



**RESTAURANTE
1860 TRADICIÓN
MARQUÉS DE RISCAL
ELCIEGO**

Francis Paniego ** culinary advisor

1860 TRADICIÓN

In 1860 the Marqués de Riscal Winery bottled its first wines and this same year the our culinary advisors family establishment adopted the family surname as the name for its establishment, Hotel Echaurren.

This is the reason why Tradición 1860 is a name full of meaning for our most traditional restaurant.

Elciego, 2017

CARTA 1860 TRADICIÓN

To share

Our croquettes	14€
Terrine of goat's cheese with heather honey oil and sesame crust	12€
Home roasted Riojan peppers with anchovies "Don Bocarte"	26€
Iberian bellota ham	26€
Riojan chorizo in string from Ezcaray, lightly fried	12€

A little more elaborated that can be also be shared

Warm salad of marinated quails	17€
Crystal candied peppers with free range egg yolk	15€
Cooked at low temperature, along with potatoes from Alava	
Creamy rice with lobster and mushrooms	26€

We can start with a stew

Fresh seasonal vegetables, cooked separately and seasoned with the cooking broth	16€
Every day we make a different stew Chickpeas with monkfish and clams, haricot beans, "caparrones", Riojan-style potatoes...)	14€
Potato puree with mushrooms, fois-gras and gravy	19€
Fresh pasta with baby vegetables and poached egg	15€

Fish

Hake in green sauce with clams and "cocochas"	24€
Battered hake candied at 45° on roast peppers and rice soup	24€
Monkfish on smoked pumpkin puree with clams mushrooms and marinera sauce.	26€
Baked turbot, on a bed of pil-pil potatoes and a sauce of garlic and chili.	34€
Baked hake nape (for 2 people)	41€

Meat

Roast beef sirloin, sautéed potatoes and apple puree	26€
Boned pig's trotters with pears from Rincon de Soto vegetables and mushrooms.	24€
Early lamb chops with sautéed potato slices vegetables and mushrooms.	24€
Glazed beef cheek with apple puree	22€
Granny's meatballs with truffle	20€

Traditional desserts

Toasted custard with fresh cheese ice cream	6€
Prepared fruit (according to the season)	6€
Fresh cheesecake with raspberries	6€
Selection of Spanish cheeses with quince jelly	8€
Home-made crème caramel	6€

Our classical desserts from Vanguardia Cuisine

Toasted 'Torrija' or French toast with 'dulce de leche' (fudge spread) ice cream and Cocoa soup	10€
Warm toast with Camero cheese, apple and honey ice cream	10€
Hot, flowing chocolate cake with vanilla ice cream	10€

Any special dietary requirements you might have, should be communicated to the staff.
We have a food allergens board under request.

All prices include 10% VAT