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*Restaurante  
de Los Parajes*

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2014



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*Starter*

- American salad of cabbage with lobster and mango.
- Sprout salad with baked pear, walnut, dried cranberry and gorgonzola cream with balsamic oil Reserve 10 years.
- Roast peppers with Cantabrian anchovies, garlic oil and parsley.
- Shrimp Scampi carpaccio.
- Sirloin carpaccio with parmesan shaving and olive oil.
- Millefeuille of foie gras with caramelized cheese and apple.
- Croquettes "Grandmother's style".
- Natural vegetable stew.
- Crispy artichokes with prawns and cured ham.

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## *Starter*

- Stewed potatoes Rioja style (with chorizo).
- Stewed white beans garnished with chorizo and other pork sausages.
- Timbale range eggs with potatoes and roast peppers.
- Crispy lamb sweetbread with garlic mayonnaise.
- Tempura of fresh foie gras with zucchini, caramelized melon and fresh spinach with PX.



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## *Fish*

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- **Sea bass on a bed** of green beans with marinara sauce and black olives´ s stone.
- **Grilled squid on a bed of onions** dressed with garlic oil.
- **Fillet of cod fish** confit with stewed tripe.
- **Bamboo Steamed** hake with carrot, zucchini, chive oil and lemon salt.



## *Meat*

- **Oxtail braised in red wine** with mashed potatoes.
- **Baby Lamb chops** with french fries and red peppers.
- **Roast lamb traditional style.**
- **Lamb Scallopini** low temperature with foie gras and port sauce.
- **Galician aged beef steak** prepared at charcoal with potatoes and peppers (1 kg).
- **Galician sirloin** with fresh foie gras, port sauce and potato strudel.
- **Suckling pig confit** low temperature with applesauce and potatoes.
- **Iberian pork tenderloin** with black liquorice sauce and mushrooms confit.
- **Loin of venison with eggplant**, cream of sweet onion and cocoa oil.
- **Red quail prepared** in two ways with black truffle sauce, raviolis of vegetables with grated chocolate.



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## *Deserts*

- **Chocolate coulant** with Bailey's ice cream.
- **Crepes of mascarpone** cream with hot chocolate.
- **Baked apple flower** with rice pudding ice cream and quince.
- **Creamy yogurt with** passion fruit and mango ice cream.
- **Strawberries and coconuts** in two textures over grated chocolate.
- **Millefeuille of pumpkin** and custard with toasted yolk.
- **Lemon sherbert.**
- **Assortment cheese board.**



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