

# Allegor

RESTAURANT  
& WINE BAR

## SEASONAL MENU

**The best reinterpretations of the traditional Rioja recipe book taken a step further through elaborations of Vanguard. Weekly modified based on seasonal and km.0 products**

**Available on Wednesday, Thursday and Friday from 1.30pm to 3.00pm**

### Composed of...

An appetizer

Two starters

A fish

A meat

### To finalize...

A dessert

45.00 euros per person - VAT included

90.00 euros per person with wine pairing - VAT included

Includes bread, tasting of Rioja olive oil and water

Check more details with our reservations team  
Our menus are subject to changes of price and/or product

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## NIGHT MENU

**Small but exquisite, from a few of our restaurant  
star dishes. Weekly modified based on  
seasonal and km.0 products**

**Available every night from 8.00pm to 10.00pm**

### **Composed of...**

An appetizer

Two starters

### **To choose the main course between...**

One Meat or One Fish

### **To finalize...**

A dessert

50.00 euros per person - VAT Included

90.00 euros per person with wine pairing - VAT Included

Includes bread, tasting of Rioja olive oil and water

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# Allegar

RESTAURANT  
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## **FOLLOWING OUR TASTING MENUS**

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.

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## TASTING ALLEGAR EXPERIENCE

### APPETIZERS

Salted marinated tuna on crunchy squid ink "bocabit", ali oli and wassabi  
Sweet Riojan fritter (tradition)  
Dam carpaccio on riojan peppers  
12 hour chicken broth

### MENU

Squid, suquet and Riojan carbonara  
Braised Norway lobster on an avocado roll stuffed with  
fruits of the sea and its chilled garlic and almond soup  
Garlic soup Allegar style  
Briones garden  
Sarmiento...  
Corvina and citric caviar  
Mellow and crispy lamb on top of autumn stew  
Camerano cheese bonbon  
Chocolate, oil and salt  
Apple pie

Includes water and a bread tasting with riojan oil

83.00€

135€ with wine pairing

Price per person, VAT included

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## TASTING SINGULAR EXPERIENCE

### APPETIZERS

Salted marinated tuna on crunchy squid ink "bocabits", ali oli and wassabi  
12 hour chicken broth

### MENU

Braised Norway lobster on an avocado roll stuffed with  
fruits of the sea and its chilled garlic and almond soup  
Garlic soup Allegor style  
Corvina and citrus caviar  
Mellow and crispy lamb on top of autumn stew  
Camerano cheese bonbon  
Chocolate, oil, salt

Includes water and tasting of two breads with riojan oil

68.00€

110.00€ with wine pairing

Price per person, VAT included

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