

# CAFÉ DU SOLEIL

## **Songbird's Rioja Dinner**

*Thursday 6<sup>th</sup> March 2025, 7pm*

*On arrival – Dominio de la Vega Cava Reserva Especial*

### **Zorongollo**

*Pintxo of marinated wood roast peppers and tomatoes  
Cantabrian anchovies, capers, egg and a sherry vinegar dressing  
2019 Monopole Clasico Blanco, CVNE*

### **Pulpo a la Feira**

*Poached octopus with potatoes, extra virgin olive oil and smoked paprika  
2023 Valenciso Rioja Blanco  
2013 Valenciso Rioja Blanco*

### **Cachetes de Res en Vino Tinto**

*Beef cheeks slow braised in rioja wine, with cauliflower puree*

Or

### **Atun a la Parilla**

*Grilled fresh tuna steak in escabeche  
piquillo peppers and parsley oil  
2015 Imperial Rioja Gran Reserva, CVNE  
2011 Julian Madrid Rioja Reserva, Bodegas Casa Primicia*

### **Tarta de Nuez**

*Walnut cake with brandy syrup  
NV Marco Fabio Moscatel, DOCa Rioja, Bodegas Ontañón*

### **4 courses & matching wines £90 per head**

*An optional 10% service charge will be added to your bill. All tips and service charge go to staff*

***If you have any food allergies, or would like the pescatarian options,  
please let us know at the time of booking.***