



Taberna
Riscal

DRINKS

COCKTAILS



Pisco Sour.....€9,50

Pisco "Demonio de Los Andes" con zumo de Lima

Whisky Sour.....€12

Whisky "Toki Santori" con zumo de Lima

Old Fashioned.....€12

Whisky "Toki Suntory", amargo de Angostura y Soda

Saikirinha.....€9,50

Sake "Tarusake" con Lima

Margarita.....€12,50

Tequila "Jose Cuervo", Cointreau y zumo de Lima
*Opción **Spicy Margarita**

Canalla.....€11,50

Gin "Otyum", sirope de Jengibre, zumo de Lima, Tajín y Tabasco

Coctelito.....€12,50

Gin "Roku", sirope de Jengibre, Albahaca, Hierbabuena y Limonada de Aceituna

Mojito.....€9,50

Ron "Havana Club", Hierbabuena, Lima y Soda

Scottish Mule.....€12

Whisky de Jengibre "Queen Peck", zumo de Lima y Soda

Paloma Riscal.....€12,50

Gin "Otyum", Campari, sirope de Pomelo y Soda

Espresso Martini.....€10

Ron "Santa Teresa", licor de Café y shot Espresso

APERITIFS



Tinto de Verano.....€4,50

Petroni Red Vermouth.....€6,50

Petroni White Vermouth....€6,50

Japo -Cañí Vermouth.....€7,20

St. Germain Spritz.....€8

Aperol Spritz.....€7

SOFT DRINKS



Coca Cola.....€3,50

Nestea.....€3,70

Aquarius.....€3,70

Lemonade.....€4

Tomato Juice.....€5

Coffee.....€2

Coffee with Milk.....€2,50

Tonic Water.....€3,80

Tea.....€3

Water 0,5Lt.....€3

Water 1Lt.....€4,50

Sparkling Water.....€3,50

BEERS



Kirin (250ml).....€2,80

Kirin (360ml).....€4,50

Hitachino Nest (Koji y Yuzu)....€6

Kirin 0,0%.....€4,50

Mahou 0,0%.....€4,50

Mahou 5 Estrellas.....€4,50

Alhambra.....€4,50

NaturePils(Gluten Free).....€4,50

CAVA & CHAMPAGNE

Botella/Copa

Cava Mas Xarot Gran Reserva.....€35

Cava Mas Xarot Rosado.....€30

Champagne Gosset Gran Reserva Brut....€55

Cava Ondarre Millennium.....€28/6

Cava Miracle Rose.....€28/6



WHITE WINES

Bottle/Glass

Silga 2024.....€26/€5,50
Verdejo D.O. Rueda

Basa Lore Sobre Lias 2024.....€26/€5,80
Hondarribi Zuri . D.O. Guetariako txakolina

Cepado 2024.....€33/€6,50
Godello D.O. Valdeorras

Schieferkopf 2024.....€32/€6,50
Riesling . D.O. Baden

Villa Wolf.....€32/€6,50
Gewürztraminer D.O. VDP Pfalz

Vicente Gandia 2024.....€28/€6
Bobal Rosa By Pepe Hidalgo D.O. Utiel Requena

Pounamu 2022.....€40
Sauvignon Blanc D.O. Marlborough (Nueva Zelanda)

Mi Lugar 2022.....€50
Tempranillo Blanco D.O. Rioja



RED WINES

Bottle/Glass

Familie Perrin 2022.....€32/€6,50
Garnacha, Mouvèdre, Syrah D.O. Côtes du Rhone

Indio Rei 2021.....€32/€6,50
Tauriga Nacional, Alfocheiro, Jaen, Aragónés D.O. Dao

Tobia 2020.....€32/€6,50
Selección de Autor Tempranillo. D.O. Rioja

Tobia Cuvee 2021.....€26/5,80
Crianza, Tempranillo y Graciano. D.O. Rioja

Via XVIII 2021.....€40
Mencia D.O. Valdeorras

Viñatigo 2024.....€40
Vino Roca Volcanica, Listan Negro D.O. Islas Canarias

Camino Pardos.....€40
Garnacha D.O. Calatayud

Detilio.....€52
Tinto Crianza 14 meses en barrica D.O. Ribera del Duero



SAKE

Glass

Tarusake (Junmai).....€6,50
Light sake with Yoshido cedar aroma. Semi-dry. Alc 15°

Kubota (Senju).....€6,50
Light sake with a soft, refreshing aroma. Dry. Alc 16°

Zaku (Junmai Daiginjo).....€9
Rich and fruity aroma, delicate on the palate. Alc 16°

Sotenden (Tokubetsu Junmai).....€7
Aromatic with floral and fruity fragrance. Semi-Dry. Alc 16°

Shogun.....€5
Smooth and dry sake, pleasant on the palate. Alc 14,5°

Daishichi (Junmai Kimoto).....€8,50
Well balanced between acidity and umami. Alc 15,3°

Akitora Yamadanishiki (Junmai)....€6,50
Full-bodied, dry, and clean on the palate. Alc 16°

Edo Genroku (Junmai Genshu).....€12,50
Complex flavor with balanced umami, notes of honey, dried fruits, and a touch of acidity. Alc 17,8°





Taberna Riscal

FUSION FOOD

STARTERS

Ham Croquette.....€4,90

With Iberian Dewlap, fresh Shichimi on sweet Sesame sauce



Salmon Takito.....€7,90

Salmon with Kimchi, Black Truffle, and fresh Shiso leaf



Tuna Takito.....€8,50

Tuna with Nikkei sauce, Sweet Potato puree and fresh Cilantro



MAIN DISHES

Ensaladilla.....€18

1/2 Ensaladilla.....€11

Made of Anchovies, with Capers and Pickled Japanese Turnip. Served with Smoked Red Bell Pepper Bread.

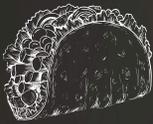


Prawn Tempura.....€23

With MayoKimchi, Orange Tobiko and Shiso leaf



GYOZAS



Oxtail Gyoza.....€5,90

With Chipotle Sauce and Smoked Eel. Served with an asian Gazpacho.



Seafood Gyoza.....€6

Over a Laksa soup with a flambeed sweet Shrimp on top



Veggies Gyoza.....€4,50

On Riscal Sauce, with Peanut Butter and Chilli Garlic Oil



BAOS & SANDO

Squid Bao.....€7,50

With Chipotle sauce, Mint and Black Lemon powder



Castizo Bao.....€8,90

Crispy Pork burger with Kimchi sauce on Mollete Bread



Torreznno Bao.....€8,50

Pork Belly with Chipotle sauce, Avocado and Cilantro Sprouts



Katsu Sando.....€18

Pork Rib Sandwich with Coleslaw and Tonkatsu Sauce





DESSERTS

Chocolate & Yuzu Mochi.....€5,90

Japanese Rice dough filled with 70% Dark Chocolate and Yuzu Cream



Coffee Mochi.....€7,50

Japanese Rice dough filled with Coffee Cream



Lotus Mochi.....€7,50

Japanese Rice dough filled with the legendary Lotus cookie Cream



Tropical Okinawa.....€7

Refreshing mix of 3 flavors and 3 textures:
Passion Fruit Cream, Coconut Foam and Mint Frappé



TR Cheesecake.....€8

With Matcha and Wasabi Syrup



ALLERGENS



GLUTEN



FISH



MILK



CRUSTACEAN



SHELLFISH



EGGS



SOY



MUSTARD



SESAME