



Rioja

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Rioja aims to review, contextualise and reinterpret the origins of Spanish culture through the cuisines of the different civilisations who have had the honour of inhabiting its shores. From the study of ancient texts and books comes a different and fun proposal, making us learn and gain understanding while enjoying the gastronomy. Chef Miguel immerses himself in this innovative project, born from the desire to create something simple, showing Spain and Scotland's wonderful natural larder on uncomplicated plates. He has added more and more complexity as times gone by... all stemmed from his past in El Bulli! and Sucede.

TAPAS

TO START

PAN CON TOMATO

ACEITUNAS

BOQUERONES EN VINAGRE

TAPAS

PATATAS BRAVAS

BOMBA DE LA BARCELONETA

CROQUETAS DE COCIDO

CROQUETAS DE SETAS

ENSALADILLA RUSA

PIMIENTOS DE PADRÓN

PUERRO ESCALIBADO CON SALMOREJO

TORTILLA DE CAMARONES

LUBINA A LA MORUNA EN TEMPURA

OSTRAS AL NATURAL

MEJILLONES AL VERMUTH BBQ

BACALAO EN ADOBO CON PIMIENTOS DE PIQUILLO

BERENJENA CON TARTAR DE SALMÓN

ALBÓNDIGAS DE VENADO CON SALSAS DE ALMENDRAS

ALITAS DE POLLO EN MANTECA COLORA

HUEVO FRITO CON CHISTORRA Y PIMIENTOS DE PADRÓN

GAMBAS CON GABARDINA Y ALIOLI DE QUESO MANCHEGO

PINCHO DE CORDERO A LA ANDALUZA

COSTILLA DE CERDO A LA BRASA CON MOJO PICÓN

CAMPERO MALAGUEÑO DE TERNERA

TO FINISH

CREMA CATALANA

SANDIA DE SANGRÍA CON LIMA

CHURROS CON CHOCOLATE Y BAILEYS

Ingredients

Toasted Spanish Bread - Fresh Tomato - EVOO

Marinated Gordal Olives

Fresh Anchovies

Fried Potatoes With Brava Sauce And Aioli Espuma

Breaded Aged Beef Shin With Brava Sauce And Aioli

Traditional Pork Belly Croquettes

Traditional Mushroom Croquettes

Chilled Potato Salad

Padrón Peppers

Roast Leeks With Salmorejo

Andalucian Shrimp Fritters

North Coast Scottish Sea Bass Tempura

Loch Fyne Oysters

Loch Ceren Mussels With Vermouth

Marinated Cod With Piquillo Peppers

Tempura Aubergine With Scottish Salmon Tartar

Venison Meatballs With Almond Sauce

Confit Boneless Chicken Wings In Pork Butter

Fried Egg With Chistorra Chorizo And Padrón Peppers

Beer Battered King Prawns With Manchego Aioli

Andalucian Lamb Skewers

BBQ Pork Ribs With Mojo Picón Sauce

Traditional Beef Sandwich From Malaga

Crema Catalana

Sangria Infused Watermelon With Lime

Churros With Chocolate And Baileys

(V G)

(V G)

(G F)

(V)(G F)*

(V G)

(V G)

(V G)

(G F)*

(V G)(G F)

(V G)(G F)

(V G)

(V G)

(G F)

(G F)

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(V G)

(V G)

(G F)

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(V)

(V)(G F)

(V)

PRICE

4

4.5

7

6.5

7

6.5

6.5

8

7.5

9.5

9.5

9.5

3

9

9.5

10.5

10.5

9.5

10.5

12

12

12

10.5

7

7

7

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE VG*/GF* = CAN BE MADE VEGAN OR GLUTEN FREE

Please let us know if you have any allergies or special dietary requirements