

Rioja

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Rioja aims to review, contextualise and reinterpret the origins of Spanish culture through the cuisines of the different civilisations who have had the honour of inhabiting its shores. From the study of ancient texts and books comes a different and fun proposal, making us learn and gain understanding while enjoying the gastronomy. Chef Miguel immerses himself in this innovative project, born from the desire to create something simple, showing Spain and Scotland's wonderful natural larder on uncomplicated plates. He has added more and more complexity as times gone by... all stemmed from his past in El Bullí! and Sucedé.

TAPAS	Ingredients		PRICE
TO START			
PAN CON TOMATE	Toasted Spanish bread – fresh Andalucian tomato – evoo	(VG)	4
ACEITUNAS	Marinated Spanish olives	(VG)	4.5
BOQUERONES EN VINAGRE CON PATATAS FRITAS	Fresh anchovies – vinegar – homemade crisps		7
TAPAS			
PATATAS BRAVAS	Fried potatoes – brava sauce – alioli	(V) (GF)*	6.5
BOMBA DE LA BARCELONETA	Aged beef shin – creamed potato – crumb – alioli		7
CROQUETAS DE COCIDO	Pork belly – beef stock – bechamel – crumb		6.5
TORTILLA DE PATATA DECONSTRUIDA	Deconstructed Spanish omelette – (El Bullí 1998)	(V) (GF)*	6.5
CANAPE DE PULPO Y POLLO	Crispy chicken skin – Galician octopus – parsley gel	(GF)	9.5
CARPACCIO DE PRESA IBERICA INES ROSALES	Iberian pork carpaccio – Provenzal vinaigrette – pork jus – olive oil cracker		11
PATATAS CON CHORIZO	Chorizo - confit potato pavé – chorizo alioli	(GF)	9
TORTILLITA DE CAMARONES	Andalucian shrimp fritters		8
CABALLA A LA MORUNA EN TEMPURA	North Coast Scottish mackerel tempura – 'chips' – pea spherification		9.5
MEJILLONES A LA BRASA	BBQ Loch Ceren mussels – mussel emulsion – diced vegetables	(GF)	9
BUNS DE CALAMARES	Fresh Moray Firth calamari – steamed buns		9
OSTRAS AL NATURAL	Loch Fyne oysters – mediterranean vinaigrette	(GF)	3
GAMBAS AL AJILLO	King prawns – smoked paprika – garlic – sea 'pizza'		12.5
BACALAO AL PIL PIL	Cod – garlic – pil pil sauce	(GF)	12
BERENJENAS CON TARTAR DE SALMON	Tempura aubergine – Scottish salmon tartar – sugarcane honey		10.5
PULPO A LA BRASA CON TUPINAMBOUR Y ROMESCO	BBQ Galician octopus – Jerusalem artichoke purée – romesco sauce	(GF)	14
TUMBET BALEAR	BBQ garden vegetables – tomato sauce	(VG) (GF)	8.5
ALCACHOFAS CON JAMON	Confit artichoke – Salamacan ham – broad beans	(VG)* (GF)	9.5
CROQUETAS VEGANAS	Seasonal vegetables – soy bechamel – crumb	(VG)	6
ALITAS DE POLLO EN MANTECA COLORÁ	Confit boneless chicken wings – pork butter – puff pastry – sweet paprika		9
RAVIOLIS DE CARRILLERAS A LA CARDENAL	Ravioli – pork cheek – Catalanian sausage		10
COCHIFRITO	Boneless Segovan suckling pig – Burgos black pudding		12
TO FINISH			
CREMOSO DE CHOCOLATE E IRN BRU	White chocolate crema – our Irn Bru snow		7
COCO MANZANA TOFFEE	Toffee – apple sorbet – coconut		7
NARANJA CON MISTELA	Orange mousseline – yoghurt sponge – ginger sorbet – mistela		7

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE VG*/GF* = CAN BE MADE VEGAN OR GLUTEN FREE

Please let us know if you have any allergies or special dietary requirements