La casa de los abuelos

DE BODEGAS VIÑA ELENA

AUTUMN-WINTER MENUS

from November '26

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

INFORMATION & BOOKINGS:

610 900 220 / 611 666 397

visitas@vinaelena.com

Viñaelena BODEGAS

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

RURAL LUNCH *menu*

€ 35 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*
- Spanish ratatouille with a poached egg
- Pork stew with roasted pumpkin and sweet potato
- Local cheese board
- Traditional confectionary

Water and coffee or herbal tea

VEGETARIAN RURAL LUNCH

- Chargrilled bread with our EVOO *Alma de Emi.*
- Spanish ratatouille with a poached egg
- Braised artichokes
- Local cheese board
- Traditional confectionary

Water and coffee or herbal tea

RAÍCES *menu*

€ 55 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*
- Leek and prawn pie
- Chickpea stew with salt cod
- To choose from:
  - Grilled meagre with vegetable couscous
  - Creamy rice with iberian pork secreto and wild mushrooms
  - Traditional Jumilla-style *gazpachos*
  - Grilled baby goat ribs with garlic potatoes and fried egg
- Homemade dessert

Water and coffee or herbal tea

VEGETARIAN RAÍCES MENU

- Chargrilled bread with our EVOO *Alma de Emi.*
- Vegetable pie
- Chickpea stew with spinach and egg
- Creamy rice with mushrooms and wild asparagus
- Homemade dessert

Water and coffee or herbal tea

ZARCILLO *menu*

€ 85 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*
- Smoked fish and salt-cured seafood salad
- Langoustine and artichoke cannelloni
- Octopus ropa vieja with chickpeas and vegetable sofrito
- To choose from:
  - Slow-cooked baby goat shoulder with baby potatoes
  - Grilled tuna steak with whole wheat
- Homemade dessert
- Petit four

Water and coffee or herbal tea

VEGETARIAN ZARCILLO MENU

- Chargrilled bread with our EVOO *Alma de Emi.*
- Flame-grilled pepper salad with goat cheese
- Artichoke, leek, and pumpkin cannelloni
- Sautéed chickpeas with mushrooms
- Oven-baked vegetable rice
- Homemade dessert
- Petit four

Water and coffee or herbal tea

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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DE BODEGAS VIÑA ELENA

1 SOL
Guía Repsol
2026

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 2026 menu.***

RURAL LUNCH MENU

• Chargrilled bread with our EVOO *Alma de Emi*	• Gluten
• Spanish ratatouille with a poached egg	• Egg, sulphites
• Pork stew with roasted pumpkin and sweet potato	• Sulphites
• Local cheese board	• Milk
• Traditional confectionary	• Gluten, egg, milk, sulphites, nuts

RAÍCES MENU

• Chargrilled bread with our EVOO *Alma de Emi*	• Gluten
• Leek and prawn pie	• Gluten, eggs, fish, crustaceans
• Chickpea stew with salt cod	• Gluten, eggs, fish, sulphites
• Grilled meagre with vegetable couscous	• Fish
• Creamy rice with iberian pork secreto and wild mushrooms	• Sulphites
• Traditional Jumilla-style gazpachos	• Gluten, soy
• Grilled baby goat ribs with garlic potatoes and fried egg	• Sulphites
• Homemade dessert	• Gluten, egg, milk, nuts

ZARCILLO MENU

• Chargrilled bread with our EVOO *Alma de Emi*	• Gluten
• Smoked fish and salt-cured seafood salad	• Sulphites
• Langoustine and artichoke cannelloni	• Gluten, crustaceans, milk
• Octopus ropa vieja with chickpeas and vegetable sofrito	• Mollusks, sulphites
• Slow-cooked baby goat shoulder with baby potatoes	• Sulphites
• Grilled tuna steak with whole wheat	• Gluten, fish
• Homemade dessert	• Gluten, egg, milk, nuts
• Petit four	• Milk, sulphites

VEGETARIAN RURAL LUNCH

• Chargrilled bread with our EVOO	• Gluten
• Spanish ratatouille with a poached egg	• Egg, sulphites
• Braised artichokes	• Sulphites, nuts
• Local cheese board	• Milk
• Traditional confectionary	• Gluten, egg, milk, sulphites, nuts

VEGETARIAN RAÍCES

• Chargrilled bread with our EVOO	• Gluten
• Vegetable pie	• Gluten, egg, milk
• Chickpea stew with spinach and egg	• Egg
• Creamy rice with mushrooms and asparagus	-
• Homemade dessert	• Gluten, egg, milk, nuts

VEGETARIAN ZARCILLO

• Chargrilled bread with our EVOO	• Gluten
• Flame-grilled pepper salad with goat cheese	• Milk
• Artichoke, leek, and pumpkin cannelloni	• Gluten, milk
• Sautéed chickpeas with mushrooms	• Sulphites
• Oven-baked vegetable rice	-
• Homemade dessert	• Gluten, egg, milk, nuts
• Petit four	• Milk, sulphites

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