








## Bistró 1860, Traditional cuisine

In the year 1860 the winery of Marqués de Riscal bottled his first red wine. This same year the actual establishment in Ezcaray, which consults the gastronomy of the City of Wine, took on the family name of its owner as its own, hotel Echaurren. Therefore **Bistró 1860** is a name with high significance to this restaurant of traditional cuisine.


### To Start with

|                                                                                                                                            |     |
|--------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Iberian Bellota ham</b> (D.O Guijuelo – Salamanca)                                                                                      | 26€ |
| <b>Our croquettes</b>                                                                                                                      | 14€ |
| <b>Green salad</b> with roasted peppers, tomato and tuna  | 15€ |
| <b>Toasted goat cheese salad</b> with vinaigrette         | 19€ |
| <b>Fresh pasta</b> with vegetables and poached egg        | 16€ |
| <b>Fresh seasonal vegetables macedoine</b>                | 18€ |
| <b>Every day we prepare a different stew</b><br>(Chick peas with monkfish and clams, white beans, red beans, ...)                          | 14€ |

### The Fish

|                                                                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Romana style" hake</b> with roasted pepper from Rioja                                                                                                   | 24€ |
| <b>Fresh fish of the day, oven roasted</b> with sliced potatoes         | 22€ |
| <b>Monkfish with clams and Seasonal Mushrooms</b> , <br>with fish sauce | 29€ |
| <b>Hake in papillote</b> with vegetables and olive oil                  | 24€ |
| <b>Oven roasted hake nape</b> with its roasted potatoes<br>(for two people)                                                                                | 41€ |

### The Meat

|                                                                                                                                                                               |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Meat balls with truffle</b><br>over potatoes parmentier and olive oil                                                                                                      | 17€ |
| <b>Riojan lamb feet</b>                                                                                                                                                       | 18€ |
| <b>Clean pork foot</b> with pear from Rincón de Soto,<br>vegetables and mushrooms                                                                                             | 22€ |
| <b>Beef loin</b> with peppers from Tormantos<br>and pan fried potatoes                                                                                                        | 25€ |
| <b>Suckling lamb cutlets</b><br>with sliced potatoes, grilled with wine shoot scented oil  | 19€ |
| <b>Beef steak</b> aged for 21 days, with potatoes and red piquillo peppers                                                                                                    | 40€ |

## The Menu Tierra

In small portions, as a tasting menu

**Cheese terrine square with sesame**

**Our croquettes**

**Our stew of the day**

**Fresh fish of the day, oven roasted** with sliced potatoes


**Meat balls with truffle**  
over Parmentier of potatoes and olive oil


**Fresh cheese cake with raspberries**

**Price of the menu: 55€**

To preserve the quality of the service, the menu will be served to complete tables only

### Our Desserts

|                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------|----|
| <b>Sweet toast with Cameros cheese</b> ,<br>reineta apples and honey ice cream                                            | 8€ |
| <b>Chocolate cake with walnuts</b><br>vanilla ice cream and chocolate sauce                                               | 8€ |
| <b>Sheep milk curd</b> with nuts and honey from Brezo                                                                     | 8€ |
| <b>Fresh fruit plate</b> (seasonal)  | 8€ |
| <b>Home made egg yolk pudding</b> with fresh cheese ice-cream                                                             | 8€ |
| <b>Spanish cheeses</b> with quince jelly<br>(Idiazabal, Cabrales, Burgos, Manchego and Torta del Casar cheese)            | 8€ |
| <b>Vanilla crème brûlée</b> with fresh cheese ice-cream                                                                   | 8€ |

 Healthy dishes  
(For any special dietary needs, please inform one of our staff members. Some dishes may contain food allergens, such as nuts, gluten or others.)

(All prices include 8% VAT)

Elciego, Summer 2011