

### Pinchos £2.75

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Pincho Asparagus from Navarra with piquillo vinaigrette  
Mini Brioche, King Oyster mushroom, piquillo, watercress  
Mixed nuts Cone (Peanut, almond, walnut, hazelnut, cashew)  
Gilda  
Pincho gamba with romesco  
New potato mojo picón

### Pinchos £3.50

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Pincho Tomato - Tomato filled with avocado cream, mojo verde  
Grilled Artichoke from Navarra, beetroot and lime mayo, pistachio  
Pincho Cojonudo, morcilla, fried quail egg, piquillo  
Bocata jamón, tomato and olive oil  
Mini Brioche Ox cheek, camerano cheese, watercress  
Choribao, spicy yoghurt

### Pinchos £4.75

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Mini Fuet  
Mini Chorizo  
Almonds  
Gordal Olives Keep refrigerated

### Pinchos £5.50

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Albacore tuna mayo, with gordal olives, potatoes, shallots, garlic, chives,  
served with crispy olive oil bread  
Pincho Pulpo , quinoa tabbouleh and butternut squash sauce

***Ask our staff for recommendations***

# bar Rioja

## CHARCUTERIE & CHEESE

### CHARCUTERIE SELECTION

A selection of mouthwatering cured meats. Chorizo Iberico, smoked chorizo from León, salchichón Ibérico, Ibérico loin, and mini fuet. 18.50

### JAMÓN IBÉRICO 'Green Label'

Free-range ibérico ham from the ancient oak pastures of Guijuelo, air cured for 32 months at over 1000 metres. 14.75

### TRIO OF CURED CHORIZO

Trio of cured chorizo Ibérico, smoked chorizo from León and chorizo 'bullets'. 9.75

### ARTISAN CHEESE SELECTION

Selection of 3 artisan cheeses with quince jelly, chilli jam, fig and almond cake, walnuts and Seville rosemary torta de aceite. 17.50

## CLASSICS

### TORTILLA DE PATATAS (v)

Made with golden free-range eggs, onion confit and potatoes with a soft and slightly runny centre. 9.75

### PAN CON TOMATE (VG)

Fresh and juicy grated tomatoes with Montes de Toledo D.O.P. extra virgin olive oil, garlic and smoked Pimentón de la Vera on toasted artisan coca flat bread from Cataluña. 6.00

### GAMBAS AL AJILLO

Succulent prawns cooked with extra virgin olive oil, garlic, guindilla chilli and white wine. 12.75

### CROQUETAS (x4)

Creamy croquetas made with Ibérico ham with salmorejo sauce. 7.75

Add extra Manchego shavings £1.25

## SEASONAL TAPAS

### MUSHROOMS & BUTTERBEANS MOJO VERDE (VG)

Sautéed butter beans and cep mushrooms with pan roasted garlicky king oyster mushrooms, sunflower seed and mojo verde sauce. 11.50

### TALOS DE CHORIZO (x3)

Taco style soft mini tortillas with juicy minced chorizo from La Rioja, roasted butternut squash, spiced yoghurt, coriander cress and pickled red onion. 8.90

### ROASTED CELERIAC (VG)

Almond ajo blanco sauce, roasted sesame, chilli, mandarin zest, sugar cane molasses, pomegranate seeds and truffle oil. 7.75

### BRAISED OX CHEEK

5 hour slow-braised ox cheek, Jerusalem artichoke purée, Oloroso Sherry sauce and roasted hazelnuts. 14.50

### PULLED SUCKLING PIG TORTO

Asturian crunchy flat corn bread with melt-in-your-mouth slow-braised suckling pig from Segovia with tangy pickled red cabbage, Amon-tillado Sherry jus. 7.75

### LITTLE GEM SALAD (VG)

Piquillo peppers from Navarra, baby capers, gordal olives, red onion and smoked white balsamic vinegar and Montes de Toledo D.O.P. extra virgin olive oil vinaigrette. 6.75



## CHARCOAL GRILL TAPAS

### SPANISH WAGYU RUMP STEAK

(125GR)

Raised in Burgos, their specialised diet of grass, cereal flakes and organic wine produces a very tender and well marbled meat packed with flavour. Roasted cherry tomato and rocket.

22.50

*Larger steaks available per 100g £15.5*

### RIB-EYE ON THE BONE (1kg)

A 1 kilo sharing cut of 30 day dry-aged succulent rib-eye on the bone from 5-7 year old Galician Friesian ex-milker cattle. Ideal to share for up to four people. With watercress and confit of piquillo peppers from Navarra.

85.00

- **SHERRY & PEPPER SAUCE**

Amontillado sherry and pepper sauce. 3.25

- **CHIMICHURRI SAUCE**

Chopped parsley, coriander, oregano, chilli, sherry vinegar and extra virgin olive oil. 3.25

### OCTOPUS TENTACLE

Served with roasted pumpkin purée, black quinoa tabbouleh, pumpkin seeds, smoked pimentón and fresh mojo verde. 17.50

### CHICKEN WITH MOJO

Canary Island style juicy chicken thighs served with mojo picón sauce, new potatoes, a red sorrel, chervil and parsley. 12.50

### SOLOMILLO IBÉRICO (125G)

Rare fillet steak of Ibérico pork from the ancient oak pastures of Guijuelo, with sweet potato purée, parsley and fresh lemon picada (Ibérico pigs are descendants of wild boar and have red meat). 17.50

## DESSERTS

### BAKED BASQUE CHEESECAKE (V)

A traditional Basque homemade cheesecake, made with golden free-range eggs and creamy soft cheese, with a tart blueberry jam. 8.50

### CHOCOLATE TRUFFLES (x4)

Salted caramel dark chocolate truffles. The perfect accompaniment to your end of the meal coffee. 4.75



# 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.

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