

Allegar

RESTAURANT
& WINE BAR

We want to start by letting you know the origin that gives our restaurant its name. Allegar, a Riojanism whose meaning is “sop up the plate”; main objective of the gastronomy that you are about to taste.

A different experience in an unparalleled environment. Surrounded by the medieval wall of the 11th century and an original Calado from the 16th century together with small bites whose preparation is given to us by the traditional dishes of Rioja cuisine from yesteryear to the present day.

We offer three different proposals based on local and best quality products.

Our most complete tasting menu, Allegar; our most traditional menu, Rioja; and finally our a la carte menu.

Allegor

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ALLEGAR TASTING

With a 12h previous reservation.

Not available on Sundays, Mondays and Tuesdays at dinner time.

Menu based on our Riojan roots in which the woody stems of the vine, called "sarmiento", are the protagonists as they provide a unique flavor.

We always respect the best quality and local product.

APPETIZERS

Fritter

Riojan pepper in frozen cream

Tuna and wasabi

Bread, smoke, foam of Riojan-style potatoes

MENU

Cheese, pepper, sardine and spring onion in ice cream

Grilled foil, mushrooms and quince

Roasted squid in "sarmiento", suquet and Riojan carbonara

The Briones garden; organic and Km.0 early vegetables

Truffle ravioli on emulsified San Lorenzo mushroom broth

"Sarmiento"

Cococho in "sarmiento" on Riojan pil pil

Matured Galician cow piece, beet and potatoe cake

Lemon and apple water

Osmotized pears with Briones wine

Roasted coffee on mocovado sponge cake and cocoa edible tile

Includes water, bread tasting and Riojan oil

84.00€

138€ with wine pairing

Price per person, VAT included

Our menus are served at a closed table.

Some of the dishes may vary due to fresh and seasonal products.

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RIOJA TASTING

Available everyday, except Sundays, Mondays and
Tuesdays at dinner time.

We recover the Riojan tradition and its flavors, the good work, pampering the products that our land gives us, with ingredients of the best quality and proximity. Traditional recipes but with modern and avant-garde preparations.

APPETIZERS

Fritter

Riojan pepper in frozen cream

Tuna and wasabi

Pickled partridge ravioli

MENU

The Briones garden; organic and Km.0 early vegetables

Chickpeas with trotter stew; the traditional spoon dish

Cod slices on Riojan fried foam

Rack of suckling lamb roasted with "sarmiento", salad of its own
and potatoe cake

Osmotized pears with Briones wine

Our brioche bread torrija bathed in three milks

Includes water, bread tasting and Rioja oil

69.00€

109€ with wine pairing

Price per person, VAT included

Our menus are served at a closed table.

Some of the dishes may vary due to fresh and seasonal products.

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A LA CARTE TASTING

Every night from Monday to Sunday. Not available at lunch time.

Dishes chosen from our tasting menus and others that have been with us since our beginnings. The perfect combination between Riojan tradition and cutting-edge ingredients that come together in this new a la carte menu.

STARTERS TO CHOOSE

The Briones garden; organic and Km.0 early vegetables
Braised Norway lobster on an avocado roll stuffed with fruits of the sea and its chilled garlic and almond soup
Truffle ravioli on emulsified San Lorenzo mushroom broth

MAIN DISH TO CHOOSE

Roasted corvina with lemon thyme on carrot and citrus caviar
Mellow and crispy lamb on Riojan crumbs and sweet potato
Matured Galician cow piece, beet and potatoe cake

DESSERTS TO CHOOSE

Our brioche bread torrija bathed in three milks
Roasted coffee on mocovado sponge cake and cocoa edible tile

Includes water, bread and Riojan oil

55.00€

Price per person, VAT included

Our menus are served at a closed table.

Some of the dishes may vary due to fresh and seasonal products.