

Hotel Hospedería de los Parajes
C/ Mayor nº 46-48
Laguardia (ALAVA_)
Tlf: 945 62 11 30
Fax: 945 62 11 13
www.hospederiadelosparajes.com



Nº 1

Roasted peppers with anchovies
Croquettes

½ Grilled squid on a onion´s bed dressed with garlic oil
½ Beef loin slices, cooked at charcoal with potatoes and salad

Goxua

Bread, house wine, water, coffee

Nº 2

Cured beef slices with orange-truffle vinagrette
Grilled wild prawns with kewpie mayonnaise, quinoa and pineapple salad
Sweetbread with peppers and garlic oil

½ Roasted hake with potatoes
½ Stewed oxtail in red wine

Chocolate coulant with mint ice cream

Bread, house wine, water, coffee

Nº 3

Baked pear salad with gorgonzola cheese
Strip marinated salmon and guacamole, peppers and capers
Loin carpaccio seasoned with parmesano

½ Cod fillet in pilpil sauce
½ Baby lamb chops with french fries and roast peppers

Caramelized french brioche toast with meringue milk ice cream
Bread, house wine, water, coffee

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Nº 4

—————
Croquettes
White stewed beans or russian salad (winter/ summer)
—————
Beef cheeks in red wine with potatoes
—————
Cheese cake with cherry sauce
—————
Bread, house wine, water, coffee

Nº 5

—————
Black pudding sausage with peppers
Stewed potatoes Rioja style
—————
Baby lamb chops with french fried and roast peppers
—————
Caramelized french brioche toast with meringue milk ice crema
—————
Bread, house wine, water, coffee

Nº6

—————
Timbale of roasted vegetables with romesco
Season mushroom risotto
—————
½ Tuna belly
½ Baby lamb chops with french fries and roast peppers
—————
Milk ice pudding
Sorbet
—————
Bread, house wine, water, coffee

Suplemento 3 € vino en bodega del siglo XVI donde podrás disfrutar de un vino + pincho

