

EL FIGÓN DEL DUQUE

Fire and ember cuisine — Navarrete, La Rioja

MENU

Allergen information · Annex II of EU Regulation 1169/2011

1 Gluten **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soy **7** Milk **8** Tree nuts **9** Celery **10** Mustard **11** Sesame **12** Sulphites **13** Lupin **14** Molluscs

DISH	1	2	3	4	5	6	7	8	9	10	11	12	13	14
TO START														
Hand-rolled croquettes <i>ham, porcini (boletus) & rib steak</i>	●		●				●							
Grilled Tudela little gem lettuce <i>roasted pepper vinaigrette, soft anchovy aioli</i>			●	●								●		
Grilled tomato <i>Camerano cheese pesto, fresh cheese, avocado cream</i>							●	●						
Roasted peppers with cured egg yolk <i>PGI Rioja pepper</i>			●											
Smoked anchovy-cured sardine <i>roasted piquillo peppers</i>				●								●		
Wok-tossed seasonal vegetables <i>daily market selection, soy sauce</i>	●					●						●		
Grilled baby peas & corn														
Ember-grilled chistorra <i>crisp potato, 65° egg, piquillo cream</i>			●				●					●		
Smoked burrata & almogrote <i>tomato, smoked paprika, olive oil and Camerano cheese</i>							●							
Rib steak carpaccio <i>Camerano cheese, black pepper, extra virgin olive oil, black mineral salt</i>							●							
FROM THE SEA														
Creamy black rice <i>octopus and baby squid</i>		●		●								●		●
Grilled sea bass <i>celeriac cream and wild asparagus</i>				●			●		●					
Grilled octopus <i>crushed potato / beetroot cream</i>							●							●
Grilled whole turbot <i>delicate pil-pil and garlic oil</i>				●										
FROM THE LAND														
Smoked, slow-braised beef tongue <i>mole demi-glace, crushed potato, pepper escabeche</i>	●				●	●		●	●		●	●		
Creamy rice, roasted demi-glace, porcini & rib steak <i>wild mushrooms, truffle emulsion</i>	●		●				●		●			●		
Baby lamb chops over vine shoots <i>panadera-style potatoes, piquillo cream</i>							●					●		
Mole & duck magret <i>chile sauce, spices, 90% chocolate</i>	●				●	●		●			●			
Grilled beef tenderloin <i>demi-glace, cauliflower cream, mushroom</i>	●						●		●			●		

DISH	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Dry-aged bone-in rib steak <i>grilled over holm oak & vine shoots, spring water salt</i>														
SIDES														
Fries														
Trocadero lettuce with spring onion														
Bread service	●													

Legal notice

Allergen information refers to ingredients intentionally added to each dish. Our dishes are prepared in a single kitchen where all allergens listed in EU Regulation 1169/2011 are handled, so we cannot guarantee the total absence of traces or rule out cross-contamination.

If you have a food allergy or intolerance, please inform our waiting staff before ordering and we will recommend the most suitable options. Our menu is seasonal: please always check the availability and current composition of each dish.

See the Traces & Cross-Contamination annex at the end of this document.

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TASTING MENU

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1	2	3	4	5	6	7	8	9	10	11	12	13	14	
Gluten	Crustaceans	Eggs	Fish	Peanuts	Soy	Milk	Tree nuts	Celery	Mustard	Sesame	Sulphites	Lupin	Molluscs	
DISH														
ORIGIN · TRADITION · LAND														
Corn bread														
<i>vine shoot & holm oak smoked butter</i>														
Creamy Iberian ham croquette														
<i>toasted velouté</i>														
Porcini mushroom croquette														
<i>golden velouté & light truffle sauce</i>														
KITCHEN GARDEN · FIRE · SEASON														
Tomato slow-roasted over vine shoots														
<i>warm avocado cream, Camerano cheese pesto, smoked olive oil</i>														
Grilled Tudela little gem lettuce														
<i>roasted pepper vinaigrette, soft anchovy aioli</i>														
Grilled white asparagus														
<i>sweet corn cream & ham dust</i>														
Roasted Nájera peppers														
<i>cured egg yolk cream</i>														
RIVER · TERROIR · FIRE														
Iregua river trout from the grill														
<i>celeriac cream, fire-sautéed wild asparagus</i>														
BEEF · LIVE · FIRE														
Aged beef loin														
<i>holm oak & vine shoot embers, spring water salt</i>														
MILK · BREAD · CARAMEL														
Caramelised brioche torrija, fire honey														
<i>artisan vanilla ice cream</i>														

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ANNEX · TRACES & CROSS-CONTAMINATION

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The allergen table lists ingredients intentionally added to each dish. Regardless, our dishes are prepared in a single fire-and-ember kitchen sharing grill, griddle, cutting surfaces and plating area. For this reason we cannot guarantee the total absence of traces of the following allergens:

ALLERGEN	SOURCE OF THE POSSIBLE KITCHEN TRACE
Gluten	Bread, batters, doughs and thickeners; present throughout the kitchen.
Milk	Butter, creams and cheeses used in many dishes and at the same plating station.
Eggs	Aioli, cured egg yolks, emulsions and batters.
Sulphites (SO₂)	Wine in stocks and demi-glace, vinegars and vinaigrettes, cured meats and preserves.
Tree nuts	Pine nuts from the pesto and almond from the mole; same preparation, cutting and plating area.
Sesame	Present only through the mole.
Peanuts	Present only through the mole.
Celery	Demi-glace and stocks, escabeches and vinaigrettes.
Fish · Crustaceans · Molluscs	<i>Separate grill grates are used for meat and fish, and the griddle is not used for cooking — only to heat sauce boats for service. No cross-contamination risk is expected through these means.</i>
Mustard	<i>Not used in any kitchen preparation; no expected trace risk.</i>
Lupin	<i>Not used in our kitchen; no expected trace risk.</i>

We adapt dishes and take extra separation measures wherever possible; however, given the nature of a fire-and-ember kitchen, trace risk cannot be entirely eliminated.

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