

La casa de los abuelos

DE BODEGAS VIÑA ELENA

Spring-Summer Menus 2026

Some dishes may vary with the season, so we can offer the best of each time of year.

Info & bookings:

T. 610 900 220 or 611 666 397
(also whatsapp) or email:
visitas@vinaelena.com



Viña Elena
BODEGAS

Road N-344, km 52.7.
30529 Jumilla. Murcia
Highway A-33:
Murcia > Jumilla, exit 19
Jumilla > Murcia, exit 25

RURAL LUNCH MENU

€ 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*
 - Murcian salad: canned tomatoes with tuna, onion, egg, and black olives
 - Pulled pork with roasted apple
 - Local cheese board
 - Traditional confectionary
- Water and coffee or infusion*

VEGETARIAN RURAL LUNCH

- Chargrilled bread with our EVOO *Alma de Emi*.
 - Murcian salad: canned tomatoes with onion, egg, and black olives
 - Roasted vegetables mille-feuille
 - 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*
 - Roasted aubergine on goat's cheese cream with pesto
 - Pear salad with green beans and salt-baked sea bass, served with Malvasia wine and pear mayonnaise
 - To choose from:
 - Grilled Iberian pork "secreto" with potato
 - Grilled baby goat ribs with garlic potatoes and fried egg
 - Slow-cooked cod with bean purée and crispy ham
 - Squid and courgette rice with basil aioli
 - Homemade dessert
- Water and coffee or infusion*

VEGETARIAN RAÍCES MENU

- Chargrilled bread with our EVOO *Alma de Emi*.
 - Roasted aubergine on goat's cheese cream with pesto
 - Pear salad with green beans, served with Malvasia wine and pear mayonnaise
 - Tagliatelle with vegetable ragù
 - 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*
 - Sautéed broad beans with egg and ham
 - Tuna with pear in cider marinade
 - Crispy cod cannelloni
 - To choose from:
 - Slow-cooked baby goat shoulder with baby potatoes
 - Grilled turbot loin with chargrilled baby gem lettuces
 - Homemade dessert
 - Petit four
- Water and coffee or infusion*

VEGETARIAN ZARCILLO MENU

- Chargrilled bread with our EVOO *Alma de Emi*.
 - Sautéed broad beans with egg
 - Leeks, cinnamon, and apple in light marinade
 - Crispy vegetable cannelloni with cheese
 - Oven-baked garden vegetable rice
 - Homemade dessert
 - Petit four
- Water and coffee or infusion*

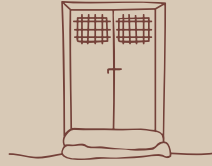
THINGS TO CONSIDER BEFORE BOOKING:

- 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**.



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1 SOL
Guía Repsol
2026

ALLERGEN DECLARATION

In compliance with European Regulation N° 1169/2011 on information provided to consumers, the following is a list of **allergens** contained in our spring - summer 2026 menu.

RURAL LUNCH MENU

• Chargrilled bread with our EVOO <i>Alma de Emi</i>	• Gluten
• Murcian salad	• Fish, egg
• Pulled pork with roasted apple	• Sulphites, egg, milk
• Local cheese board	• Milk, nuts
• Traditional confectionary	• Gluten, egg, milk, sulphites

RAÍCES MENU

• Chargrilled bread with our EVOO <i>Alma de Emi</i>	• Gluten
• Roasted aubergine on goat's cheese cream with pesto	• Milk, nuts
• Pear salad with green beans and salt-baked sea bass	• Fish, sulphites, egg
• Grilled Iberian pork "secreto" with potato	• Mustard
• Grilled baby goat ribs with garlic potatoes and fried egg	• Egg, sulphites
• Slow-cooked cod with bean purée and crispy ham	• Fish
• Squid and courgette rice with basil aioli	• Molluscs, fish, egg
• Homemade dessert	• Gluten, egg, milk, nuts

ZARCILLO MENU

• Chargrilled bread with our EVOO <i>Alma de Emi</i>	• Gluten
• Sautéed broad beans with egg and ham	• Egg
• Tuna with pear in cider marinade	• Fish, sulphites, nuts
• Crispy cod cannelloni	• Gluten, fish, milk
• Slow-cooked baby goat shoulder with potatoes	• Sulphites
• Grilled turbot loin with chargrilled baby gem lettuces	• Fish, milk, sulphites
• Homemade dessert	• Gluten, egg, milk, nuts
• Petit four	• Milk, nuts

VEGETARIAN RURAL LUNCH

• Chargrilled bread with our EVOO	• Gluten
• Murcian salad	• Egg
• Roasted vegetables mille-feuille	• Soy, milk
• Local cheese board	• Milk, nuts
• Traditional confectionary	• Gluten, egg, milk, sulphites

VEGETARIAN RAÍCES

• Chargrilled bread with our EVOO	• Gluten
• Roasted aubergine on goat's cheese cream	• Milk, nuts
• Pear salad with green beans	• Sulphites, egg
• Tagliatelle with vegetable ragù	• Gluten
• Homemade dessert	• Gluten, egg, milk, nuts

VEGETARIAN ZARCILLO

• Chargrilled bread with our EVOO	• Gluten
• Sautéed broad beans with egg	• Egg
• Leeks, cinnamon, and apple in light marinade	• Sulphites
• Crispy vegetable cannelloni with cheese	• Gluten, milk
• 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.