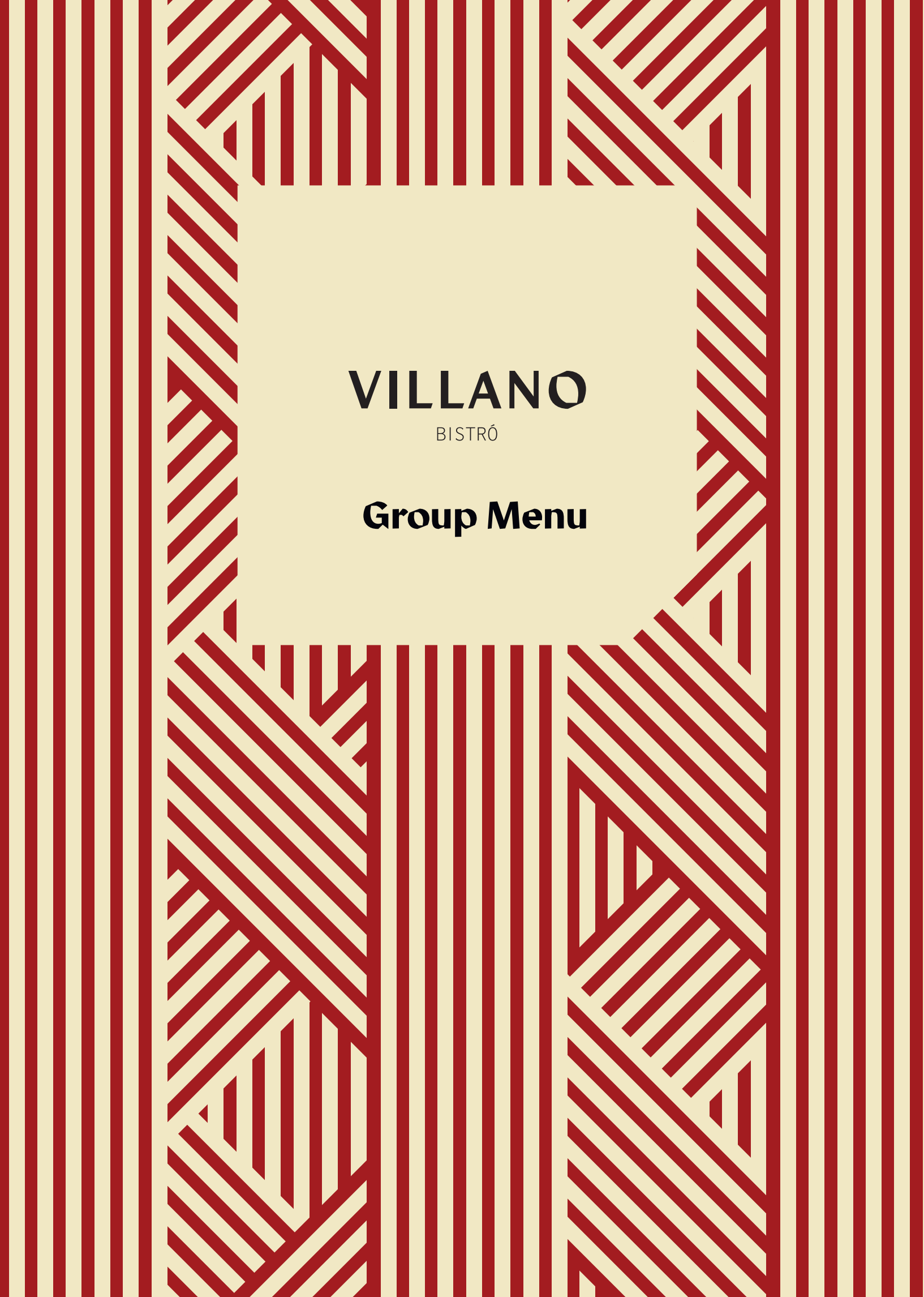




VILLANO

BISTRÓ

Group Menu



Menu 1

42 € / person

Starters

Iberian ham croquettes

Tuna and potato salad with local bonito

Chistorra sausage from Navarra

Main Course

Roasted "Rougié" magret duck breast, sweet and sour jus and creamy mashed potatoes

Dessert

Baked blue Basque cheesecake with black cherry jam and ice cream

Wines

Flor Innata verdejo D.O. Rueda

Viña bujanda tinto D.O.Ca. Rioja

Bread, water and coffee included



Menu 2

46 € / person

Starters

Iberian ham croquettes

Tuna and potato salad with local bonito

Chistorra sausage from Navarra

Mushroom and wild fungi ravioli with Iraty cheese sauce and demi-glace jus

Main Course

Bacalao ajoarriero (cod with garlic and peppers) served with 65° slow-cooked egg and toasted migas with espelette pepper

Slowly roasted "Basatxerri" secreto pork, celery root and chimichurri sauce

Dessert

Caramelized brioche French toast with creamy milk ice cream and peach jam

Wines

Flor Innata verdejo D.O. Rueda

Viña bujanda tinto D.O.Ca. Rioja

Bread, water and coffee included



Menu 3

50 € / person

Aperitif

Starters

Rockfish fish cake with crème fraîche, mustard and nori crumble

Mushroom and wild fungi "fake" risotto, bound with Idiazabal cheese and 65° slow-cooked egg

Main Course

Roasted cod loin, celery root and lemon-sesame velouté

Braised beef cheek in red wine with creamy mashed potatoes

Dessert

Yogurt mousse with exotic fruit sorbet and crumble biscuit

Wines

Cascarela D.O. Rueda

Viña bujanda tinto D.O.Ca. Rioja

Additional Wine Options

Supplement €3 / person

Altanza joven blanco D.O.Ca. Rioja

Edulis crianza D.O. Ca. Rioja

Bread, water and coffee included

Menus available for groups of 8 or more

The entire group will be served the same complete menu