

# bar Rioja

• M E N U •

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## Welcome to Bar Rioja

This bar is dedicated purely to the wonderful wines from the Rioja region of northern Spain, our aim being to showcase the exciting variety and quality of the wines and share our enthusiasm for them with you. We fell head over heels in love with this region and its wines since our first visits and have been back on countless occasions over many years. We are constantly impressed how every time the wines are simply getting better and better.

We love the wines from all over Spain too, and admire the energy, skill and enthusiasm of the country's winemakers. Spain has long been recognised for its innovative winemaking, and gastronomy too of course, and continues to offer a huge range of styles full of identity and character.

Whilst we love the different grape varieties and diverse range of wines from around the country, we decided to dedicate this bar to just the Rioja region, as it offers a multifarious range of wine styles with strong identity at every price point. Whilst it was once a region steeped in tradition, with its oak-aged wines justifiably popular, and now better than ever, today it embraces the most modern of wine making techniques so offers a broad range of styles.

The wines have huge appeal from deliciously satisfying entry level examples to those that compete with the very best wines from anywhere and offer fantastic value for money at every level. This is especially the case at the upper echelons, where the finest Riojas hold their heads up against the absolute best from France, Italy, California and other regions in Spain such as Priorat and Ribera del Duero.

We're keen for everyone to be able to easily try every wine on the list, so we offer every wine by the glass, and use the Coravin system for the finest wines to keep them in optimum condition. Enjoy!

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# THE REGION

La Rioja is Spain's largest, most popular wine region and internationally famous. The province lies in the north of Spain, approximately 120km from west to east and 40km north to south, and just over an hour south of Bilbao. It borders the Basque Country to the north, Navarra to the north east, Aragón to the south east, and Castilla y León to the west and south. It is protected by the Sierra Cantabria mountain range to the north and the Sierra de la Demanda to the south, both of which offer a breath-taking backdrop to this beautiful region.



The Ebro river carves through from its Cantabrian source in the west to its Mediterranean delta in the east and is fed by its seven tributaries. The region is rural with a handful of significant towns and dozens of tiny villages dotting the stunning landscape, and encompasses three zones which from west to east are Rioja Alta, Rioja Alavesa and Rioja Oriental.

## GRAPES

The king of Rioja red grapes is undoubtedly Tempranillo, producing more than ten times as much as the next most popular grape variety Garnacha. However, Garnacha makes superb wines in its own right, either as single varietals or in blends, and was in fact the dominant variety in the past. Other important red grapes mainly used in blending, or also occasionally as single varietals, are Graciano and Mazuelo and Maturana Tinta.

Viura (known as Macabeo in other parts of Spain) is the number one white grape. Others include the increasingly popular Tempranillo Blanco, Malvasia de Rioja, Garnacha Blanca and Maturana Blanca. Regulations now allow a few international varieties though we have stuck to grapes that we feel give the character and identity so important to the region's wines.

# WINE STYLES

*Tradition and modernity*

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At Bar Rioja we have chosen a range of wines where we aim to showcase the very best of every style available. Reflecting the tradition of the area there are more oak barrels in Rioja than any other wine producing region on the planet. Oak ageing can of course enhance the character and complexity of a wine, and unquestionably it helps produce some fabulous wines, though is not in itself a guarantee of quality.

The traditional way to make wines in the region is highly regulated, and wines are classified **genérico** (young wines without oak, or outside of the traditional regulatory system) or oak-aged in 225 litre barrels under the **Crianza**, **Reserva** and **Gran Reserva** headings. Winemakers in Rioja are known to be master blenders, optimising the end result through judicious selection of grapes from vineyards across entire region. That has always worked very well and continues to do so.

Alongside these there are now a myriad of modern styles, which may be aged in different size barrels not only from the most traditional North American oak but increasingly from France or eastern Europe, or a combination of different oak treatments, or in amphorae or cement tanks. These modern, often astonishingly good and hugely complex wines are every bit as much Rioja, just the new face of it and here to stay, luckily for us.

## TERMINOLOGY

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### GENÉRICO

Unoaked, fresh and fruity and designed to be drunk young.

This category also includes wines that do not conform to any regulated ageing system and made entirely in the way the wine maker feels is best. These wines are often world-class and up there with the very best from the region.

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**The next 3 styles must use 225 litre oak barrels:**

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### CRianza

**Whites** – a minimum of 6 months in oak and 1 year in bottle.

**Reds** – a minimum of 1 year in oak and 1 year in bottle.

### RESERVA

**Whites and rosés** – a minimum of 2 years ageing of which 6 months must be in barrel.

**Reds** – a minimum of 3 years ageing of which 1 year must be in oak and 2 years in bottle.

### GRAN RESERVA

**Whites and rosés** – the ageing period is 4 years of which a minimum of 6 months must be in the barrel.

**Reds** – a total minimum of 5 years ageing of which 2 years must be in barrel.

## VIÑEDO SINGULAR

The vineyard must be a single plot of land with vines a minimum of 35 years old that must be hand-harvested and under the same ownership for at least 10 years. They also need to achieve 93 points or more. Yields are restricted and must be managed in an environmentally friendly manner.

## VINO DE MUNICIPIO

The winery and grapes for these wines must come from a distinct area around the village which must be named on the bottle.

## VINO DE ZONA

Wines made from grapes that come from one of the three specific zones (Rioja Alta in the north-west, Rioja Alavesa in the northern Álava province, and Rioja Oriental in the east) to emphasise its own unique personality and terroir. Up to 15% of the wine is permitted from outside that region which must be stated on the label.

# THE LIST

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Whilst the task was somewhat daunting this really has been a labour of love. Where do you begin with a huge wine region offering such a diverse range to choose from, and of course tens of thousands of individual wines produced from hundreds of bodegas. Not an easy task, challenging for sure but enormously fun.

First of all we started with a decent range of outstanding suppliers importing a terrific selection of Rioja wines, and a few months later after loads of research delving ever deeper we made our selection for the tastings. The bar itself is diminutive so we physically can't store too many, but more importantly wine is all about the pleasure of spending time with friends enjoying each other's company rather than poring for half an hour over a self-indulgent mighty tome. So the aim was to keep it relatively short.

***“Wine is 75 centilitres of fun!”*** Tim Atkin MW

Eventually we made our final choices across all the categories and got down to around 40 bottles, through a series of blind tastings of 220 wines carried out by Richard Bigg, Camino co-founder, along with Head of Drinks and hugely experienced and passionate wine lover Hannah Duffy Russo, and Nacho del Campo our Executive Chef, who hailing from Vitoria in the Basque Country knows a thing or two about Rioja, needless to say from the Alavesa zone in particular. And besides he's a chef, so clearly has finely tuned tastebuds.



### ***Hard at 'work'.***

We wanted to do the region and its winemakers justice. This is our first list and will naturally evolve over time, and no doubt there will be many more wines featuring as we continue to discover more along our Rioja journey.

We have covered a wide range of styles, and whilst the region is chiefly famed for its red wines, which account for 90% of overall production, we proudly showcase a disproportionate number of whites, from the most spectacular traditional styles to the very best modern styles.

There is one other style not officially recognised at all, simply the wines that stopped us in our tracks the most. These are what we call 'The Big Guns', mightily impressive wines that for us were true conversation-stoppers.

We really hope you enjoy discovering more about this fantastic region's wines, and as the Consejo Regulador's catch phrase says, "Te mereces un Rioja." You deserve a Rioja.

# ACKNOWLEDGEMENTS AND THANKS

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Apart from tasting and enjoying countless bottles over many years there is no way I could have acquired the knowledge to open a Rioja bar without reading countless articles and reports from absolute experts on the subject and getting the encouragement from these and other people in the wine trade. So, along with all our wonderful suppliers, Phipps PR who represent Rioja in the UK and the Consejo Regulador Denominación Origen Calificada de Rioja (the Regulatory Board for Rioja) I'd especially like to thank the following:

*Tim Atkin MW*

*Simon Fields MW*

*Álvaro Ribalta MW*

*Pedro Ballesteros Torres MW*

*Pierre Mansour*

*Beth Willard*

*Amaya Cervera*

*Yolanda Ortiz de Arri Izarra*

*David Williams*

*Sarah Jane Evans MW*

**Thanks and see you soon!**  
**Richard Bigg**



**RIOJA WINE  
ACADEMY DIPLOMA**  
- RICHARD BIGG 2023

**RESTAURANTS FROM SPAIN  
QUALITY CERTIFICATION**  
CAMINO - ICEX 2021, 2022, 2023

RICHARD BIGG  
ORDAINED AS A  
**MEMBER OF THE GRAN  
ORDEN DE CABALLEROS  
DEL VINO 2020**

**RIOJA UK AMBASSADOR  
OF THE YEAR ON TRADE**  
- RICHARD BIGG 2019

**'RIOJA RECOGNISES'  
RIOJA UK AMBASSADOR  
OF THE YEAR ON TRADE**  
- RICHARD BIGG 2019

**BEST SPANISH WINE  
LIST UK 2014**  
- CAMINO

WINNER SPANISH  
WINE AWARDS  
**BEST RESTAURANT  
GROUP 2013**  
- CAMINO

**HARPER'S BAZAAR  
RESTAURANT PERSONALITY  
OF THE YEAR 2012**  
- RICHARD BIGG

**ON TRADE BUSINESS  
PERSON OF THE YEAR,  
DRINKS BUSINESS AWARDS**  
- RICHARD BIGG 2011

**TIME OUT BEST BAR  
IN LONDON 2010**  
- BAR PEPITO

**BEST BAR IN BRITAIN  
OBSERVER FOOD  
MONTHLY 2008**  
- CAMINO KING'S CROSS

# VINOS ESPUMOSOS

125ml bottle

Made in the traditional method, the same as champagne.

## CONDE DE HARO BRUT, MUGA

8.75 39.50

**ALTA | VIURA, MALVASÍA DE RIOJA**

Crisp and honeyed with tangy fruit, persistent mouthfeel.

## CONDE DE HARO ROSADO, MUGA

9.00 39.50

**ALTA | GARNACHA**

Elegant and complex citrus aromas, with ripe peaches and quince.

🏆 Tim Atkin MW 90/100

# UNOAKED YOUNG WHITES

75ml 125ml bottle

## MONTE LLANO, RAMÓN BILBAO

3.90 5.50 27.50

**ALTA | VIURA**

Tropical, vibrant, refreshing citrus notes.

## FINCA MANZANOS BLANCO

4.30 6.60 33

**ORIENTAL | VIURA, CHARDONNAY**

Fresh ripe apricots, rounded and long.

## TEMPRANILLO BLANCO, FINCAS AZABACHE

5.00 7.90 39.50

**ORIENTAL | TEMPRANILLO BLANCO**

Citrus aromas, mouth-watering orchard fruits.

🏆 Highly recommended in Decanter

## JARRATE BLANCO, ABEL MENDOZA

5.30 8.00 42

**ALAVESA | VIURA, MALVASÍA DE RIOJA, TORRONTÉS,  
TEMPRANILLO BLANCO, GARNACHA BLANCA**

Luscious, vibrant, almost tropical palate with hints of fennel and lychees, complex and exciting.

🏆 Tim Atkin MW classified Abel as a 1st growth producer



# BARREL AGED WHITES

75ml 125ml bottle

<p>GÓMEZ CRUZADO RIOJA BLANCO 2 AÑO</p> <p><b>ALTA   VIURA, TEMPRANILLO BLANCO</b></p> <p>Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Complex, almost exotic yet easy to drink.</p> <p>🏆 <i>Tim Atkin MW 92/100   Luis Gutierrez – The Wine Advocate 92/100</i></p>	5.70	8.60	45
<p>HACIENDA EL TERNERO, FERMENTADO EN BARRICA 2018</p> <p><b>ALTA   VIURA</b></p> <p>Tropical fruit, honeysuckle, apricots, ripe apple and almonds with a creamy finish following 4 months in French oak. All woman-run winery.</p>	6.10	9.10	48
<p>VIÑA MURIEL RESERVA BLANCO 2014</p> <p><b>ALAVESA   VIURA</b></p> <p>Complex, elderflower and cream, with remarkable depth and vibrant energy.</p> <p>🏆 <i>Drinks Business Rioja Masters – Gold</i></p>	6.60	9.90	52
<p>VALENCISO BLANCO 2021</p> <p><b>ALTA   VIURA, GARNACHA BLANCA</b></p> <p>Intense and impressive from 80-year-old vines, preserved lemon and gently smoky notes. Creamy texture, complex and elegant.</p> <p>🏆 <i>Tim Atkin MW 95/100</i></p>	7.40	11.00	58
<p>ABEL MENDOZA GARNACHA BLANCA</p> <p><b>ALAVESA   GARNACHA BLANCA</b></p> <p>Racy with fantastic purity of fruit, refreshing quince and jasmine notes, subtle wood and a steely, mineral-edged core, sublime fresh finish.</p> <p>🏆 <i>Tim Atkin MW 94/100</i></p>	8.30	12.40	65

# BIG GUN WHITES

75ml 125ml bottle

*Hugely impressive wines outside the traditional barrel ageing system.*

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## REMÍREZ DE GANUZA BLANCO RESERVA 2019

8.30 12.40 65

**ALAVESA | VIURA**

Super stylish and modern, cutting edge white. Single vineyard planted in 1978 at 600 metres altitude aged in for 12 months. Fresh and mineral, citrus and apples, integrated perfectly with new French oak.

🏆 *Tim Atkin MW 95/100*

## CONDE DE LOS ANDES COLECCIÓN HISTORICA 2010

12.40 18.60 98

**ALTA | VIURA**

Exceptional vintage from one of Rioja's oldest cellars. Concentrated stone fruit, baked apple and almond character. Terrific depth and texture, very long finish.

🏆 *IWC - Gold Medal*

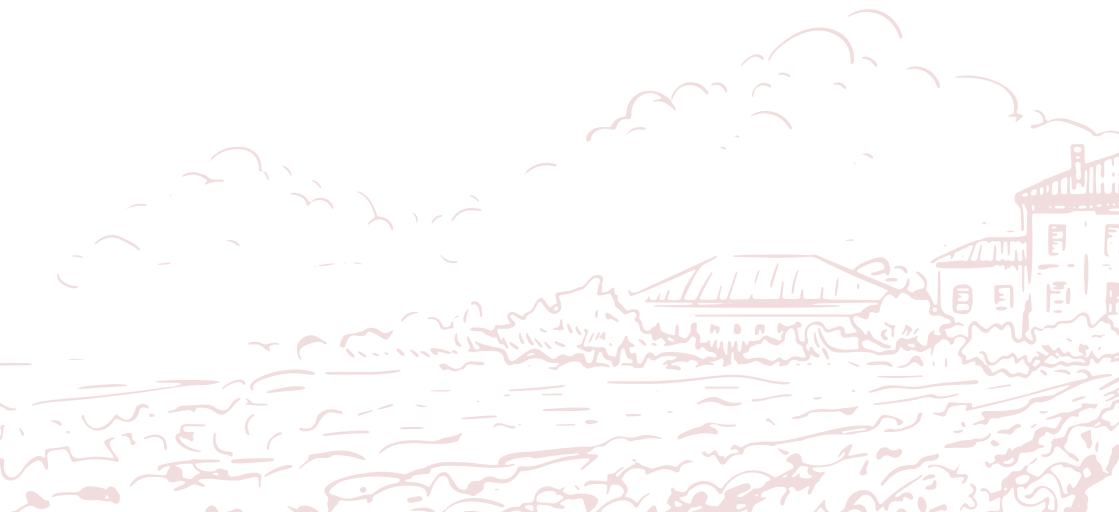
## MARQUÉS DE MURRIETA CAPELLANÍA 2017

15.20 22.80 120

**ALTA | VIURA**

Fabulous and opulent, smoky and nutty aromas. Mature, structured and creamy palate, full and fleshy with pear and dried apricots. Superb balance and texture, fine acidity and persistent finish. Very special.

🏆 *Decanter 97/100*



# ROSADOS

75ml 125ml bottle

## MURIEL ROSADO

3.90 5.50 27.50

**ALAVESA | TEMPRANILLO, GARNACHA**

Pale, elegant and dry with delicate aromas of strawberries and cherries.

## MUGA ROSADO

4.60 7.00 35

**ALTA | GARNACHA, VIURA**

Intense and complex on the nose – peach, strawberry and white blossom. Balanced palate and a long finish.

## SIERRA CANTABRIA XF ROSADO

6.10 9.10 48

**ALAVESA | GARNACHA, TEMPRANILLO, VIURA, SAUVIGNON BLANC**

Alluring fragrance of red berries and pomegranate, deep and persistent palate of raspberries, blackberries and watermelon.

🍷 Decanter 94/100

## RIPA VINO ROSADO COSECHA 2018

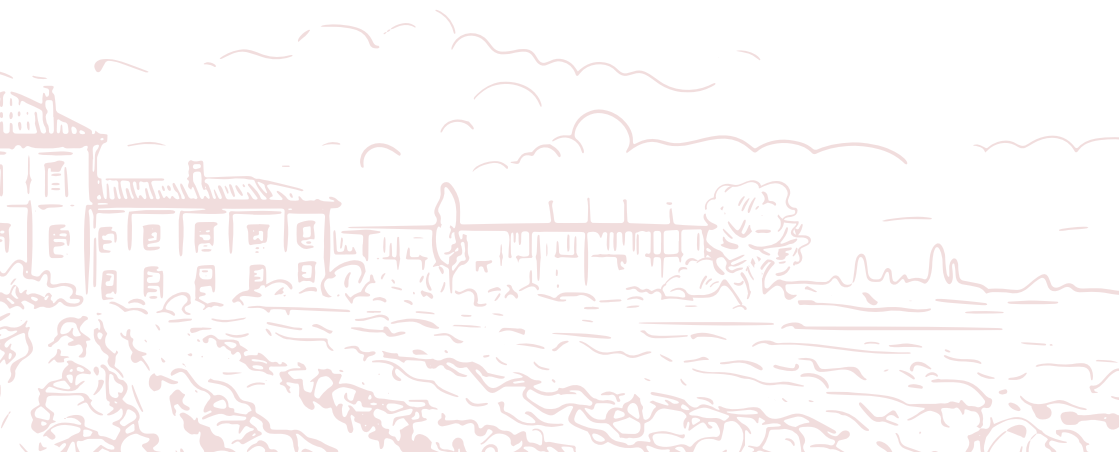
7.40 11.00 58

JOSÉ LUIS RIPA SÁENZ DE NAVARRETE

**ALTA | GARNACHA, TEMPRANILLO**

Wild wine – not for everyone but we love it! This is a textural and rich rosé like a baby Tondonia at a fraction of the price. Stunning orange/pink colour, oxidative notes, complex, fine and spicy with marmalade and red apple. A wonderful savoury quality on the long, elegant finish.

🍷 Jamie Goode, *The Sourcing Table* 94/100



# FRESH 'GENÉRICO' REDS

Young, modern & innovative

75ml 125ml bottle

## TUNANTE, FINCAS DE AZABACHE

**ORIENTAL | TEMPRANILLO**

Soft and seductive – cherries, raspberries and plums with a touch of liquorice.

🏆 Drinks Business Rioja Masters – Silver

3.90 5.50 27.50

## GRACIANO, FINCA MANZANOS

**ORIENTAL | GRACIANO**

A rare 100% Graciano. Distinctive fresh violet fruit of the variety, a lick of oak and great balance.

🏆 Decanter 92/100 | Berliner Wein Trophy 2022 – Gold

4.60 7.20 36

## LANZAGA CORRIENTE 'BUENO DE DIARIO', TELMO RODRIGUEZ

**ALAVESA | TEMPRANILLO, GRACIANO, GARNACHA**

Delicious, entry-level snapshot of Bodega Lanzaga; fermented in concrete, pure, juicy cherry and strawberry fruit and some savoury wild herb aromas.

🏆 Jancis Robinson 17/20

5.70 8.60 45

## VILLA CARDIEL, BODEGAS ALTÚN

**ALAVESA | TEMPRANILLO**

Expressive red fruits with notes of blackberries, blackcurrants. Hint of smoke, elegant with polished tannins. Fermentation in French oak and aged in barrels and concrete tanks.

5.80 8.70 46

# CRIANZA REDS

75ml 125ml bottle

## MURIEL

**ALAVESA | TEMPRANILLO**

Vibrant, ripe red fruit with a smooth vanilla undertone.

4.30 6.60 33

## LAS ORCAS SOLAR DE RANDEZ CRIANZA

**ALAVESA | TEMPRANILLO, GRACIANO**

Elegant and delicate flavours of chocolate, dark cherries and cocoa with some brighter, fresher red plum and strawberry notes.

5.30 8.00 42

# RESERVA REDS

75ml 125ml bottle

## RAMÓN BILBAO RESERVA 'JOURNEY COLLECTION' 2016

**ALTA | TEMPRANILLO**

Smooth and fruit forward, packed with blackberries and scented with cedar, leather and spice.

🏆 Tim Atkin MW 92/100

5.70 8.60 45

## MAZUELO BERONIA RESERVA 2017

**ALTA | MAZUELO**

A truly unique wine – the only 100% Mazuelo Reserva in the land of Rioja. A flavour bomb of cherries and chocolate, incredibly purity and intensity.

6.40 9.50 50

## MARQUÉS DE RISCAL 2018

**ALAVESA | TEMPRANILLO, GRACIANO, MAZUELO**

Complex, polished and elegant, concentrated ripe black cherries, toast, liquorice and spice, precise and persistent.

🏆 Expovina Wine Trophy – Gold | Guía Peñín 93/100

6.40 9.50 50

## MUGA RESERVA 2018

**ALTA | TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO**

Smoky aromas with vanilla and roast coffee nuances. Dark, plush, mellow and satisfying.

🏆 Tim Atkin MW 93/100

6.60 9.90 52

## RESERVA, BODEGAS LUIS CAÑAS 2016

**ALAVESA | TEMPRANILLO, GRACIANO**

Big, showy, modern style reserva with ripe red fruits interwoven with oak. Touches of spice, cherries and a hint of liquorice. Vibrant and rewarding.

🏆 Decanter 92/100

7.00 10.50 55

## REMELLURI RESERVA 2014

**ALAVESA | TEMPRANILLO, GARNACHA, GRACIANO, VIURA, MALVASIA**

Perfumed yet robust wine with plenty of precision. Cool tannins, toasty, nutty oak and generous black plum and dark cherry fruit.

🏆 Luis Gutiérrez, Wine Advocate 93+/100

8.30 12.40 65

# GRAN RESERVA REDS

75ml 125ml bottle

## BERONIA GRAN RESERVA 2015

7.00 10.50 55

**ALTA | TEMPRANILLO, MAZUELO, GRACIANO**

Elegance, sophistication and concentration. A wine to appreciate slowly. The 2015 vintage is hailed as one of his very best by the winemaker.

🍷 *Tim Atkin MW 93/100*

## ONTAÑON GRAN RESERVA 2011

8.50 12.70 67

**ORIENTAL | TEMPRANILLO**

Aromas of dark fruit, red cherry, spice, tobacco and mocha. Complex and structured with layers of black fruit, spice and toasty oak to give a long and elegant finish.

🍷 *2011 was classified 'Excellent'.*

## SIERRA CANTABRIA GRAN RESERVA 2012

8.90 13.30 70

**ALAVESA | TEMPRANILLO**

Smoky, complex and dizzyingly perfumed with truffle, vanilla, toast and notes of balsamic, packed with red berries. Finesse and concentration.

🍷 *James Suckling 95/100*

## EL PUNTIDO GRAN RESERVA, VIÑEDOS DE PAGANOS 2007

11.40 17.10 90

**ALAVESA | TEMPRANILLO**

Bold, with flavours of espresso, bitter chocolate and tar, with a deep core of plum dark berries supported by full tannins and balsamic acidity. Distinctive, polished, immensely satisfying.

🍷 *Wine Advocate 96/100*

## PRADO ENEA GRAN RESERVA, BODEGAS MUGA 2000, 2001, 2005

22.90 34.20 180

**ALTA | TEMPRANILLO, GARNACHA, GRACIANO**

Complex intense aromas. Harmonious and silky, red berries with notes of cinnamon, coconut, vanilla and leather. Minimum 3 years in French and American oak. Delicate yet powerful, a legendary wine from a legendary bodega.

🍷 *Decanter 97/100 | Tim Atkin MW 99/100*

# BIG GUN REDS

75ml 125ml bottle

*Hugely impressive wines outside the traditional barrel ageing system.*

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## VALENCISCO CEMENTO 2018

7.00 10.50 55

### ALTA | TEMPRANILLO

Vinified and matured entirely in concrete. Complex and finely structured – classic Valencisco! Dark bramble fruits aromas, complex palate of blackberries and plum, hints of black pepper, elegant and rounded with fine tannins. Long finish with balanced acidity.

🏆 Tim Atkin MW 94/100

## QUEIRON MI LUGAR, VINO DE MUNICIPIO 2018

7.40 11.00 58

### ORIENTAL | TEMPRANILLO, GARNACHA

Pronounced aromas of ripe black fruit and blueberries, backed by spice, mocha, fig and balsamic notes. Generous palate with complex bramble and plum fruit characters, well-integrated oak and bright acidity. Structured yet elegant.

🏆 Guía Peñín 92/100

## RAMÓN BILBAO MIRTO 2016

8.90 13.30 70

### ALTA | TEMPRANILLO

Powerful, sophisticated Rioja, with heady fumes of tobacco, blackcurrant, chocolate and cedar, followed by a mouthful of blackcurrant and plums and a savoury, lightly smoky finish.

🏆 Tim Atkin MW 94/100

## EL CRISTO DE SAMANIEGO, BODEGAS AMAREN 2018

9.50 14.30 75

### ALAVESA | TEMPRANILLO, GARNACHA, VIURA, MALVASIA

Full bodied, fleshy and elegant with concentration of black fruit and subtle touches of creamy oak, hints of roasted coffee and minerals. Plenty of complexity and power.

🏆 Tim Atkin MW 93/100

## BERONIA III AC 2016

10.90 16.30 86

### ALTA | TEMPRANILLO

The ultimate expression of old vine Tempranillo. Made from ancient, ungrafted vines from sandy soils by the River Ebro. Elegant and impressive, long finish.

🏆 Tim Atkin MW 95/100

***Big Gun Reds continued...***

## BIG GUN REDS

75ml 125ml bottle

*Hugely impressive wines outside the traditional barrel ageing system.*

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1890 MANZANOS, PALACIO DE MANZANOS,  
VIÑEDO SINGULAR 2017

11.90 17.90 94

**ORIENTAL | GARNACHA**

Elegant lighter style almost like a Pinot Noir. Packed with layers of forest fruits, rounded and supremely sophisticated.

🍷 *Decanter 93/100*

LA NIETA, VIÑEDOS DE PAGANOS,  
SIERRA CANTABRIA 2020

16.50 24.70 130

**ALAVESA | TEMPRANILLO**

Aromas of toasted wood and hints of laurel. Full bodied, amazingly smooth, red and dark berries seamlessly integrated with notes of chocolate and coffee. Supreme finesse, with a long and silky finish.

🍷 *Tim Atkin MW 98/100*

## DESSERT WINE

75ml

MARCO FABIO, BODEGAS ONTAÑÓN

6.00

**ORIENTAL | MOSCATEL**

Aromas of pears, peaches, nectar and white flowers. The palate is ripe, supple and deliciously balanced. The perfect finish to your Rioja journey.

♦ **Bookings** ♦

**To book a table or for more  
information please contact our team  
at [kingscross@camino.uk.com](mailto:kingscross@camino.uk.com)**

**BARRIOJA.CO.UK**



# — Menu — *‘Laurel’*

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## *Pincho culture from Logroño*

Calle Laurel is the most famous food street in the Rioja wine region, with dozens of bars on the street itself and loads more nearby. Many of the bars specialise in just one dish served pincho style (just a couple of bites), and the idea is you go to lots of different bars and have a bite in each, along with a copita of vino of course. So much fun.

At Bar Rioja we serve a variety of pinchos, which you can see on display – just ask our staff for whichever ones take your fancy. The dishes vary according to the season. All the pinchos are priced at £2.50 each.

In addition, we have a selection of charcuterie, cheese, tapas and some larger dishes chosen to match the wines.

***Enjoy!***

***Nacho del Campo, executive chef***

## CHEESE & CHARCUTERIE

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### CAMEROS D.O.P. (Unpasteurised)

7.25

La Rioja handcrafted Camera goat cheese, cured for 45 days, fig and almond fruitcake 'pan de higo'.

### NATA DE CANTABRIA D.O.P.

7.25

Creamy Frisona cow cheese from Cantabria, cured for 45 days, smoked chilli jam.

### MANCHEGO D.O.P.

7.25

Pasteurised Manchega sheep cheese from Castilla La Mancha, cured for 6 months with quince jelly.

### VALDEÓN I.G.P.

7.25

Blue cheese from cow and goat milk from León, cured for 2 months, with Pajero figs poached in PX.

### ARTISANAL CHEESE SELECTION

15.50

A selection of all four of the above artisan cheeses served with fig and almond slice, smoked chilli jam, quince jelly and PX poached Pajero figs.

### JAMÓN SERRANO RESERVA

9.75

Serrano ham from Duroc pork, air cured for 22 months.

### JAMÓN IBÉRICO BELLOTA 'RED LABEL'

19.75

The ultimate free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres.

### CHARCUTERIE SELECTION

15.50

Chorizo Ibérico, salchichón Ibérico, Lomo Duroc, cured beef cecina with truffle oil and mini fuet.

**All cheese and cured meat dishes served with homemade olive oil toast.**

**V** - vegan | **VG** - vegetarian

## TAPAS

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### PATATAS BRAVAS (V)

6.50

Crispy potatoes with spicy tomato sauce and alioli.

*\*VG without alioli*

### HAM CROQUETAS (x4)

6.75

Creamy croquetas made with Ibérico ham.

*add extra Manchego shavings £1*

### PADRÓN PEPPERS (VG)

7.50

Little green peppers, some hot, some not, with Maldon sea salt.

### CHORIZO

8.00

Sautéed with new potatoes, rosemary, runner beans, green peppers and red onion.

### ARROZ NEGRO

6.50

Our signature creamy black rice with cuttlefish, squid ink, alioli.

### MUSHROOM MOJO VERDE (VG)

8.25

Sautéed mixed mushrooms with judión beans, spring onions and sun blushed tomatoes.

### SUCKLING PIG FROM SEGOVIA

10.50

Slow-braised, pressed and pan-roasted with celeriac purée, pork crackling, truffle and Amontillado sherry jus.

### CHARCOAL GRILLED CHICKEN BREAST

12.50

Canary Island mojo picón sauce, pickled radish, rocket salad.

### LAMB RUMP

*price per 100g* 13.50

British lamb with pea purée, artichokes from Navarra, thyme jus.

### GALICIAN FILLET STEAK

*price per 100g* 13.50

21 day dry-aged tender fillet from Galician Friesian cattle between 5 and 7 years old. The exceptional marbling provides huge depth of flavour.

## DESSERT

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### CUAJADA DE LIMÓN (V)

5.50

Cured lemon cream and strawberries poached in cava.

3 Varnishers Yard  
The Regent Quarter  
King's Cross  
London  
N1 9FD  
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