

CALADO

SANTA MARIA BRIONES

Our proposal for this space allows us the luxury of being able to create the simplicity of our dishes looking for complexity in the flavors.

There is no better start than enjoying the value that local products offer us and recreating in the best way the transfer of the meaning of the name of our other Allegar Restaurant.

Allegar, a riojanism that defines its word as “to sop up the plate”.

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LET'S BEGIN WITH OUR SELECTION OF STARTERS

Acorn-fed Iberian ham cut with a knife	29.50
Leeks	18.00
(with garlic stir fry)	
Grilled piquillo pepper salad	21.00
(piquillo pepper km0, tuna belly in oil, chives)	
Briones organic salad	16.00
(green sprouts, organic egg, white asparagus, ventresca, Briones tomato)	
Cured meat with nuts	22.00
(Black Angus Cured meat with nuts)	
Vegetables from the Briones garden on the grill	16.00
(second season)	
Salted anchovies with oil and salt	22.00
Grilled scallops	22.00
(braised scallops on grilled wild corn julienne and thin slices of wagyu jerky)	
Stew of tripe and snout	19.00
Asparagus	19.00

Allergen menu available

Price in euros - Taxes included

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LET'S CONTINUE WITH A TRIP TO THE LAND OR THE SEA

Grilled entrecôte *	23.00
Grilled lamb chops*	24.00
Premium selection beef chop* (price per kilo)	70.00
Grilled aquanaria seabass*	24.00

*Includes a garnish of Briones peppers and baby potatoes

TO FINISH... A SWEET NEVER TASTED BITTER TO ANYONE

Santa María Briones Rioja cheese cake	7.50
Cheese and quince with walnuts	7.00
Chocolate Ganache	8.00

Allergen menu available

Price in euros - Taxes included