

bar Rioja

• M E N U •

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 anywhere on the planet.

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!

THE REGION

Rioja is Spain's 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 and Sierra de Cameros ranges to the south, which offer breath-taking backdrops 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 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, Malvasía 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

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.

However, 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

GENÉRICO / COSECHA

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.

The next 3 styles must use 225 litre oak barrels:

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

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 an initial selection 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'.

Many more wines have been tried since and the list will continue to evolve over time.

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 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 outside of the traditional ageing system 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.

ALL WINES BY THE GLASS

The wonders of Coravin



We use the ingenious Coravin system that allows us to have the entire list available by the glass and keep 'opened' bottles in perfect condition. This way you can affordably try the most special wines simply by having a 75ml taster size and compare different styles. For Richard, the founder, this was like being a kid in a candy shop. So. Much. Fun. Regular glass sizes are 125ml, and all wines are also available in larger sizes of 175ml and 250ml.

VINTAGES – We don't list the vintages as due to frequent changes of the younger wines in particular we'd be reprinting the list far too often, so please just ask to see what vintage we currently have on.

VINO TO GO – Like it so much you want to keep enjoying at home or know someone who'd love this as a present?

GET 30% OFF ANY BOTTLE TO TAKE HOME

ACKNOWLEDGEMENTS AND THANKS

Apart from tasting and enjoying countless bottles over many years there is no way we could have acquired the knowledge to open a Rioja bar without reading dozens of 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) we'd like to thank the following experts in particular:

Tim Atkin MW

Sarah Jane Evans MW

Álvaro Ribalta MW

Pedro Ballesteros Torres MW

Simon Field MW

Beth Willard

Amaya Cervera

Pierre Mansour

David Williams

Andrew Catchpole

Yolanda Ortiz de Arri Izarra

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

v-vegetarian **vg**-vegan o-organic **b**-biodynamic
Wines listed in order of weight within each section

VINOS ESPUMOSOS

125ml bottle

Made in the traditional method, the same as champagne

CONDE DE HARO BRUT, BODEGAS MUGA
ALTA | VIURA, MALVASÍA DE RIOJA

9.00 39.50

Crisp and honeyed with tangy fruit and green apples,
complex and persistent mouthfeel

🏆 92/100 James Suckling

CONDE DE HARO ROSADO, BODEGAS MUGA
ALTA | GARNACHA

9.50 42

Elegant and complex citrus aromas, with ripe peaches and quince.
Notes of red cherry and a crunchy, palate-cleansing finish

🏆 Jancis Robinson best rosé wine recommendation

FRESH 'GENÉRICO' WHITES

75ml 125ml bottle

Young, fresh and modern, without oak, labelled cosecha

RIOJA BLANCO, BODEGAS TARÓN (vg)
ALTA | VIURA, TEMPRANILLO BLANCO

4.10 5.80 29

White fruit, green apples with floral hints and citrus notes

FINCA MANZANOS BLANCO
ORIENTAL | VIURA, CHARDONNAY

4.60 7.00 35

Fleshy ripe apricots, rounded and long

TEMPRANILLO BLANCO, FINCAS AZABACHE (vg)
ORIENTAL | TEMPRANILLO BLANCO

5.30 8.00 42

Citrus aromas, mouth-watering orchard fruits

🏆 Highly recommended in Decanter

JARRATE BLANCO, ABEL MENDOZA (vg|o)
**ALAVESA | VIURA, MALVASÍA DE RIOJA, TORRONTÉS,
TEMPRANILLO BLANCO, GARNACHA BLANCA**

5.60 8.40 44

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

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

BIG GUN WHITES

75ml 125ml bottle

Deeply rewarding wines, aged for some time in various vessels, outside of the traditional ageing system

GÓMEZ CRUZADO BLANCO 2 AÑO

6.00 8.90 47

ALTA | VIURA, TEMPRANILLO BLANCO

Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Complex, almost exotic yet easy to drink

🏆 Tim Atkin MW 92/100 | Luis Gutiérrez - The Wine Advocate 92/100

GARNACHA BLANCA, ABEL MENDOZA (vg|o|b)

8.50 12.70 67

ALAVESA | GARNACHA BLANCA

Racy with fantastic purity of fruit, refreshing quince and jasmine notes, subtle wood following 5 months in new French oak and a steely, mineral-edged core. Sublime fresh finish

🏆 Jancis Robinson OBE MW 175 | Tim Atkin MW 95/100

VALENCISO BLANCO (vg)

7.60 11.40 60

ALTA | VIURA, GARNACHA BLANCA

Intense and impressive from 80-year-old vines, preserved lemon and gently smoky notes. Creamy texture, complex and elegant

🏆 Tim Atkin MW 95/100

COLECCIÓN HISTORICA 2010, CONDE DE LOS ANDES

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

🏆 James Suckling 93/100 | IWC - Gold Medal

WHITE RESERVAS

75ml 125ml bottle

A minimum of 2 years ageing of which 6 months must be in barrel

REMÍREZ DE GANUZA BLANCO RESERVA

8.60 12.90 68

ALAVESA | VIURA

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

🏆 Tim Atkin MW 95/100

VIÑA MURIEL BLANCO RESERVA

6.60 9.90 52

ALAVESA | VIURA

Complex, elderflower and super-smooth. Luscious and nutty with remarkable finesse depth and vibrant energy

🏆 Drinks Business Rioja Masters – Gold

HACIENDA EL TERNERO FERMENTADO EN BARRICA (vg)

6.40 9.50 50

ALTA | VIURA

Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in lightly charred French oak

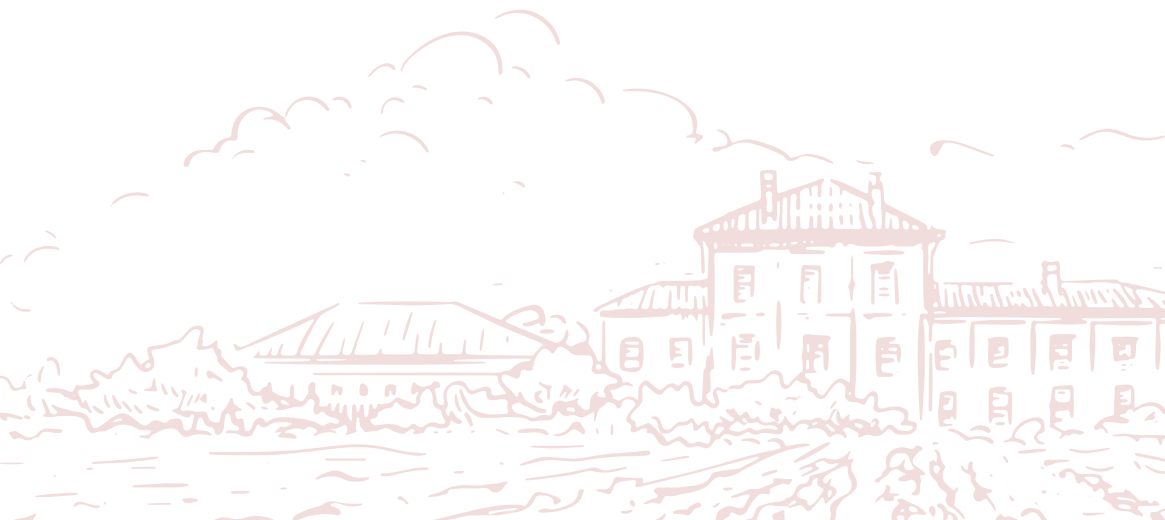
CAPELLANÍA RESERVA, MARQUÉS DE MURRIETA

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

4.10 5.80 29

ALAVESA | TEMPRANILLO, GARNACHA

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

MUGA ROSADO

4.60 7.20 36

ALTA | GARNACHA, VIURA

Intense and complex on the nose – watermelon and pomegranate with thirst-quenching redcurrant acidity. Balanced palate and a long finish

🏆 *Tim Atkin MW 90/100*

RIPA VINO ROSADO COSECHA

7.90 12.40 62

JOSÉ LUIS RIPA SÁENZ DE NAVARRETE

ALTA | GARNACHA, TEMPRANILLO

Wild wine – not for everyone but we love it! This is a deliciously textural and rich barrel fermented 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*

“Exceptional list”

Tim Atkin - MW (Master of Wine)



FRESH 'GENÉRICO' REDS

75ml 125ml bottle

Young, fresh and modern. With and without oak, these are labelled 'cosecha' – outside of the traditional ageing system

TUNANTE, FINCAS DE AZABACHE (vg) ORIENTAL TEMPRANILLO Soft and seductive – cherries, raspberries and plums with a touch of liquorice 🏆 Drinks Business Rioja Masters – Silver	4.10	5.80	29
GRACIANO, FINCA MANZANOS (vg) ORIENTAL GRACIANO A rare 100% Graciano. Distinctive fresh violets of the variety, a lick of oak and great balance 🏆 Decanter 92/100 Berliner Wein Trophy 2022 – Gold	4.80	7.50	37.50
ARTUKE (b) ALTA TEMPRANILLO, VIURA Vibrant and gutsy dark fruits. Highly drinkable biodynamic red using carbonic maceration from brothers Arturo and Kike de Miguel – part of the vanguard group of modern terroir-driven winemakers known as Rioja'n'Roll 🏆 16.5 Tamlyn Currin – JancisRobinson.com 90/100 Tim Atkin MW	5.30	8.00	42
LANZAGA CORRIENTE 'BUENO DE DIARIO', TELMO RODRIGUEZ (o) 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 OBE MW 17/20	6.00	8.90	47
LÁGRIMAS DE BHILAR GRACIANO ALAVESA GRACIANO Bright and refreshing wine. Concentrated aromas and flavours of juicy red fruits, liquorice and eucalyptus. Full-bodied, with an elegant balance of freshness, fruitiness and tannins	5.30	8.00	42
VILLA CARDIEL, BODEGAS ALTÚN ALAVESA TEMPRANILLO Expressive red fruits from 630 metre vineyards with notes of blackberries, blackcurrants. Hint of smoke, elegant with polished tannins. Fermentation in French oak and aged in barrels and concrete tanks	6.10	9.10	48
TENTENUBLO TINTO ALAVESA GARNACHA, TEMPRANILLO, VIURA Juicy, complex and distinct, very pure ripe red fruit and mountain herb aromas combine with a spicy background and powerful tannins. Long flavoursome finish. 11 months in French oak barrels 🏆 16.5+ Jancis Robinson OBE MW	6.40	9.50	50

CRIANZA REDS

75ml 125ml bottle

A minimum of 1 year in oak and 1 year in bottle

LAS ORCAS SOLAR DE RANDEZ CRIANZA (vg)

5.60 8.40 44

ALAVESA | TEMPRANILLO, GRACIANO

An atypical lighter style of crianza. Elegant and delicate flavours of chocolate, fresh dark cherries, red plums with a hint of balsamic

MURIEL CRIANZA

4.50 6.90 34.50

ALAVESA | TEMPRANILLO

Vibrant, ripe red fruit with a smooth vanilla undertone

🏆 James Suckling 91/100

VIÑA POMAL CENTENARIO, BODEGAS BILBAINAS

4.80 7.60 38

ALTA | TEMPRANILLO

Dense black fruit, liquorice and subtle mineral notes, cocoa and toasty notes from barrel ageing; supple and balanced with a refreshing finish

RESERVA REDS

75ml 125ml bottle

A minimum of 3 years ageing of which 1 year must be in oak and 2 years in bottle

MAZUELO BERONIA RESERVA (vg)

6.60 9.90 52

ALTA | MAZUELO

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

MARQUÉS DE RISCAL RESERVA (vg)

7.00 10.50 55

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

BODEGAS LUIS CAÑAS RESERVA

7.20 10.80 57

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

Reserva Reds continued...

RESERVA REDS

75ml 125ml bottle

REMELLURI RESERVA (o|b)

8.90 13.30 67

ALAVESA | TEMPRANILLO, GARNACHA, GRACIANO, VIURA, MALVASÍA

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

RESERVA SELECCIÓN, BODEGAS MUGA

8.30 12.40 65

ALTA | TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO

A highly intense nose of blackberries and spicy aromas. The silky and elegant fruit is extremely well-integrated with French oak. Complex, rewarding and delicious

🍷 94/100 Guía Peñín

MARQUÉS DE RISCAL XR SPECIAL RELEASE

8.90 13.30 70

ALAVESA | TEMPRANILLO, GRACIANO

Very expressive aromas of liquorice, cinnamon and black pepper. Ripe, concentrated blueberries and blackcurrants with balsamic notes. Good backbone and lovely, polished tannins leading to a long, persistent finish

🍷 94/100 Guía Peñín | 96/100 Decanter

GRAN RESERVA REDS

75ml 125ml bottle

**A total minimum of 5 years ageing of which
2 years must be in barrel**

BERONIA GRAN RESERVA

7.40 11.00 58

ALTA | TEMPRANILLO, MAZUELO, GRACIANO

Medium intensity, plums and sweet spices. Elegant, sophisticated and concentrated, a wine to appreciate slowly

🍷 Tim Atkin MW 93/100

ONTAÑON GRAN RESERVA (vg)

8.50 12.70 67

ORIENTAL | TEMPRANILLO, GRACIANO

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

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. 3 years in French and American oak. Delicate yet powerful, a legendary wine

🍷 2000: Decanter 97/100 | Tim Atkin MW 99/100

BIG GUN REDS

75ml 125ml bottle

Hugely impressive wines designated 'cosecha' as outside the traditional barrel ageing system

VALENCISCO CEMENTO (vg) **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

LA DULA, SIERRA DE TOLOÑO **7.90 11.80 62**

ALAVESA | GARNACHA

Alluring, refined with soft tannins, almost Burgundian in style. From old vines planted at 700 metres, aged in 300-litre clay amphorae, wonderfully perfumed and intense, with engaging bramble and red cherry fruit. Organic, with elegance and poise from winemaker Sandra Bravo who like Artuke is a member of the Rioja'n'Roll group

🏆 Tim Atkin MW 97/100

PALACIO DE MANZANOS, BODEGAS MANZANOS **11.30 16.90 89**
1890 VIÑEDO SINGULAR (vg)

ORIENTAL | GARNACHA

Complex and elegant, packed with layers of forest fruits, balsamic nuances with roasted notes. Textured, poised and extremely sophisticated 100% Garnacha

🏆 Decanter 96/100 | Mundus Vini Gold | Berliner Wein Trophy

BHILAR PLOTS TINTO **6.10 9.10 48**

ALAVESA | TEMPRANILLO

Rich and dark hedgerow fruit, morello cherries, and aromatics of dried thyme, rosemary and cloves. Dense black fruit and black pepper. Structured with fine-grade tannins and refreshing acidity

QUEIRON MI LUGAR, VINO DE MUNICIPIO **7.40 11.00 60**

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 and elegant

🏆 Guía Peñín 92/100

Big Gun Reds continued...

BIG GUN REDS

75ml 125ml bottle

EL CRISTO DE SAMANIEGO,
BODEGAS AMAREN (vg|o)

9.50 14.30 75

ALAVESA | TEMPRANILLO, GARNACHA, VIURA, MALVASÍA

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 (vg)

10.70 16.00 84

ALTA | TEMPRANILLO

Superb 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

DESSERT WINE

75ml bottle

MARCO FABIO (vg)

6.00 30

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 info@barrioja.uk.com**

BARRIOJA.CO.UK

— Menu — *‘Laurel’*

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.

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, and all are priced at £2.75 each.

In addition, we have a selection of charcuterie and cheese below – always a classic choice with your vino.

Enjoy!

Nacho del Campo, Executive Chef

***“So many wonderful wines,
and the tapas... well, I really thought
I was in Calle Laurel”***

María José Sevilla

Writer and broadcaster / Food and Wine consultant

CHARCUTERIE & CHEESE

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

JAMÓN SERRANO RESERVA **9.75**
Serrano ham from Duroc pork, air cured for 22 months

CHARCUTERIE SELECTION **17.50**
A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin and mini fuet

ARTISANAL CHEESE SELECTION **16.50**
A selection of four artisan cheeses served with quince jelly, fig and almond fruitcake, Pedro Ximénez cooked Pajarero fig, Moscatel poached pear and walnuts

CAMEROS D.O.P. (unpasteurised) **5.75**
La Rioja handcrafted Camera goat cheese, cured for 45 days, with fig and almond fruitcake 'pan de higo'

MANCHEGO D.O.P. **5.75**
Manchega sheep cheese from Castilla La Mancha, cured for 6 months, with quince jelly

NATA DE CANTABRIA D.O.P. **5.75**
Creamy Frisona cow cheese from Cantabria, cured for 45 days, with Moscatel poached pear and walnuts

VALDEÓN I.G.P. **5.75**
Blue cheese from cow and goat milk from León, cured for 2 months, with Pedro Ximénez cooked Pajarero fig

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

TAPAS

ARROZ NEGRO **7.00**
Our flavoursome creamy black rice with cuttlefish, squid ink, topped with alioli

CROQUETAS (x4) **6.90**
Creamy croquetas made with Ibérico ham
Add extra Manchego shavings 1.00

GAMBAS AL AJILLO **11.75**
Succulent prawns cooked in extra virgin olive oil with garlic, warm Guindilla chilli and white wine

MORCILLA DE BURGOS **6.50**
Black pudding from Burgos with feisty Alegría Riojana peppers

PADRÓN PEPPERS (VG)	7.75
Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt	
PATATAS BRAVAS (V)	6.75
Crispy potatoes with spicy tomato sauce and alioli	
<i>*VG without Alioli</i>	
PAN CON TOMATE (VG)	5.75
Fresh and juicy grated tomatoes with extra virgin olive oil, garlic, smoked Pimentón de la Vera on toasted sourdough Coca bread from Cataluña	
BRAISED OX CHEEK	14.75
Slow-braised ox cheek with Oloroso Sherry sauce, Jerusalem artichoke purée and a hazelnut crumble	
MUSHROOM & BUTTER BEAN MOJO VERDE (VG)	9.75
Sautéed mixed mushrooms with butter beans, spring onions, sun blushed tomatoes on a fresh mojo verde sauce	
SUCKLING PIG FROM SEGOVIA	13.25
Slow-braised, pressed and pan-roasted with celeriac purée, pork crackling, truffle and Amontillado Sherry jus	
TALOS DE CHORIZO (x3)	8.50
Taco style soft mini tortillas with juicy chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion and coriander cress	
PULPO A LA BRASA	16.75
Grilled octopus tentacle with smoked Pimentón de la Vera and creamy olive oil and saffron potato mash	
RIB-EYE STEAK	13.50
35 day dry-aged succulent beef from 6 to 8 year old retired ex-milker Friesian cattle with piquillo peppers from Navarra and watercress	
<i>Price per 100g. Available in sizes from 200g</i>	

DESSERTS

CHOCOLATE AL 'ORUJO' (V)	7.50
Creamy chocolate ganache with Galician orujo liqueur, raspberries, crushed hazelnuts and honeycomb brittle. With a classic Seville olive oil and sesame 'torta de anis'	
CUAJADA DE LIMÓN (V)	5.50
Cured lemon cream and cranberries poached in Cava	

V - vegan | **VG** - vegetarian

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