

Our wines

White

Inurrieta Orchidea Sauvignon Blanc	D.O. Navarra	13.00€
Otazu Chardonnay	D.O. Navarra	16.00€
Paco & Lola Albariño	D.O. Rías Baixas	21.00€
Palacio de Bornos Verdejo	D.O. Rueda	17.00€
Palacio de Bornos Frizzante	D.O. Rueda	13.00€

Rose

Inurrieta Mediodía Garnacha	D.O. Navarra	13.00€
Ochoa de Lágrima Garnacha, Cabernet Sauvignon	D.O. Navarra	13.00€
Cavicchioli Lambrusco	Italy	10.00€

Cava

Robert J. Mur Brut Nature - Macabeo, Parellada, Xarel-lo	D.O. Penedés	18.00€
Juve y Camps réserve familiale Brut Nature - Macabeo, Xarel-lo	D.O. Penedés	25.00€

Champagne

Mumm Cordon Rouge Brut Nature - Pinot noir, Chardonnay, Pinot meunier	France	48.00€
Dom Perignon Chardonnay, Pinot Noir	France	160.00€

Red

Inurrieta Sur Crianza 6 months - Garnacha, Syrah	D.O. Navarra	12.00€
Inurrieta Cuatrocientos Crianza - Merlot & Cabernet, Sauvignon	D.O. Navarra	15.00€
Inurrieta Cuatrocientos (0.5 cl.) Merlot & Cabernet Sauvignon	D.O. Navarra	11.00€
Aroa - Crianza Ecological Cabernet, Garnacha, Merlot & Tempranillo	D.O. Navarra	18.00€
Ars Nova Tempranillo, Cabernet Sauvignon y Merlot	D.O. Navarra	15.00€
La Volandera - Young wine Garnacha	D.O. Navarra	18.00€
Cientruenos - Young wine Garnacha	D.O. Navarra	20.00€
Príncipe de Viana - Edición Limitada Cabernet, Tempranillo & Merlot	D.O. Navarra	24.00€
Pago de Otazu Cabernet, Tempranillo & Merlot	D.O. Navarra	36.00€
Ramón Bilbao Crianza, Tempranillo	D.O. Rioja	17.00€
Luis Cañas Crianza, Tempranillo & Garnacha	D.O. Rioja	22.00€
Tuercebotas Crianza, Tempranillo, Garnacha, Mazuelo & Graciano	D.O. Rioja	24.00€
Abadía Retuerta Special selection - Tempranillo, Syrah, Cabernet	D.O. Castilla y León	24.00€
Pesquera Crianza - Tinto Fino	D.O. Ribera del Duero	26.00€
Pago de Carrovejas Crianza - Tinto Fino, Cabernet, Merlot	D.O. Ribera del Duero	38.00€
Corazón Loco - Bodega Andrés Iniesta Tempranillo, Graciano	Fuentealbilla	21.00€
Altico Crianza - Syrah	D.O. Jumilla	18.00€
Habla Crianza - Syrah	D.O. Extremadura	35.00€

We start off by sharing

Seasonal Tomato from Navarre with Tuna Belly & Cantabrian Anchovy	11.00€
Gorraiz Green Salad (Feta Cheese, Cherry Tomato, Avocado, Tender Salad Leaves, Olives)	10.50€
Magret Duck Vietnamese Rolls with Wasabi Garlic Mayonnaise	11.00€
Four Cheese Toast (Mozzarella, Gouda, Gorgonzola & Idiazabal)	10.50€
Fresh Andalusian-style Fried Calamari	13.30€
Veal Carpaccio, Parmesan Cheese Slices, and Mustard Ice-cream	12.50€
Fresh "Sea & Mountain" Tagliatelle (Mock Baby Eels, Prawns, Mushrooms and Ham)	12.50€
Vegetable of the Day (Please enquire)	12.00€
Grilled Octopus	14.70€

We continue enjoying

"Broken Eggs" with Rissole Potatoes & Cod Ajoarriero	12.30€
Seasonal Mushroom Risotto (Mushrooms, Perretxiko spring mushrooms) & Sautéed Foie Gras	12.50€
Fish of the Day	16.00€
Marinated Red Tuna Tataki	15.50€
Sautéed Veal & Vegetable Pad Thai	12.60€
Beef Sirloin with Caramelized Cristal Peppers	18.50€
Grilled Pork Shoulder Steak	14.80€
Our Homemade Hamburger with Chips	12.50€
Club Sandwich	10.50€

We finish by savouring

Seasonal Fruit Salad	6.50€
Our Homemade Cheesecake	z6.50€
Selection of Artisan Cheeses	9.50€
Ulzama Curd with Honey and Walnuts	6.50€
Deconstructed Apple Pie	6.50€
Passion for Chocolate	6.50€

For the kids

Mini Fried Ham & Cheese Croquettes and Portions	7.50€
Nachos with Guacamole & Cheddar	7.00€
Homemade Chicken Nuggets with BBQ Sauce & Ketchup	8.00€
Ham & Cheese Sandwich	7.00€
Assorted Ice Cream	4.50€
Greek Yoghurt	3.00€

VAT included

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GASTRO - BAR



HOTEL CASTILLO DE GORRAIZ GOLF - SPA