



HOTEL
MARQUÉS DE RISCAL
ELCIEGO

RESTAURANT TRADICIÓN 1860

In the year 1860, Marqués de Riscal Winery bottled its first red wine. In the same year, the current premises in Ezcaray, which gives advice about the cuisine of “Ciudad Del Vino”, adopted the family surname for its establishment, the hotel Echaurren.

For this reason Restaurant Tradición 1860 is a name that is load with meaning for this traditional cuisine restaurant.

Francis Paniego



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RISCAL MENU*

*Our Riscal Menu is based on our most representative dishes.

Starters

ECHAURREN CROQUETTES of Iberian ham, soft and creamy.

RED PRAWN CARPACCIO, over a tartare of tomato, white garlic sauce and red wine caviar

CRYSTAL PEPPERS CANDIED, with free range egg yolks cooked at low temperature

``POCHAS`` (fresh white beans) RIOJAN STYLE, with fried tomato

Entrees to select

BATTERED HAKE CANDIED AT 45° over green pepper and rice soup

OR

GLAZED BEEF CHEEK, with apple purée and arugula

Dessert

WARM TOAST WITH FRESH CHEESE, reinette apple and honey ice-cream

58€ VAT included

Beverages are not included.

1860 TRADICIÓN A LA CARTE MENU

by Francis Paniego

STARTERS

TO START WITH FOR SHARING

ECHAURREN CROQUETTES OF SPANISH HAM AND CHICKEN, SOFT AND CREAMY	14,00
COAL GRILLED BLACK PUDDING WITH TOMATO SAUCE	12,00
CRYSTAL PEPPERS CANDIED with free range egg cooked at low temperature and potato diced	16,00
RED PRAWN CARPACCIO OVER TOMATO TARTARE, white garlic sauce and red wine caviar	19,50
MOREL MUSHROOMS, with sour cream and grilled foir-gras	25,00
MOUNTAIN DRY RICE, quail and mushrooms	22,00
SEASONAL DISH	

WARM SOUP AND STEWS

ECHAURREN´S FISH SOUP WITH CLAMS	18,50
FRESH SEASONAL VEGETABLES, cooked separately and seasoned with the cooking broth and Iberian ham.	16,00
RIOJA STYLE "CAPARRONES" (RED BEANS) STEW, with chorizo and lard.	15,00
FRESH* "POCHAS" (white beans) STEW, with fried tomato.	15,00

*We freeze the beans when they are in season, this prevents that their skin becomes hard, like this we can enjoy them the entire year.



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MAIN DISHES

FISH SELECTION

BATTERED HAKE CANDIED AT 45° over green pepper and rice soup	26,00
HAKE ON GREEN SAUCE with clams and "cocochas"	26,00
BAKED HAKE NAPE with garlic and parsley and baked potatoes (for 2 people)	50,00
ROASTED SEABASS FILLET, with the juice of the bones and pil-pil	28,00
GRILLED TURBOT, on a bed of baked potatoes and a cream of garlic (for 2 people)	35,00

MEATS SELECTION

ROAST BEEF CHOP with bell peppers	65,00 /KG
GRILLED BEEF SIRLOIN with 'café de Paris' sauce and pan sautéed potatoes	26,00
OFF THE BONE PIG'S TROTTERS over celery and turnip purée and vegetables	24,00
RIOJAN STYLE TRIPE WITH BEEF CHEEK	24,00
GLAZED BEEF CHEEK, with apple purée and aurugula	22,50
GRANDMA'S STYLE MEATBALLS with truffle and parmentier	22,00
YOUNG LAMB CHOPS with potato sautéed	25,00
DEER SIRLOIN over winter chopped and chestnuts over	28,00



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OUR HOMEMADE DESSERTS AND ICE-CREAMS

WARM TOAST WITH FRESH CHEESE <i>reinette</i> apple and honey ice-cream	10,50
TRADITIONAL REQUESON CHEESECAKE	10,50
TORRIJA (FRENCH TOAST) ON COCOTTE, with vanilla ice-cream	10,50
HOT FLOWING CHOCOLATE CAKE with vanilla ice-cream (coulant)	10,50
STRAWBERRIES MACERATED WITH VINEGAR and a pinch of fresh pepper and cheese ice-cream	8,00
CHOCOLATE CAKE WITH WALNUTS and honey ice-cream	8,00
HOMEMADE CREAM CARAMEL	7,00
SHEEP MILK JUNKET with heather honey from Ezcaray and walnuts	7,00
FRUIT SALAD and red fruits sorbet	8,00
CHEESE SELECTION with quince	10,00
SHAKE LEMON SORBET WITH CAVA	7,00
HOMEMADE ICE CREAM: Heather honey, fresh cheese, vanilla and chocolate	6,00

HOTEL MARQUÉS DE RISCAL
A LUXURY COLLECTION HOTEL, ELCIEGO
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