

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.





STARTERS

1. Mixed salad with tender sprouts and tuna belly marinated at home 🍷 🍷 14 €
2. Salad of seasoned tomatoes, burrata cheese and basil in textures 🍷 🌿 12 €
3. Caesar salad with grilled chicken at low temperature 13 €
4. Superfood salad (quinoa, marinated tofu, avocado, goji berries, chia seeds and pico de gallo) 🍷 🌿 13 €
5. Chef Selection croquettes (carabinero, baked and boletus) 9 units 15 €
6. Iberic ham cut by hand & toasts with tomato 🍷 🍷 18 €
7. Fish soup with seafood 🍷 🍷 11 €
8. Graus sausage crunchy lasagna with trumpets of death mushrooms 14 €
9. Aubergine roasted vegetables with goat cheese and black olive oil 🍷 🌿 12 €
10. Boletus and parmesan risotto with truffle aroma 🍷 🌿 13 €










THE SEA

11. Baked hake in Orio style with vegetables timbal 🍷 🍷 18 €
12. Cod with black garlic pil-pil and peas juice 🍷 🍷 16 €
13. Grilled octopus on parsnip puree 🍷 🍷 22 €

THE LAND

14. Grilled Pyrenean lamb ribs with potato garnish   15 €
15. Grilled beef tenderloin with mushrooms and foie sauce   25 €
16. Shoulder of ternasco from Aragon in 2 cooks with bakery potato   19 €
17. Grilled veal entrecote with potato garnish   20 €
18. Gourmet burger (220 gr of meat 100% beef from the valley, lettuce, tomato, cheese and guerkin)   18 €

DESSERTS

19. Selection of seasonal fresh fruit with hot chocolate topping    6,5 €
20. Strawberry & Gin Puerto de Indias sorbet    6 €
21. Artisan brownie with textured chocolates  6,5 €
22. Pyrenean cheese cake with yogurt and red berries ice cream  6,5 €
23. Torrija (unstructured French toast) with raspberry coulis  6 €

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

Thank you for indicating your food intolerances and allergies.

WINE CELLAR

WHITE WINES

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

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

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. (*Guía 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

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

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

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