

LA  
ESTIWA  
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.



**M** Dishes included in the Menu option (1 starter + 1 main + 1 dessert) with bread, mineral water and young wine Batán de Salas D. O. Somontano. It is not possible to share the menu.

**22,50€/person VAT incl. from Monday to Thursday. 26,50€/person VAT incl. from Friday to Sunday.**

Dishes that are not included in the Menu option can be chosen à la carte (first price) or replace one of the menu items with a supplement (second price), both with VAT included.

## STARTERS

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1. Green salad with tender shoots and tuna belly **M** ☒ ☒ 13 €
2. Cesar salad with grilled chicken at low temperature **M** ☒ ☒ 13 €
3. Chef selection (cod, ham and mushrooms) 9 units 15 € / + 4 €
4. Iberic ham cut by hand & toasts with tomato ☒ ☒ 18 € / + 8 €
5. Boletus and parmesan risotto with truffle aroma **M** ☒ ☒ 13 €
6. Seasonal La Estiva starter **M** 12 € (consult the suggestions)













## MAIN COURSES

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7. Market fish cooked in the oven with vegetables **M** ☒ ☒ 17 € (consult the suggestions)
8. Grilled octopus on parsnip puree ☒ 24 € / + 12 €
9. Grilled beef tenderloin with mushrooms and foie sauce ☒ ☒ 25 € / + 12 €
10. Shoulder of lamb of Aragon with bakery potato ☒ ☒ 19 € / + 10 €
11. Homemade mountain-style stew **M** ☒ ☒ 15 € (consult the suggestions)
12. Gourmet Burguer (220 gr. of meat 100% beef from the valley, lettuce, tomato, cheese and guerkin) ☒ 18 € / + 8 €
13. Cup of grilled meat with garnish **M** ☒ ☒ 15 € (consult the suggestions)

## DESSERTS

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14. Selection of seasonal fresh fruit with hot chocolate topping    6,5 € / + 2 €
15. Strawberry & Pink Gin sorbet     6 €
16. Artisan Brownie with textured chocolate  6,5 € / + 2 €
17. La Estiva artisan pastry with ice cream   5,5 € (consult the suggestions)
18. Torrija (unstructured French toast) with raspberry coulis   6 €

 Dishes included to choose in the menu option

 Dishes suitable for celiacs.  Dishes suitable for vegetarians.  Dishes without lactose.

Thank you for indicating your food intolerances and allergies.

## CHILDREN'S MENU

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### STARTER

- Pasta with tomato
- Cooked soup

### MAIN COURSE

- Meat with chips
- Baked fish with potatoes

### DESSERT

- Yoghurt
- Ice cream

Children's Menu up to 12 years old. Includes drink (water or juice). Price 15,00€

# WINE CELLAR

## WHITE WINES

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### TENA VALLEY (Aragon)

· **EL VINO DE LAS NIEVES.** Artisan wine. Cellar: Bal Minuta. Grape: Riesling, Gewürztraminer et Chardonnay. 22 €

### D.O SOMONTANO (Aragon)

· **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Chardonnay, Gewürztraminer and Sauvignon blanc. 11 €

· **VIÑAS DEL VERO GEWÜRZTRAMINER.** Cellar: Viñas del Vero. Grape: Gewürztraminer. (Peñín 91) 20 €

· **ENATE CHARDONNAY 234.** Cellar: Enate. Grape: Chardonnay. (Peñín 91- Suckling 90) 16 €

### D.O EMPORDÀ

· **BLANC PESCADOR.** Cellar: Castillo Perelada. Grape: Macabeo, Perellada and Xarel·lo. 11 €

### D.O RIAS BAIXAS

· **PACO & LOLA ALBARIÑO.** Cellar: Adegas y viñedos Paco & Lola. Grape: 100 % Albariño. (Peñín 90 - Decántalo 90) 18 €

### D.O RUEDA

· **PROTOS VERDEJO.** Cellar: Protos. Grape: 100 % Verdejo. (Peñín 90) 14 €

## ROSÉ WINES

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### D.O SOMONTANO (Aragon)

· **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Tempranillo, Garnache and Cabernet Sauvignon. 11 €

· **VIÑAS DEL VERO PINOT NOIR ROSADO.** Cellar: Viñas del Vero. Grape: Pinot Noir. 15 €

### D.O TRES RIBERAS (Navarre)

· **CHIVITE LAS FINCAS.** Cellar: Chivite. Grape: Garnache and Tempranillo.(Decántalo 90 – Peñín 91).16 €

## RED WINES

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### TENA VALLEY (Aragon)

- **VIÑA BALÉN.** Artisan wine. Cellar: Bal Minuta. It is aged 12 months in the barrel. Grape: 100 % Grenache. 35 €

### D.O SOMONTANO (Aragon)

- **BATÁN DE SALAS.** Cellar: Batán de Salas – De Beroz. Grape: Cabernet, Merlot and Tempranillo. 11 €
- **ENATE CRIANZA.** Cellar: Enate, Viñedos y Crianza del Alto Aragón. Aging of 9 months in French and American oak barrels, and 24 months in bottle. Grape: Tempranillo and Cabernet Sauvignon. (*Gold Medal in Mundus Vini 2015*) 15 €
- **DE BEROZ CRIANZA ESPECIAL.** Cellar: Batán de Salas – De Beroz. Aging of 12 months in French oak barrels. Grape: Cabernet Sauvignon, Merlot and Syrah. (*Vinarium Deluxe 92*) 15 €
- **LA MIRANDA DE SECASTILLA.** Cellar: Viñas del Vero. Aging of 8 months in French oak barrels. Grape: Grenache, Syrah and Parraleta. (*Peñín 89 – Best red wine according to the OCU 2015 guide*) 18 €
- **PASOTISMO.** Cellar: Batán de Salas – De Beroz. Aging in French oak barrels and handcrafted wine. Grape: Merlot, Grenache, Syrah and Cabernet Sauvignon. 19 €
- **SEÑORIO DE LAZÁN RESERVA.** Cellar: Pirineos. Aging of 14 months in French oak barrels. Grape: Cabernet Sauvignon, Moristel and Tempranillo. (*Guia ABC 92 – Peñín 87*) 19 €

### D.O. CAMPO DE BORJA (Aragon)

- **BORSAO TRES PICOS.** Cellar: Bodegas Borsao. Aging of 9 months in new French oak barrels. Grape: 100% Grenache. (*Decántalo 90 – Parker 90 – Peñín 92 – Suckling 92*) 23 €

### D.O RIBERA DEL DUERO

- **PRUNO.** Cellar: Fica Villacreces. Aging of 12 months in French oak barrels. Grape: Tinto Fino 90% and 10% Cabernet Sauvignon. (*Decántalo 91 – Parker 91 – Peñín 91 – Suckling 90*) 19 €
- **PAGO DE CARRAOVEJAS:** Cellar: Pago de Carraovejas. Aging of 12 months in French and American oak barrels, and 24 months in bottle. Grape: Tinto fino 94%, Cabernet Sauvignon 4%, Merlot 2%. (*Peñín 93 – Suckling 92*) 60 €

### D.O RIOJA

- **MUGA CRIANZA.** Cellar: Bodegas Muga. Aging of 24 months in French and American oak barrels. Grape: Tempranillo, red Grenache, Mazuela and Graciano. (*Decántalo 93 – Peñín 91*) 29 €

- **RAMÓN BILBAO CRIANZA.** Cellar: Bodegas Ramón Bilbao. Aging of 14 months in American oak barrels. Grape: Tempranillo. *(Decántalo 90)* 17 €
- **MARQUÉS DE MURRIETA RESERVA.** Cellar: Bodega Marqués de Murrieta. Aging of 22 months in American oak barrels. Grape: Grenache, Mazuela, Tempranillo and Graciano. *(Parker 93 – Peñín 91)* 29 €

## CAVAS – SPARKLING WINES

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### D.O CAVA

- **ANNA BLANC DE BLANCS CODORNÍU BRUT.** Cellar: Codorníu. Grape: Chardonnay, Parellada, Xarel-lo and Macabeo. 18 €
- **JUVÉ Y CAMPS GRAN RESERVA.** Cellar: Juvé y Camps. Grape: Chardonnay, Parellada, Xarel-lo and Macabeo. 27 €
- **REYES DE ARAGÓN RESERVA BRUT NATURE.** Cellar: Langa. Maturation in bottle of 20 months rhyme. Grape: Chardonnay and Macabeo. 21 €

### D.O CHAMPAGNE

- **MOËT & CHANDON BRUT IMPERIAL.** Cellar: Moët & Chandon. Grape: Chardonnay, Pinot Meunier and Pinot Noir. 62 €

## LIQUEUR WINES – SWEET WINES

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### TENA VALLEY (Aragon)

- **NIEU VINO DE LICOR.** Artisan wine. Cellar: Bal Minuta. Grape: 50% Muscat, 50% Semillón. 21 € - Price per cup: 6 €

### D.O JEREZ – MANZANILLA

- **TIO PEPE.** Cellar: González Byass. Grape: Palomino fino. 15 € - Price per cup: 3,75 €
- **NECTAR PEDRO XIMENEZ.** Cellar: González Byass. Grape: Pedro Ximénez. 16 € - Price per cup: 4 €

### D.O RIOJA

- **DIAMANTE SEMI DULCE.** Cellar: Franco – Españolas. Grape: Malvasía, Viura. 12 € - Price per cup: 3 €

## OTHER WINES

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- **LAMBRUSCO ROSÉ.** 10 €
- **NATURAL CIDER ZAPIAIN.** 10 €