

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, cement tanks or stainless steel. 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.

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.

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.

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.

BIG GUNS

Our own made-up term for wines we regard as fabulous and deeply rewarding that are officially given *Genérico* status, as although they may be aged for some time in various vessels, they are outside of the traditional ageing system and may not necessarily fall into any of the three categories immediately above. We feel they hugely deserve strong recognition.

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 (and we have tried hundreds more since then) 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 or 175ml and all wines are also available in 250ml.

OLD VINES - Many wines are described as having been produced from old vines. But what is the significance and the benefit of this, and how old is old?



In Rioja vines are officially regarded as 'old' at 35 years, and many are way beyond that. With old vines you are getting some real history; they are also stronger and more resilient, and invariably result in wines of greater richness, depth and complexity.

At the end of the description any of our wines made from old vines will have a note to give a bit more of an understanding and appreciation for the wine and its growers: OV: 35

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

Pedro Ballesteros Torres MW

Amaya Cervera

Andrew Catchpole

Sarah Jane Evans MW

Simon Field MW

Pierre Mansour

Yolanda Ortiz de Arri Izarra

Álvaro Ribalta MW

Beth Willard

David Williams

Thanks and see you soon!
Richard Bigg



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

**RESTAURANTS FROM SPAIN
CERTIFIED SEAL OF QUALITY**
CAMINO - ICEX 2021, 2022, 2023

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

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

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

**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

BIG GUN WHITES

	75ml	125ml	bottle
<i>Hugely impressive wines, usually aged for some time in various vessels, designated ‘genérico’ as outside of the traditional ageing system</i>			
GARNACHA BLANCA, ABEL MENDOZA 2022 (vg o b) 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 (OV: 35+ years) 🏆 Jancis Robinson OBE MW 175 Tim Atkin MW 94/100	8.50	12.75	67
QUEIRÓN MI LUGAR, BLANCO VINO DE QUEL 2021 ORIENTAL TEMPRANILLO BLANCO Intense aromas of stone fruit with white blossom and notes of fennel and thyme. A bright and complex palate with apricot, peach and hints of passion fruit alongside lightly honeyed, brioche and almond characters, with a wonderful long finish	9.50	14.50	75
VALENCISO BLANCO 2022 (vg) ALTA VIURA, GARNACHA BLANCA Intense and impressive white from 80-year-old vines, preserved lemon and gently smoky notes. Creamy texture, complex and elegant (OV: 80 years) 🏆 Tim Atkin MW 95/100 - one of his wines of the year Wine Advocate 93/100	7.60	11.40	60
KHA ME AMPHORA AGED GARNACHA BLANCA 2021 (vg o b) ALAVESA GARNACHA BLANCA Garnacha Blanca pressed and placed in amphora and on fine lees. The nose presents a strong floral intensity interspersed with notes of honey followed by a full palate, piecingly fresh yet a hint of sweetness (OV: 60 years)	6.50	10.40	52
PHINCA HAPA BLANCO 2021 (vg o b) ALAVESA VIURA, GARNACHA BLANCA, MALVASÍA An original and characterful nose mixing notes of balsam, quince, peach and honey. A textural palate with lime, burnt orange and dried pineapple with a smack of sea salt and citrus acidity to round things off nicely (OV: 50-60 years) 🏆 Decanter 93/100 Tim Atkin MW 93/100 Wine Advocate 92/100	7.25	11.40	57
GÓMEZ CRUZADO MONTES OBARENES SELECCIÓN 2021 ALTA VIURA, TEMPRANILLO BLANCO Immerse yourself in pure indulgence savouring citrus fruits, ripe melon and a touch of tropical notes. The wine is rich and creamy but beautifully balanced by refreshing acidity and minerality typical from old vine Viura (OV: 50-80 years) 🏆 Tim Atkin MW 96/100 - one of his ‘wines of the year’ Wine Advocate 95+	8.25	12.90	65

BIG GUN WHITES

COLECCIÓN HISTORICA 2010, CONDE DE LOS ANDES ALTA VIURA	12.50	18.60	98	
Exceptional vintage from one of Rioja's oldest cellars. Concentrated stone fruit, baked apple and almond character. Astonishing depth and texture, very long finish (OV: 35+ years)				
🏆 IWC - Gold Medal 94/100 James Suckling 93/100 Meininger Best of Rioja 93/100				
ROSADOS	75ml	125ml	175ml	bottle
MURIEL ROSADO ALAVESA TEMPRANILLO, GARNACHA	4.20	5.90	7.90	29.50
Pale, elegant and dry with delicate aromas of strawberries and cherries				
MUGA ROSADO ALTA GARNACHA, VIURA	4.80	7.40	9.60	37
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				
CUNA DE LA POESIA ROSADO ALTA GARNACHA	5.40	8.40	10.75	43
An appealing bouquet of wild strawberries, with hints of spice and flora followed by a fresh and delicate mouthfeel				
RIPA VINO ROSADO, JOSÉ LUIS RIPASÁENZ DE NAVARRETE 2019 ALTA GARNACHA, TEMPRANILLO	8.25	12.90	16.25	65
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)				

“**Exceptional list**” Tim Atkin - MW (Master of Wine)

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

FRESH ‘GENÉRICO’ REDS	75ml	125ml	175ml	bottle
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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 Cherries, raspberries and plums with a touch of liquorice 🏆 <i>Drinks Business Rioja Masters – Silver</i>	4.20	5.90	7.90	29.50
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GRACIANO, FINCA MANZANOS (vg) ORIENTAL GRACIANO Light, distinctive with fresh violet fruit of the variety, a lick of oak and great balance	4.90	7.60	9.60	38.50
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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 🏆 <i>Tamlyn Currin – JancisRobinson.com 16.5 Tim Atkin MW 90/100</i>	5.30	8.30	10.50	42
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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	5.60	8.80	11.00	44
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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 🏆 <i>Tim Atkin MW 92/100</i>	5.60	8.50	11.50	46
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TENTENUBLO TINTO ALAVESA GARNACHA, TEMPRANILLO, VIURA Juicy, complex and distinct, very pure ripe bramble fruit and mountain herb aromas combine full, flavoursome finish. 11 months in French oak barrels 🏆 <i>Jancis Robinson OBE MW 16.5+</i>	6.40	9.75	12.50	50
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CRIANZA REDS	75ml	125ml	bottle
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A minimum of 1 year in oak and 1 year in bottle

MURIEL CRIANZA ALAVESA TEMPRANILLO Vibrant, ripe red fruit with a smooth vanilla undertone. Classic traditional style 🏆 <i>James Suckling 91/100</i>	4.80	7.30	36.50
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ARTESA CRIANZA (vg) ORIENTAL TEMPRANILLO Attractive, modern style of Crianza showcasing bramble fruit with toasty notes and sweet spice overtones. Charming and easy to drink	5.30	8.30	42
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ARIENZO, MARQUÉS DE RISCAL (vg) ALAVESA TEMPRANILLO, GRACIANO, MAZUELO A fruity, concentrated Crianza bursting with red berries and plums with a touch of vanilla and spice 🏆 <i>Guía Peñín 90/100</i>	5.60	8.80	44
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RESERVA REDS	75ml	125ml	bottle
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A minimum of 3 years ageing of which 1 year must be in oak and 2 years in bottle

MAZUELO BERONIA RESERVA 2017 (vg) 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 (OV: 36 years)	6.90	10.90	56
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LUIS CAÑAS, SELECCIÓN DE LA FAMILIA 2018/2019 (vg o) ALAVESA TEMPRANILLO, FIELD BLEND Complex aromas which combine to give an intense, sophisticated wine. Ripe berry fruits, smoke, raisins and liquor. Full and rounded and satisfying on the longlasting finish (OV: 35+ years) 🏆 <i>2019 Tim Atkin MW 92/100</i>	8.25	12.90	65
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REMELLURI RESERVA 2015 (o b) 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. Beautifully intergrated 🏆 <i>Wine Advocate 93+/100</i>	8.90	13.30	70
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Reserva Reds continued...

RESERVA REDS	75ml	125ml	bottle
<p>RESERVA SELECCIÓN, BODEGAS MUGA 2019 (o) ALTA TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO</p> <p>A highly intense nose of blackberries and savoury notes. The silky and elegant fruit is extremely well-integrated with French oak. Complex, firm texture, rewarding and delicious (OV: 40 years)</p> <p>🍷 <i>Tim Atkin MW 96/100 Guía Peñín 94/100</i></p>	8.60	12.90	68
<p>MARQUÉS DE RISCAL XR SPECIAL RELEASE 2017 ALAVESA TEMPRANILLO, GRACIANO</p> <p>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</p> <p>🍷 <i>Guía Peñín 94/100 Decanter 96/100</i></p>	9.25	13.90	73
GRAN RESERVA REDS	75ml	125ml	bottle
<p>A total minimum of 5 years ageing of which 2 years must be in barrel</p>			
<p>BERONIA GRAN RESERVA 2016 ALTA TEMPRANILLO, MAZUELO, GRACIANO</p> <p>Medium intensity, plums and sweet spices. Elegant, sophisticated and concentrated, a wine to appreciate slowly (OV: 36 years)</p> <p>🍷 <i>Tim Atkin MW 93/100</i></p>	7.60	11.80	60
<p>ONTAÑON GRAN RESERVA 2011 (vg) ORIENTAL TEMPRANILLO, GRACIANO</p> <p>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 (OV: 40 years)</p>	8.90	13.40	70
<p>PRADO ENEA GRAN RESERVA, BODEGAS MUGA 2001, 2005 ALTA TEMPRANILLO, GARNACHA, GRACIANO</p> <p>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 (OV: 60 years)</p> <p>🍷 <i>Tim Atkin MW 99/100</i></p>	22.90	34.20	180
BIG GUN REDS	75ml	125ml	bottle
<p>Hugely impressive wines, usually aged for some time in various vessels, designated ‘genérico’ as outside of the traditional ageing system</p>			
<p>LA DULA, SIERRA DE TOLOÑO 2021 ALAVESA GARNACHA</p> <p>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 (OV: 40-100 years)</p> <p>🍷 <i>Tim Atkin MW 97/100</i></p>	8.25	12.90	65
<p>LINDES DE REMELLURI RIVAS DE TERESO 2020 (o) ALAVESA TEMPRANILLO, GARNACHA</p> <p>An elegant, floral-scented wine that speaks of the land, with lots of red cherry, strawberry and plum fruit, balanced with a touch of star anise spice</p> <p>🍷 <i>Tim Atkin MW 94/100</i></p>	7.75	11.80	62
<p>PALACIO DE MANZANOS, 1890 VIÑEDO SINGULAR 2017 (vg) ORIENTAL GARNACHA</p> <p>Complex and elegant, packed with layers of forest fruits, balsamic nuances with roasted notes. Textured, poised and extremely sophisticated 100% Garnacha (OV: 35+ years)</p> <p>🍷 <i>Decanter 96/100 Mundus Vini Gold Berliner Wein Trophy</i></p>	11.30	16.90	89
<p>QUEIRON MI LUGAR, VINO DE MUNICIPIO 2018/2019 ORIENTAL TEMPRANILLO, GARNACHA</p> <p>Generous, friendly palate with complex bramble and plum fruit characters, well-integrated oak and bright acidity. Structured yet elegant (OV: 40 years)</p> <p>🍷 <i>Guía Peñín 92/100</i></p>	7.90	12.50	63
<p>VALENCISCO 10 AÑOS DESPUÉS 2012 (vg) ALTA TEMPRANILLO</p> <p>A wine of great maturity that has been ageing for 10 years and it's now ready to be enjoyed. Elegant and complex with beautiful black fruit, leathery and balsamic notes, and velvety texture. A memorable experience. (OV: 75 years)</p> <p>🍷 <i>Tim Atkin MW 95/100 Wine Advocate 94/100</i></p>	7.60	11.80	60

BIG GUN REDS

75ml 125ml bottle

GRANO A GRANO, ABEL MENDOZA 2020 (o|b)

11.50 17.90 92

ALAVESA | GRACIANO, GARNACHA

Matured in new French oak, a dense, layered red with impressive grip, concentration and palate depth, all coffee bean, damson, dried herbs and black olives. Highly expressive with fabulous character and strong identity, typical of Abel Mendoza (OV: 35+ years)

🏆 Tim Atkin MW 94/100

EL CRISTO DE SAMANIEGO,
BODEGAS AMAREN 2018/2020 (vg|o)

9.50 14.50 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 94/100 2018 | Tim Atkin MW 93/100 2020

BERONIA III AC 2019 (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. Deep dark concentrated blueberries and blackcurrants. Elegant and impressive, long finish (OV: 50+ years)

🏆 Tim Atkin MW 94/100

DESSERT WINE

75ml 125ml bottle

MARCO FABIO (vg)

5.50 8.50 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 (OV: 40 years)

◆ 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

PARA PICAR

MANZANILLA OLIVES (V)	4.50
House marinated in cold pressed extra virgin olive oil, thyme, fresh lemon zest and sherry vinegar	
SOURDOUGH BREAD (VG)	5.00
Rustic sourdough bread served with extra virgin olive oil and balsamic sherry vinegar	
PUFFED PORK CRACKERS	3.90
Homemade puffed pork crackers, with roasted red pepper sauce	
MINI FUET	4.75
Cured flavoursome mini Catalan sausages	
ROASTED ALMONDS (VG)	4.75
Salted roasted almonds from Valencia	

CHARCUTERIE & CHEESE

CHARCUTERIE SELECTION	18.50
A selection of mouthwatering cured meats. Chorizo Ibérico, smoked chorizo from León, salchichón Ibérico, Ibérico loin, and mini fuet	
JAMÓN IBÉRICO ‘Green Label’	14.75
Free-range Ibérico ham from the ancient oak pastures of Guijuelo, air cured for 36 months at over 1000 metres	
ARTISAN CHEESE SELECTION	17.50
Selection of 4 artisan cheeses with quince jelly, chilli jam, fig and almond cake, golden raisins soaked in moscatel wine, medjool dates, walnuts and Seville rosemary torta de aceite	
<i>All served with homemade olive oil Mollete de Antequera toast.</i>	

TAPAS

PAN CON TOMATE (VG)	6.00
Fresh and juicy grated tomatoes with extra virgin olive oil, garlic, smoked Pimentón de la Vera on toasted sourdough Coca bread from Cataluña	
SUCKLING PIG FROM SEGOVIA	13.75
Slow-braised, pressed and pan-roasted with celeriac purée, puffed pork crackers, truffle oil and Amontillado Sherry jus	
CALAMARES	11.25
Crispy squid with alioli and fresh lemon	
GAMBAS AL AJILLO	12.50
Succulent prawns cooked in extra virgin olive oil with garlic, warm Guindilla chilli and white wine	
CROQUETAS (x4)	7.75
Creamy croquetas made with Ibérico ham with roasted yellow pepper sauce <i>Add extra Manchego shavings 1.25</i>	
PATATAS BRAVAS (V)	7.25
Crispy potatoes with spicy tomato sauce and alioli <i>*VG without alioli</i>	

PADRÓN PEPPERS (VG)	8.25
Bite-sized green peppers, some hot, some not, with flaky Maldon sea salt	
ASPARAGUS & GREEN BEANS (VG)	9.50
Seasonal asparagus and green beans served with an almond and hazelnut romesco sauce and extra virgin olive oil	
PULPO	14.75
Galician sliced octopus served with saffron potato salad, mojo amarillo sauce, smoked Pimentón de la Vera and extra virgin olive oil.	
MUSHROOM & BUTTER BEAN MOJO VERDE (VG)	10.50
Sautéed mixed mushrooms with butter beans, spring onions and sun blushed tomatoes on a fresh mojo verde sauce	
TALOS DE CHORIZO (x3)	8.90
Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, spring onion and coriander cress	
CHICKEN WITH MOJO	12.50
Canary Island style juicy chicken thighs served with mojo picón sauce, new potatoes and a red sorrel, chervil and parsley salad	
GRILLED AUBERGINE (VG)	7.75
Aubergines served with an almond ajo blanco sauce, sugar cane molasses and coriander cress	
GALICIAN FILLET STEAK (150g)	22.50
Dry-aged for 21 days. With watercress salad and confit of piquillo peppers from Navarra <i>Larger steaks available per 100g 15.00</i>	
RIB-EYE ON THE BONE (1kg)	85.00
A 1 kilo sharing cut of 30 day dry-aged succulent rib-eye on the bone. Ideal sharing for up to four people. With watercress salad and confit of piquillo peppers from Navarra	
ADD EXTRA:	
SHERRY & PEPPER SAUCE	3.25
Amontillado sherry and pepper sauce	
CHIMICHURRI SAUCE	3.25
Chopped parsley, coriander, oregano, chilli, sherry vinegar and extra virgin olive oil	

DESSERTS

BAKED BASQUE CHEESECAKE (V)	8.50
A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, drizzled with a tart blueberry jam	
CHOCOLATE TRUFFLES (x4)	4.75
Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee	

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