

Allegar

RESTAURANT
& WINE BAR

We begin by letting you know the origin that gives our restaurant its name.

Allegar, a riojanism which means “sop up the plate”; main goal of the gastronomy you are about to taste.

A different experience in a unique environment. Surrounded by a medieval wall from the 11th century and an original Calado / wine cellar from the 16th century that gives meaning to our appetizers. Small bites whose elaboration is given to us by the traditional methods of conservation from yesteryear to the present day in the typical Riojan Calados.

Allegar

RESTAURANT
& WINE BAR

TASTING ALLEGAR EXPERIENCE

APPETIZERS

Salted marinated tuna on crunchy squid ink "bocabit", ali oli and wassabi
Creamy croquette (tradition)
Sea bass ceviche
Typical Rioja pepper preserve from our garden with Rioja stew

MENU

Tomato, cheese and watermelon
Chives and smoked
Red shrimp on iodized juice and its roe
Briones Garden
Lamb shoulder capcaccio and citrus caviar
Turbot and fennel
Sarmiento
Camerano cheese bonbon
Mojito
Three milk brioche
Petite fours

Includes water and a bread tasting with riojan oil

83.00€

118€ with wine pairing

Price per person, VAT included

Allegor

RESTAURANT
& WINE BAR

TASTING SINGULAR EXPERIENCE

APPETIZERS

Salted marinated tuna on crunchy squid ink "bocabits", ali oli and wassabi
Creamy croquette (tradition)

MENU

Red shrimp on iodized juice and its roe
Briones Garden
Turbot and fennel
Mellow and crispy lamb on Rioja crumbs and sweet potato
Camerano cheese bonbon
Three milk Brioche
Petit fours

Includes water and tasting of two breads with riojan oil

68.00€

93.00€ with wine pairing

Price per person, VAT included