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DISCOVER
RIOJA
SPAIN
FLAVORS OF THE WORLD



VINOS

BLANCOS

Marqués de Cáceres, Blanco,
Medium-Sweet, “Satinela”, Rioja, Spain
\$10 glass (6 oz) / \$13.5 glass (9 oz) / \$40 bottle

Bodegas Martinez Bujanda,
Viura, “Viña Bujanda”, Rioja, Spain
\$9 glass (6 oz) / \$12 glass (9 oz) / \$37 bottle

Vivanco, Viura/Tempranillo Blanco/Maturana Blanca,
Rioja, Spain
\$9 glass (6 oz) / \$12 glass (9 oz) / \$37 bottle

Bodegas Valdemar, Rosé,
“Conde Valdemar”, Rioja, Spain
\$10 glass (6 oz) / \$13.5 glass (9 oz) / \$40 bottle





VINOS

TINTOS

Dinastía Vivanco, “Selección de Familia”,
Crianza, Rioja, Spain

\$11 glass (6 oz) / \$14.5 glass (9 oz) / \$42 bottle

Marqués de Cáceres,
“Excellens Cuvée Especial”, Rioja, Spain

\$13 glass (6 oz) / \$17.5 glass (9 oz) / \$50 bottle

Marqués de Riscal, Reserva, Rioja, Spain

\$14 glass (6 oz) / \$18.5 glass (9 oz) / \$52 bottle

Bodegas Martinez Bujanda,
“Viña Bujanda”, Reserva, Rioja, Spain

\$12 glass (6 oz) / \$16 glass (9 oz) / \$46 bottle





PINTXOS

TAPAS

Albondigas

Ground beef and Ibérico bacon meatball with
oregano, green onion and tomato / \$10

Chorizo Carbonizado con Aceite de Oliva

Charred chorizo with olive oil / \$10

Tabla de Quesos y Embutidos

Meat and cheese board with Jamón Serrano,
mild chorizo, Mahon, and Manchego / \$18

Dátiles con Tocino

Ibérico bacon-wrapped dates stuffed
with Manchego cheese / \$10

Croquetas Jamón y Manchego

Creamy ham and cheese croquettes / \$9





PLATOS PRINCIPALES

Bacalao Al Pil Pil
con Espárragos Blancos

Seared cod fish with white asparagus and pil pil sauce / \$22

Patatas a la Riojana con Chorizo
(Rioja-style Potatoes)

Potatoes with chorizo sausage, garlic and
spicy pimentón de la Vera paprika / \$16

Tempranillo rabo de toro cocido con patata
“tortilla” y jus natural

Tempranillo braised beef with potato “tortilla”
and natural braising jus / \$25

Solomillo Ibérico

Ibérico pork tenderloin wrapped in bacon
with Basque red beans / \$28

PASTELES

Flan Casera

Caramelized flan custard with orange zest / \$7

Gateau Basque

Basque cake with vanilla, lemon and dried cherry / \$8

Join us as we celebrate one of Spain's burgeoning culinary and wine regions. Enjoy a taste of the lush flavors of wine, tapas and more from Rioja. Don't miss the chance to explore this region's exotic cuisine — without having to use your passport.

OMNI  HOTELS
& RESORTS

