

Allegar

RESTAURANT
& WINE BAR

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

Allegar, a Riojanism whose meaning is “scraping
the plate”; main objective of the gastronomy that
you are going 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 combined with small bites, the
preparation of which is given to us by the
traditional dishes of Riojan 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.

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ALLEGAR TASTING

With prior reservation at least 12 hours in advance.
Not available on Sunday, Monday and Tuesday nights.

Menu based on Rioja 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

Rioja pepper in frozen cream

Tuna, vine shoots and wassabi

Rioja stew sandwich

Our assortment of flavored butters

MENU

Tomato, scallop and white garlic powder in ice cream

Onion and bacon

Roasted squid with vine shoots, suquet and Riojan carbonara

Our version of pochas with quail

La huerta de Briones; organic and km.0 early vegetables

Sarmiento

Cococha with vine shoots on Riojan pil pil

Matured Galician cow taco, beetroot, pistú and potato cake

Lemon and apple water

Pears osmotized with Briones wine

Almond and chocolate

Includes water, bread tasting and Rioja oil

84.00€ per person

138.00€ with wine pairing 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 every day except Sunday, Monday and Tuesday nights.

We recover the Rioja 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

Rioja pepper in frozen cream

Tuna, vine shoots and wassabi

Rioja stew sandwich

Our assortment of flavored butters

MENU

Our version of beans with quail

La huerta de Briones; organic early vegetables and KMO

Riojan-style cod Allegar version

Melty and crispy lamb on Riojan crumbs, potato and pepper mousse

Pears osmotized with Briones white wine

Our brioche bread toast bathed in three milks

Includes water, bread tasting and Rioja oil

69.00€ per person

109.00€ with pairing per person

VAT included

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A LA CARTE TASTING

Every night from Monday to Sunday. Not available for lunch.

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

STARTERS TO CHOOSE

The Briones orchard; organic and KMO early vegetables
Braised crayfish on avocado roll stuffed with seafood and white garlic
Truffle ravioli on emulsified San Lorenzo mushroom broth

SECONDS TO CHOOSE

Roasted sea bass with lemon thyme on carrot and citrus caviar
Melted and crispy lamb on Riojan crumbs and sweet potato
Matured Galician cow, beetroot and Riojan cake taco

DESSERTS TO CHOOSE

Our brioche bread torrija dipped in three milks
Chocolate ganache on muscovado sponge cake and cocoa tile

Includes water, bread and Rioja oil

55.00€ per person, VAT included

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