

Wine Selection

Viura Menu

1º

Dry-cured foal

**Idiazabal cheese and caviar
fritter**

Chilled 'Salmorejo' tomato soup

Scarlet prawn in garlic sauce
with onion crumble

Spanish white tuna

Grilled with vine shoots,
pickled leek and Vichyssoise

45-day beef chop

Duxelles of Autol champignons,
roast pepper, aged 'Los
Cameros' cheese emulsion & chop
tartar seasoned with its own
juices

Chocolate 'Makila'

Brandy, cigar and coffee

Epetxa Tocino de Cielo

(egg yolk dessert)

25,00 € per
person

VIURA MENU

GRAN VIURA MENU

Wine Selection

Gran Viura Menu

Dry-cured foal

Idiazabal cheese and caviar fritter

'Feo' tomato tartar

Mediterranean mussel sauce and
octopus carpaccio

Roasted lobster

For a Rioja-style crayfish bisque

Pan-fried red mullet

Emulsified Alava Parmentier
potatoes with sea urchin sauce

Char-grilled roe-deer venison

Plum purée, Bordeaux sauce and
violet potato wafers

Araíz pigeon

Roasted whole with highland honey
and fermented vineyard peach purée

**Textures of yoghurt and stewed
strawberry**

Chocolate 'Makila'

Brandy, cigar and coffee

Epetxa Tocino de Cielo

(egg yolk dessert)

1º

2º

3º

4º

5º

6º

7º

75,00€

55,00 €

30,00 € per
person