



VILLANO

BISTRÓ

Group menu



Menu 1

42€ / Person

Starters in the center

Iberian ham croquettes

Bonito salad from our coast

Natural chistorra from Navarre

Main course

Roasted 'rougi' duck breast, sweet and sour juice and creamy mashed potatoes

Dessert

Baked Basque blue cheese tart, black cherry jam and ice cream

Cellar

Cascarela D.O. rueda

Viña bujanda tinto D.O.Ca. Rioja

Bread, water and coffee included

Reservations: 661 345 769 | reservas@villanobistro.com



Menu 2

46 € / Person

Starters in the center

Iberian ham croquettes

Bonito salad from our coast

Natural chistorra from Navarre

Mushroom and fungus ravioli with Iraty cheese sauce and demi-glace jus

Main to choose

Ajoarriero cod with 65° egg and grilled crumbs with Espelette pepper

Slow roasted "basatxerri" secreto, celeriac and chimichurri

Dessert

French toasts with caramelized brioche bread with creamy vanilla ice cream and peach jam

Cellar

Cascarela D.O. rueda

Viña bujanda tinto D.O.Ca. Rioja

Bread, water and coffee included.

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Menu 3

50 € / Person

Appetizers

Individual starters

Cod brandade with roasted pepper and black olive pâté

False risotto with mushrooms and fungus, combined with Idiazabal cheese and 65° egg

Main to choose

Roasted cod, celeriac and Iberian vinaigrette

Veal cheek braised in red wine with mashed potatoes

Dessert

Soft chocolate cake, salted toffee and vanilla ice cream

Cellar

Cascarela D.O. rueda

Viña Bujanda tinto D.O.Ca. Rioja

Bread, water and coffee included.

Extra Cellar (For all menus)

Supplement 3€ / person

Altanza joven blanco D.O.Ca. Rioja

Edulis crianza D.O.Ca. Rioja

Menus available from 8 people

The menu will be served to full table

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