

# LA ESTIVO RESTAURANTE

*“The pleasure of banquets must be measured,  
not because of the abundance of delicacies,  
but by the meeting of friends  
and for the conversation.”*

Marco Tulio Cicerón.

## STARTERS

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1. Green salad with tender shoots and tuna belly ☒ ☒ 16 €
2. Picanha Carpaccio with Dijon mustard and wasabi ☒ 19 €
3. Caesar salad with grilled chicken at low temperature ☒ ☒ 16 €
4. Artichoke flowers with foie on creamy truffled potato parmentier ☒ 17,50 €
5. Croquette assortment (ham & garlic prawns) 8 units. 18 € - 1/2 Ration 4 units. 9 €
6. Iberian ham cut by hand & toasts with tomato ☒ ☒ 20 €
7. Natural grilled vegetables with romesco sauce and tapenade of black olives from Aragon ☒ ☒ 16 €
8. Fish and seafood soup ☒ ☒ 14 €
9. Boletus and parmesan risotto with truffle aroma ☒ ☒ 16 €
10. Seasonal La Estiva starter (see the suggestions) 15,50 €
11. Aragonese migas with Iberian pork jowl and low temperature egg ☒ 16 €

## MAIN COURSES

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12. Baked fresh fish with vegetables ☒ ☒ (see the suggestions) 19 €
13. Grilled tenderloin of matured beef with mushrooms and foie sauce ☒ ☒ 32 €
14. Slow cooked lamb shoulder from Aragón D.O with rosemary potatoes ☒ ☒ 26 €  
(2025 Award for the Best Non-Traditional Lamb Dish from the Province of Huesca)
15. Stewed meat in mountain style ☒ ☒ (see the suggestions) 19 €
16. Cod taco with carabineros pil-pil on creamy borage ☒ ☒ 22 €
17. Gourmet Burger XL (220 gr. of meat 100% veal from the valley, sprouts, smoked cheese, caramelized bacon and bourbon sauce) ☒ 19 €
18. Cut of grilled meat with garnish ☒ ☒ (see the suggestions) 18 €

## DESSERTS

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- 19. Selection of seasonal fresh fruit with hot chocolate topping ☒ ✓ ☒ 7,50 €
- 20. Aperol Spritz and tangerine sorbet ☒ ✓ ☒ 7,50 €
- 21. Homemade brownie with textured chocolate with vanilla ice cream ✓ 8 €
- 22. Creamy cheesecake with caramel biscuit base and raspberry ice cream ✓ 8 €
- 23. Catalan cream with cinnamon ice cream ✓ 7 €
- 24. La Estiva artisan dessert with ice cream ✓ (see the suggestions) 7,50 €
- 25. Selection of artisanal ice cream ✓ 7,50 €

## CHILDREN'S MENU

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### STARTERS

- Napolitana pasta
- Cooked soup

### MAIN COURSE

- Grilled meat with chips
- Baked fish with potatoes

### DESSERTS

- Natural yaourt
- Ice cream

Children's menu up to 12 years old. Includes drink (water or juice). Price 16,50 € TVA incl.

Children's dish up to 12 years old. Includes a started or a main course and a dessert from the children's menu drink (water or juice). Price 12,50€ TVA incl.

Extra service supplement of 5€/children

**IT IS NOT POSSIBLE TO SHARE A MENU**

☒ Dishes suitable for coeliacs. ✓ Dishes suitable for vegetarians. ☒ Dishes without lactose.

Thank you for indicating your food intolerances and allergies.

# WINE CELLAR

## WHITE WINES

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### TENA VALLEY (Aragón)

- **PÁJARA BLANCO.** Artisanal wine. Cellar: Bal Minuta. Grape: White Grenache and Chardonnay. 20 €

### D.O SOMONTANO (Aragón)

- **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Chardonnay, Gewürztraminer and Sauvignon white. 13 €
- **BESPÉN CHARDONNAY.** Cellar: Lasierra. Grape: Chardonnay raised on its lees. 15 €
- **VIÑAS DEL VERO GEWÜRZTRAMINER.** Cellar: Viñas del Vero. Grape: Gewürztraminer. (*Peñín 91*) 19 €
- **ENATE CHARDONNAY 234.** Cellar: Enate. Grape: Chardonnay. (*Peñín 91- Suckling 90*) 21 €

### D.O BIERZO

- **POLVORETE.** Cellar: Emilio Moro. Grape: 100 % Godello. (*Kuper 92 – Suckling 92*) 18 €

### D.O RIAS BAIXAS

- **MARTIN CODAX.** Cellar: Martin Codax. Grape: 100 % Albariño. (*Peñín 88*) 24 €

### D.O RIOJA

- **LUIS CAÑAS VIÑAS VIEJAS.** Cellar: Luis Cañas. Grape: Viura and Malvasía (*Parker 95*) 25 €

### D.O RUEDA

- **PROTOS VERDEJO.** Cellar: Protos. Grape: 100 % Verdejo. (*Peñín 90 – Suckling 91*) 17 €

## ROSÉ WINES

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### D.O SOMONTANO (Aragón)

- **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Tempranillo, Grenache and Cabernet Sauvignon. 13 €
- **VIÑAS DEL VERO PINOT NOIR ROSADO.** Cellar: Viñas del Vero. Grape: Pinot Noir. (*Guía Vinos Gourmets 2021 92*) 18 €

### D.O NAVARRA

- **PAGO DE CIRSIUS ROSÉ.** Cellar: Pago de Cirsus. Grape: Tempranillo and Syrah. (*Peñín 90 – Parker 89*) 18 €

### D.O RIOJA

- **RAMÓN BILBAO ROSADO.** Cellar: Ramón Bilbao. Grape: 100 % Garnacha Tinta. (*Peñín 90*) 15 €

## RED WINES

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### TENA VALLEY (Aragón)

- **VIÑA BALÉN.** Artisan wine. Cellar: Bal Minuta Barbenuta. Aged 14 month in the barrel. Grape: 100 % Red Grenache. 49 €

### D.O SOMONTANO (Aragón)

- **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Cabernet, Merlot and Tempranillo. 13 €
- **BESTUÉ FINCA SANTA SABINA.** Cellar: Otto Bestué. Aged 14 month in oak barrels. Grape: 85% Cabernet Sauvignon and 15% Tempranillo. (*Silver medal at the international fair Mundus Vini 2024 - Peñín 87*) 21 €
- **12 LUNAS** Cellar: El Grillo y la Luna. Grape: Tempranillo, Merlot, Cabernet Sauvignon et Syrah. 21 €
- **ENATE CRIANZA.** Cellar: Enate, Viñedos y Crianza del Alto Aragón. Aged 9 months in French and American oak barrels, and 24 months in bottle. Grape: Tempranillo and Cabernet Sauvignon. (*Peñín 87*) 18 €
- **GRAN VOS RESERVA.** Cellar: Viñas del Vero. Aged 15 months in French barrels. Grape: Cabernet Sauvignon, Merlot and selections of the best red varieties (*Parker 88 – Peñín 92*) 33 €
- **GRILLO.** El Grillo y la Luna. Grape : Syrah, Cabernet Sauvignon, Garnacha tinta and Merlot. Aged in oak barrels for 13 months. (*Golden medal in the International Mundus Vini 2024*) 55 €
- **LA MIRANDA DE SECASTILLA.** Cellar: Viñas del Vero. Aged 8 month in French oak barrels. Grape: Grenache, Syrah and Parraleta. (*Parker 90 – Peñín 90 – Suckling 91*) 18 €
- **SEÑORIO DE LAZÁN RESERVA.** Cellar: Pirineos. Aged 14 month in French oak barrels. Grape: Cabernet Sauvignon, Moristel and Tempranillo. (*Peñín 89*) 18 €

### D.O. BIERZO

- **PÉTALOS DEL BIERZO.** Cellar: Descendientes de J. Palacios. Aged 10 month in oak barrels. Grape: 94% Mencia, 3% Red grapes and 3% white grapes. (*Parker 83 – Suckling 92*) 30 €

### D.O. CAMPO DE BORJA (Aragón)

- **BORSAO TRES PICOS.** Cellar: Bodegas Borsao. Aged 5 month in French oak barrels. Grape: 100% Grenache. (*Parker 89 – Peñín 91 – Suckling 92*) 25 €
- **COTO DE HAYAS GARNACHA CENTENARIA.** Cellar: Bodegas Aragonesas. Aged 4 month in new French oak barrels. Grape: 100% Grenache. 18 €

### D.O CARIÑENA (Aragón)

- **LIBRE Y SALVAJE.** Cellar: Borsao. Aged 5 month in French oak barrels. Grape: 100 % Garnache. (*Parker 89 – Peñín 91 – Suckling 92*) 24 €

## D.O RIBERA DEL DUERO

- **PROTOS 27.** Cellar: Protos. Aged 16 month in French oak barrels. Grape: 100 % Country red grape. (*Parker 89 – Peñín 94 – Suckling 92*) 36 €
- **PAGO DE CARRAOVEJAS:** Cellar: Pago de Carraovejas. Aged 12 month in French & American oak barrels. Grape: Tinto fino 94%, Cabernet Sauvignon 4%, Merlot 2%. (*Parker 93 – Peñín 93 – Suckling 91*) 68 €

## D.O RIOJA

- **MUGA CRIANZA.** Cellar Muga. Aged 24 month in French & American oak barrels. Grape: Tempranillo, Red Grenache, Mazuela and Graciano. (*Parker 91 – Peñín 91 – Decántalo 93*) 33 €
- **RAMÓN BILBAO CRIANZA.** Cellar Ramón Bilbao. Aged 14 month in American oak barrels. Grape: Tempranillo. (*Peñín 91*) 18 €
- **ABANDO CRIANZA.** Cellar Santalba. Aged 13 month in French oak barrels and 2 months in American oak barrels. Grape: Tempranillo. (*Peñín 90*) 22 €
- **MARQUÉS DE MURRIETA RESERVA.** Cellar Marqués de Murrieta. Aged 22 month in American oak barrels. Grape: Grenache, Mazuela, Tempranillo and Graciano. (*Parker 94 – Suckling 94*) 38 €

# CAVAS – SPARKLING WINES

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## D.O CAVA

- **ANNA BLANC DE BLANCS CODORNÍU BRUT.** Cellar Codorníu. Grape: Chardonnay, Parellada, Xarel-lo, Macabeo. 22 €
- **JUVÉ Y CAMPS GRAN RESERVA.** Cellar Juvé y Camps. Grape: Chardonnay, Parellada, Xarel lo, Macabeo. 29 €
- **REYES DE ARAGÓN BRUT NATURE.** Cellar Langa. Maturation in bottle for 12 months. Grape: Chardonnay and Macabeo. 21 €
- **MINI BOTTLE CODORNÍU 20 CL.** Cellar Codorníu. Grape: Chardonnay, Parellada, Xarel-lo and Macabeo. 8 €

## D.O CHAMPAGNE

- **MOËT & CHANDON BRUT IMPERIAL.** Cellar Moët & Chandon. Grape: Chardonnay, Pinot Meunier, Pinot Noir. 85 €

## D.O RIOJA

- **WHITE SWEET WINE FLORES SANTALTA** Cellar Santalba. Grape: 90% Viura and 10% Malvasía. 20 € - Price per glass 6€

# OTHER WINES

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- **LAMBRUSCO ROSÉ.** 10 €
- **CIDER ACHAMPANADA EL GAITERO.** 12 €
- **CIDER ZAPIAIN NATURAL.** 12 €