

RITA'S STARTERS

Tomato, mozzarella, black olives and green pesto salad.....	€14
Cous cous salad, vegetable vinaigrette, olives, cucumber and red onion pickles	€14
Chicken salad, tomato, apple, corn, mild mustard dressing, guacamole, "pico gallo" and fresh arugula	€14
Iberian ham, homemade tomato and butter bread toast.....	€23
Beef chop carpaccio, fresh arugula, "Idiazabal" cheese flakes and old mustard dressing	€18
Grilled vegetables, Romesco sauce and green "mojo picón" (red peppers, garlic and cumin sauce)	€16
Wild tuna tartar, guacamole, soy-lime marinade and wakame	€18
Homemade and varied croquettes (ham and cod)	€12
Fried squid and black-ink "alioli" sauce.....	€12
Black rice with squid, prawns, lime "alioli" sauce and fried leek.....	€17
Boletus risotto, ham, grated parmesan cheese and crispy carrot.....	€17

RITA'S GRILL MENU (€28 person)

Traditional Chicken (For two)	Argentine Chicken (For two)	Peruvian Chicken (For two)	Thai Chicken (For two)
Green fried peppers + Grilled chicken, salt flakes, pepper, lemon garlic and juicy lacquer. Accompanied by "Alioli" sauce + Classic French Fries + Dessert + Two beers or two glasses of wine	Barbecue vegetables + Grilled chicken, garlic dressing, oregano, parsley, cayenne and lime. Accompanied by Chipotle sauce + Cheese bacon potatoes + Dessert + Two beers or two glasses of wine	Tomato, mozzarella, black olives and green pesto salad + Grilled chicken, marinated 12 hours with yellow chili, achiote and coriander. Accompanied by green chili sauce and meat juice + Mushrooms carbonara potatoes + Dessert + Two beers or two glasses of wine	Cous cous salad: vegetable vinaigrette, olives and cucumber and red onion pickles + Lacquered grilled chicken spiced with red curry, coriander and lime. Accompanied by soy mayonnaise + Classic French Fries + Dessert + Two beers or two glasses of wine

Grilled cod , roasted red peppers, fried garlic oil and "alioli" sauce.....	€22
Grilled fresh tuna poached onion and romesco sauce.....	€22
Laminated grilled beef tenderloin French fries and roasted peppers.....	€29
Grilled entrecôte grilled tomato and potato cubes.....	€22
Lacquered ribs , Bourbon barbecue sauce, potato cubes and fried onion rings.....	€15
Burger 100% grilled entrecôte tomato, melted cheddar, bacon, egg, caramelized onion and barbecue sauce.....	€16

DESSERTS

Warm cheesecake, blueberry jam, yogurt ice cream and sweet cookie	€7.50
Brownie, cocoa cream, vanilla ice cream, hot chocolate and fresh mint	€6.50
Baileys tiramisu and cappuccino ice cream	€6.50
Brioche toast, caramel toffee and "cream" ice cream	€6.50

Please inform our staff in case of food allergy. VAT included.

TODAY'S MENU €14,90

APPETIZING

Pot, everyday a different one

Fresh salad, everyday a different one

Chicken salad, tomato, apple, corn, mild mustard dressing, guacamole, pico gallo and fresh arugula

Chard stalks stuffed with ham and cheese, with piquillo sauce

“Trampó” salad with chickpeas, olives, tomato, vegetable vinaigrette and tuna

RICE AND PASTA

Risotto, pumpkin cubes, spinach, Spanish sauce and crispy leek

Creamy rice with thistle, red pepper and green sauce

Rigattoni carbonara, roasted bacon, basil oil and fresh arugula

Stir-fried Thai noodles, vegetables, marinated chicken and teriyaki sauce

VEGAN

Roasted vegetables, romanescu sauce and black olive powder

Zucchini noodles and vegetable bolognese

EGGS

Poached eggs, potato cream and ratatouille with tomato

Scrambled eggs made in olive, fried potatoes and mushroom carbonara

FISH

Fish “of the day” and its garnish

Monkfish wok, al dente vegetables and seafood sauce

Grilled tuna, baked potato and poached onion

Peppers stuffed with cod and shrimp, green sauce, onion and parsley toffee

MEAT

Lasagna with shank meat, tomato, bechamel and fried arugula

Stewed beef tongue, Spanish sauce, peas and mashed potato

Grilled Argentine chicken, garlic dressing, oregano, parsley, cayenne, lime and chipotle sauce

Zucchini stuffed with meat, tomato, bechamel and crispy basil

DESSERT

Cheesecake mousse, raspberry jam and broken biscuit

“Pantxineta” cake, pastry cream and hot chocolate

Pineapple carpaccio with syrup, lemon ice cream and fresh mint

Monday to Friday from 1:00 p.m. to 4:00 p.m. except holidays and long weekends.

Choose a starter, a main and a dessert or coffee. Includes water. VAT included.

The menus are individual, they are not to be shared.

Please inform our staff in case of food allergy.

WEEKEND MENU €24.50

APPETIZING

Roasted vegetables, romesco sauce and black olive powder

Chard stalks stuffed with ham, cheese and pepper sauce

Aged beef chop carpaccio, fresh arugula, “idiazabal” cheese flakes and old mustard dressing

Chicken salad: tomato, apple, corn, mild mustard dressing, guacamole, “pico gallo” and fresh arugula

RICE AND PASTA

Boletus risotto, ham, grated parmesan cheese and crispy carrot

Black rice with squid, prawns, lime “alioli” sauce and fried leek

Rigattoni carbonara, roasted bacon, basil oil and fresh arugula

FISH

Peppers stuffed with cod and shrimp, green sauce, onion and parsley toffee

Monkfish wok, al dente vegetables and seafood sauce

Grilled tuna, baked potato and poached onion

MEAT

Lacquered ribs, Bourbon barbecue sauce, potato cubes and fried onion rings

Lasagna with shank meat, tomato, bechamel and fried arugula

Beef tongue, Spanish sauce, peas and mashed potatoes

DESSERTS

Pineapple carpaccio with syrup, lemon ice cream and fresh mint

Baileys tiramisu and cappuccino ice cream

“Pantxineta”, pastry cream, vanilla ice cream and hot chocolate cake

Saturdays, Sundays, holidays and long weekends from 1 to 4 p.m.

Choose a starter, a main and a dessert or coffee. Includes water. VAT included.

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RECOMMENDED WINES

LA MATEO CRIANZA

LA MATEO BLANCO

LA VANIDOSA

Bottle €29

La Mateo Crianza

Tempranillo, Grenache and Graciano

La Mateo Blanco F.B.

White Tempranillo

La Vanidosa

Grenache



D.O. RIOJA
