

Starters



Croquettes "El Cueto" creamy ham		9,60 €
Blood sausage roasted from Ezcaray with red peppers in strips		9 €
Steak tartar beef sirloin with cured soy yolk		22 €
Sanils from La Rioja with chorizo and tomato sauce, "El Cueto" style		18,50 €
Paella rice with seasonal mushrooms		22 €
Charcuterie board iberian		20 €
Iberian ham 100%, 5 jotas		32 €

From Orchard



Mushroom carpaccio with honey and mustard vinaigrette		14,50 €
Glass peppers caramelized with egg at low temperature		17 €
Seasonal salad fresh leaves, goat cheese and		16,50 €
Artichokes* grilled with foie		19 €

Spoon Dishes



Caparrones from Santurde beans with chorizo, bacon, blood sausage and rib		14,50 €
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#Ask our staff about spoon dishes



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www.restauranteelcueto.com






Fish



- Squid in ink**  19 €
- Smoked trout** with vine shoots, ham and cauliflower cream  18 €
- Grilled squid** with mashed potatoes (for 2 people)  44 €
- Sea bass** Bilbao style (for 2-3 people)  42,50 €





Traditional Stews



- Beef cheeks** in red wine with mashed potatoes  20,90 €
- Tripe** riojan style   16,50 €
- Lamb legs** riojan style   16,50 €

Our Hunt



- Boar shank** braised with parmentier  22 €
- Partridge stewed** in orange with tuber cream  20,50 €
- Stewed quail** in heather honey with a touch of pickle  19 €
- Venison loin** with souce of its juices and foie  25,50 €



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Our Grill



Beef steak grilled with red peppers	60 €/kg
Beef tenderloin with red peppers and potato muslin	24,50 €
Lamb chops grilled with potatoes	22 €

Granish



Riojan pepers 	6 €
Chips 	5 €
Lettuce and spring onion salad from Rioja 	5 €
Temputa peppers 	8 €

#Granish dishes will not be served as main dishes

Homemade Desserts



Cheesecake creamy   	7,50 €
Truffle cake with vanilla ice cream    	7 €
Caramelized french toast with fresh cream ice cream   	7 €
Chocolate ingot with nuts   	7,50 €
Tangerline sorbet with cava an rum 	6,50 €



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We inform you that in compliance with regulation (EU) 1169/2011 on food allergies and intolerances, we have letters with the necessary information on the matter. All fishing products affected by Royal Decree 1420/2006 served in this establishment comply with the terms established in said regulations. The bread service is charged at 1,60 € per person (we have gluten-free bread). Our establishment serves tap water from Santurde de Rioja. All prices include 10% VAT.

Caption



local product from La Rioja



contains gluten



shell fruits



mollusks



lupins



sesame seeds



sulfur dioxide and sulfites



fish



vegan



dairy



peanuts



soy



mustard



crustaceans



celery



eggs

Thanks for your visit