



# La casa de los abuelos

DE BODEGAS VIÑA ELENA

## THINGS TO CONSIDER BEFORE BOOKING:

- Dishes will be adapted to the **vegan option**, as well as to **allergies or intolerances** (in case of not prior notice, dishes will adapt to kitchen availability).
- The same **menu is served to all guests at a full table**.
- Bookings will be confirmed only after receiving a **50% deposit of the total amount**.
- The **deposit will not be returned** if the booking is cancelled **less than 48 hours** before the event.
- Our experiences are targeted at adults, but **if children are present then they must be accompanied by an adult at all times**.

## AUTUMN/WINTER 2025/2026 MENU

### RURAL LUNCH

€ 32 per person

*Guided bodega and  
vineyard tour included*

#### *Pairing with 3 wines and the house sweet wine*

- Chargrilled bread with our EVOO *Alma de Emi*
  - Fried goat cheese with tomato
  - Slow-roasted pork loin with potatoes
  - Local cheese board
  - Traditional confectionary
- Water and coffee or infusion*

### VEGETARIAN RURAL LUNCH

- Chargrilled bread with our EVOO *Alma de Emi*.
  - Fried goat cheese with tomato
  - Tagliatelle with vegetable ragù
  - Local cheese board
  - Traditional confectionary
- Water and coffee or infusion*

### RAÍCES MENU

€ 50 per person

*Guided bodega and  
vineyard tour included*

#### *Pairing with 4 wines and the house sweet wine*

- Chargrilled bread with our EVOO *Alma de Emi*
  - Crispy vegetable and cod pastry
  - Lentils with apple, mushrooms, chestnuts, and foie gras
  - To choose from: grilled salmon with roasted vegetables or, pork cheeks in red wine with potato and sweet potato purée or, grilled baby goat ribs with garlic potatoes and fried egg or, "gazpachos jumillanos" (traditional game meat stew from Jumilla)
  - Homemade dessert
- Water and coffee or infusion*

### VEGETARIAN RAÍCES MENU

- Chargrilled bread with our EVOO *Alma de Emi*.
  - Crispy vegetable and cheese pastry
  - Lentils with apple, mushrooms and chestnuts
  - Courgette and aubergine mille-feuille
  - Homemade dessert
- Water and coffee or infusion*

### ZARCILLO MENU

€ 75 per person

*Guided bodega and  
vineyard tour included*

#### *Pairing with 5 wines and the house sweet wine*

- Chargrilled bread with our EVOO *Alma de Emi*
  - Country-style pâté with fruit bread
  - Crispy monkfish and prawn cannelloni
  - Creamy mushroom dish with egg and chestnuts
  - To choose from: Slow-cooked baby goat shoulder with baby potatoes or grilled tuna steak with roasted vegetables
  - Homemade dessert
  - Petit four
- Water and coffee or infusion*

### VEGETARIAN ZARCILLO MENU

- Chargrilled bread with our EVOO *Alma de Emi*.
  - Sun-dried tomato and almond pâté served with fruit loaf
  - Crispy cannelloni filled with vegetables and cheese
  - Creamy mushroom dish with egg and chestnuts
  - Oven-baked vegetable rice
  - Homemade dessert
  - Petit four
- Water and coffee or infusion*



Bookings tel. 610 900 220  
(also WhatsApp), email:  
[visitas@vinaelena.com](mailto:visitas@vinaelena.com)

Road N-344, km 52,7.  
30529 Jumilla. Murcia  
Highway A-33:  
Murcia > Jumilla, exit 19  
Jumilla > Murcia, exit 25



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## ALLERGEN DECLARATION

In compliance with European Regulation No. 1169/2011 on information provided to consumers, the following is a list of **allergens contained in our autumn/winter 2025/26 menu.**

### RURAL LUNCH

• Chargrilled bread with our EVOO <i>Alma de Emi.</i>	• Gluten
• Fried goat cheese with tomato	• Milk
• Slow-roasted pork loin with potatoes	• Sulphites
• Local cheese board.	• Milk, nuts
• Traditional confectionary.	• Gluten, egg, milk, sulphites

### RAÍCES MENU

• Chargrilled bread with our EVOO <i>Alma de Emi.</i>	• Gluten
• Crispy vegetable and cod pastry	• Gluten, milk, fish, sesame
• Lentils with apple, mushrooms, chestnuts, and foie gras	• Nuts
• Grilled salmon with roasted vegetables.	• Fish
• Pork cheeks in red wine with potato purée	• Milk, sulphites
• Baby goat ribs with garlic potatoes and fried egg	• Egg
• "Gazpachos Jumillanos"	• Gluten, sulphites
• Homemade dessert	• Gluten, egg, milk, nuts

### ZARCILLO MENU

• Chargrilled bread with our EVOO <i>Alma de Emi.</i>	• Gluten
• Country-style pâté with fruit bread	• Gluten, egg, milk, nuts, sulphites
• Crispy monkfish and prawn cannelloni	• Gluten, egg, fish, molluscs, crustaceans, sulphites
• Creamy mushroom dish with egg and chestnuts	• Egg, milk, nuts
• Baby goat shoulder with baby potatoes	• Sulphites
• Grilled tuna steak with roasted vegetables	• Gluten, fish
• Homemade dessert	• Gluten, egg, milk, nuts
• Petit four	• Milk, nuts

### VEGETARIAN RURAL LUNCH

• Chargrilled bread with our EVOO	• Gluten
• Fried goat cheese with tomato	• Milk
• Tagliatelle with vegetable ragù	• Gluten, egg, soy, sulphites
• Local cheese board	• Milk, nuts
• Traditional confectionary	• Gluten, egg, milk, sulphites

### VEGETARIAN RAÍCES

• Chargrilled bread with our EVOO	• Gluten
• Crispy vegetable and cheese pastry	• Gluten, egg, milk, celery
• Lentils with apple, mushrooms and chestnuts	• Nuts
• Courgette and aubergine mille-feuille	• Milk, soy, celery
• Homemade dessert	• Gluten, egg, milk, nuts

### VEGETARIAN ZARCILLO

• Chargrilled bread with our EVOO	• Gluten
• Sun-dried tomato pâté served with fruit loaf	• Gluten, egg, milk, nuts
• Crispy cannelloni with vegetables and cheese	• Gluten, egg, milk, celery
• Creamy mushroom, egg and chestnuts	• Egg, milk, nuts
• Oven-baked vegetable rice	-
• Homemade dessert	• Gluten, egg, milk, nuts
• Petit four	• Milk, nuts

All wines served in the pairing of the menus contain sulphites.