEGO

Elciego, 2017

Our kitchen team, led by Juan Bautista and under the advice and guidance of Chef Francis Paniago, designed for this year's two menu options, with the intention of showcasing the best of our gastronomy.

The different preparations that make up both menus are the result of our personal way of working with the products of our environment and of what nature and every season offers us. It's a constant search for something a bit abstract, but something, that feeds our desire to try to create new ideas, with the only hope of trying to make you happy for a while

Please communicate us any special dietary needs that you may have. We have information about allergens present in our menus, at the client's disposal

MENÚ 14 IDEAS

REINTERPRETATION OF SOME OF OUR CLASSIC TAPAS

RED BERRIES INFUSION
BLACK OLIVES
CRUNCHY SANDWICHES WITH RUSSIAN SALAD
OUR CROQUETTES

APPETIZERS INSPIRED IN THE RIOJA MOUNTAINS

A BIT FROM THIS LAND
FRESH GRASS, or like eating the high mountain meadows

FIRST PART

RED PRAWN CARPACCIO, over tomato tartare, white garlic soup and red wine caviar
GREEN ASPARGUS, imperial caviar and perrechicos mayonnaise
HAKE COCOCHA over Vanilla scented cream with a hot pepper air
SWEET RAVIOLI OF SNOUT and squid noodles

SECOND PART

ROASTED HAKE on a nectar of peppers
ROASTED SQUAB garnished with the tasting notes of a gran reserva wine

DESSERTS

PEACH GRANITE with mulled wine
WHITE