

Restaurante Bodega El Guano has just celebrated its 60th anniversary in the hands of Francisco and Paco Aguilar, father and son. This restaurant is one of the few in La Plana Baja that tries to escape from the ordinary and dares to adapt to the market's whims and has the boldness of imagination. It could be said that Restaurante Bodega El Guano is the last Coca-Cola in the desert. But what is really worth is to be guided by Paco, who usually does the trick with some wild fish recently caught or some seasonal and newly created dishes.

Guillermo Lagardera
Food critic

Starters

Acorn-fed Iberian ham from Extremadura and "Pan de cristal" (a type of bread with a crispy crust and soft, honeycombed interior).

White prawn carpaccio and artichoke cream.

Octopus on the grill, "picada" (a characteristic sauce of the region) of Romesco, white garlic and black garlic.

Pork jowl, razor shells and emulsion of sea urchin.

Foie with hoisin sauce and bristles.

Cockles, navelina oranges, Aguachile (a Mexican dish made of shrimp and chili peppers) and okra cavar.

Duck Sam, shiitake mushroom and emulsion of satay (a sauce made from peanuts).

Airbag of Majadales (Almedíjar) cheese with a fruity covering.

Fresh pasta ravioli stuffed with crests, slightly roasted tomatoes and bail.

Meat

Pigeon, bones broth with fermented plums and cornflour tortillas.

Our best meat's steak tartar with its seasonings.

Beef sirloin steak, foie soufflé potatoes and herb butter.

Beef ribs cooked at low temperature with lemon thyme and its juice.

Recommendations:

Our Galician rubia breed T-bone steak, matured in our establishment.

Minimum 2 people. 7 € for each 100 gr., minimum weight 1 kg.

Fish

Sturgeon, warm ramen foam and roasted pine nuts.

Rioja style cod tripes with “pedrosillano” chickpeas and salicornia (glasswort).

Tuna belly loin, sea demi-glace and beetroot.

Monkfisk cheeks, lacquered with Iberian ham, Jerusalem artichoke purée and annatto powder.