



ZARAGOZA
FROM MAY 30
TO JUNE 8

GASTRO GARNACHA

GASTROGARNACHA: YOU CHOOSE!

Every day from May 30 to June 8:

- One tapa + one glass of Garnacha wine. €5.50
 - Garnacha-paired menu. €25 / €40 / €55
- (VAT included)

Restaurants and bars will offer Garnacha-paired tapas and menus across various locations in the city.



PARTICIPATING VENUES IN GASTROGARNACHA



La Tia Petaca

PASEO DE SAGASTA 53, LOCAL
RESERVATIONS: 976453997

TAPA + GARNACHA WINE
5,50 €

Chef's special *Migas*
(fried breadcrumbs)
with sausage, grapes,
and fried egg.

La Pollería

CALLE SAN PABLO, 28
RESERVATIONS: 666663754

TAPA + GARNACHA WINE
5,50 €

Graus sausage, potato,
and pepper foam.
Wine: Red or white
Garnacha from Cariñena.

Dalai Valdespartera

AVENIDA CASABLANCA, 30
RESERVATIONS: 976953646

TAPA + GARNACHA WINE
5,50 €

Crispy pork croquette
with a reduction of
century-old Garnacha
from Campo de Borja.
Wine: Garnacha Centenaria.

Envero Gastro Wine

PASEO DE LOS ROSALES, 26
RESERVATIONS: 605223208

TAPA + GARNACHA WINE
5,50 €

Layered Ternasco de Aragón
with truffle mayo.
Wine: Garnacha Centenaria.

El Escondite

PASEO DE LOS ROSALES, 30
RESERVATIONS: 628931005

TAPA + GARNACHA WINE
5,50 €

Corn and honey sponge cake
with pickled borage and
Ternasco de Aragón.
Wine: Garnacha D.O.
Cariñena, El Gordo.

Basho Café

CALLE DE FELIPE
SANCLEMENTE, 20
RESERVATIONS: 976216891

TAPA + GARNACHA WINE
5,50 €

White pork cheek empanada
with Garnacha red wine
and pickled Fuentes onion.
Wine: CDA D.O. Cariñena &
Siembra D.O. Calatayud.

PARTICIPATING
VENUES IN
GASTROGARNACHA



La Factoria

CALLE DE FELIPE
SANCLEMENTE, 5
RESERVATIONS: 699922226

TAPA + GARNACHA WINE
5,50 €

Green asparagus
from the Ebro River, Teruel
ham, and mushrooms.
Wine: Garnacha D.O.
Cariñena.

—

La Cava

AVENIDA MARIA
ZAMBRANO, 28-30
RESERVATIONS: 976074789

TAPA + GARNACHA WINE
5,50 €

Takoyaki stuffed with
Ternasco de Aragón.
Wine: D.O. Campo de Borja,
Coto de Haya.

—

Espumosos 5 marzo

CALLE CINCO DE MARZO, 14
RESERVATIONS: 976218490

MENU + GARNACHA WINE
25 €

Mushroom and borage
risotto.

Ternasco ribs with potatoes
and peppers.

Wine: D.O. Cariñena.

La Republicana

CALLE DE CASTO
MÉNDEZ NÚÑEZ, 38
RESERVATIONS: 976396509

TAPA + GARNACHA WINE
5,50 €

Cheek stew in Garnacha wine.
Wine: D.O. Cariñena
Garnacha.

—

Homosibaris
La Cebada

CALLE DE LOS CAMINOS
DEL NORTE, 24
RESERVATIONS: 976090983

TAPA + GARNACHA WINE
5,50 €

Teruel ham croquette &
Graus sausage croquette.
Wine: D.O. Calatayud La
Multa Garnacha.

MENU + GARNACHA WINE
25 €

STARTER
Barbastro pink tomato salad
with Fuentes onion, tuna
belly, and Aragon olives.
Garnacha Cava.

MAIN
Pork fillet with Teruel ham
and Stilton. Garnacha from
Calatayud: Cuevas de Arom &
As Ladieras.

DESSERT
Cheesecake with peach jam.

El Cocinero
de Miralbueno

PLAZA DE LOS LAGOS
AZULES, 7
RESERVATIONS: 976050058

TAPA + GARNACHA WINE
5,50 €

Cured beef croquette
with confit leek and
Fuentes onion.
Wine: Particular Cariñena.

—

La Casa de la
Marimorena

CALLE DE FUENCLARA, 4
RESERVATIONS: 976023077

TAPA + GARNACHA WINE
5,50 €

Teruel D.O. ham croquette.
Wine: Garnacha Centenaria.

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El Cocinero de Goya

PASEO RAFAEL ESTEVE &
CALLE PIERRE GASSIER S/N
RESERVATIONS: 976733872

MENU + GARNACHA WINE
55 €

(2 people)
Bottle of Garnacha
Centenaria.

Cachopo stuffed with Teruel
D.O. ham and Scamorza
cheese.

Dessert: Lotus cake.

Restaurante
Buenacara

CALLE DE CORTES
DE ARAGÓN, 30
RESERVATIONS: 976239460

TAPA + GARNACHA WINE
5,50 €

UZI TAPA
Filo pastry pouch with
sautéed Ternasco de Aragón
and nuts with seven spices.
Wine: Garnacha Coto de
Hayas Roble.

—

Restaurante
Mazmorra

CALLE VALLE DE BROTO, 18
RESERVATIONS: 976048618

MENU + GARNACHA WINE
55 €

LA BOMBA DE CASPE
Skewer with pitted Gordal
olive from Caspe stuffed
with Patamulo cheese from
Teruel, empeltre black olive
jam, pear quince, pickled
eggplant, black truffle, and
black olive powder.

2nd Prize, Best Skewer in the Zaragoza
and Province Tapas Contest 2023.

LA CROQUETA DE LA ABUELA
Salmorejo croquette with
hard-boiled egg and Teruel
D.O.P. ham, topped with an
Arbequina and Empeltre
EVOO foam from Sierra del
Moncayo D.O.P.

VII Edition of the Zaragoza and
Province Croquette Contest, 2025.

PARTICIPATING
VENUES IN
GASTROGARNACHA

JUAN ALTAMIRAS
Y LA TIERRA
Creamy “Brazal” rice
with Teruel pork cheek,
cooked in red wine with
rosemary honey.
Dish Ambassador for the Juan
Altamiras Culinary Days, 2024.

EL MONTE
Ternasco de Aragón I.G.P.
medallion with saffron aioli
from Jiloca. Roasted potato
with Fuentes onion.

EL CHOCOLATE
Chocolate ganache. Airy
chocolate sponge. Chocolate
crisp. Cocoa powder. Oreo
cookie crumble. Lime and
pineapple jam.

INCLUDES
Sourdough bread.
Solan de Cabras
mineral water.
Wine: Libre y Salvaje
Garnacha Blanca.

SPECIAL OFFER
WITH THE MENU
Order a bottle of red wine
Libre y Salvaje Porretón at
50% off (Single-vineyard
100% Garnacha wine aged
for 30 months in third-use
French oak barrels).

Casa Nogara
CALLE BRUNO SOLANO, 3
RESERVATIONS: 673583898

TAPA + GARNACHA WINE
5,50 €

Aragonese longaniza
cannelloni with mushroom
sauce.
Wine: Hacienda Molleda
Garnacha.

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La Hora Montecanal
AVENIDA DE LA ILUSTRACIÓN, 7
RESERVATIONS: 976923534

TAPA + GARNACHA WINE
5,50 €

Grape leaf roll filled with
rice and Ternasco de
Aragón I.G.P.
Wine: D.O. Cariñena
Garnacha Zaragocista.

—

Restaurante Atípico
Comfort Food
CALLE JOSÉ MARÍA LACARRA
DE MIGUEL, 18 - 20
RESERVATIONS: 610408414

TAPA + GARNACHA WINE
5,50 €

Grilled longaniza skewer
with crispy spiced potato
cubes.
Wine: Old Vine Garnacha
from Calatayud.

Taberna Modorro
CALLE DEL VALLE
DE ZURIZA, 15
RESERVATIONS: 601515976

TAPA + GARNACHA WINE
5,50 €

LA ROYA
Gilda-style skewer with
olive, anchovy, gorgonzola
cheese, piquillo pepper
drizzled with piparra oil,
and homemade vermouth
mayo.

—

Mas Torres
CALLE DE FRANCISCO
VITORIA, 19
RESERVATIONS: 601515976

MENU + GARNACHA WINE
55 €

Pink tomato with garlic,
Fuentes onion, and tuna
belly.

Cecina from El Bierzo with
white truffle oil.

Grilled vegetables with
gratinéed goat cheese.

Black truffle Spanish
omelet.

Our cured beef *cachopo*.

Baked cheesecake.

Wine: Garnacha.

Gastrobar Tonik
AVENIDA PUERTA DE SANCHO, 12
RESERVATIONS: 976443886

MENU + GARNACHA WINE
25 €

TO SHARE
Tuna belly salad with
escalivada and asparagus
with Garnacha reduction.

MAIN
Scrambled eggs with prawns,
spring garlic, and wild
asparagus.

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Café del Marqués
CALLE DEL MARQUÉS
DE LA CADENA, 50
RESERVATIONS: 976900316

TAPA + GARNACHA WINE
5,50 €

Steamed bao bun filled with
slow-roasted Teruel D.O.P.
pork belly, Garnacha wine
reduction, and onion sprouts.
Wine: Berola by Borsao.

—

Gastro Nolasco
PLAZA SAN PEDRO NOLASCO, 1
RESERVATIONS: 614456607

TAPA + GARNACHA WINE
5,50 €

Brioche filled with Aragonese
longaniza sausage,
caramelized Fuentes de Ebro
D.O.P. onion, and BBQ mayo.
Wine: Bole by Borsao (D.O.
Campo de Borja).

PARTICIPATING
VENUES IN
GASTROGARNACHA



Vita Taberna
Gastronómica

CALLE BRUNO SOLANO, 4
RESERVATIONS: 643847931

TAPA + GARNACHA WINE
5,50 €

Crispy oxtail with
caramelized Fuentes de
Ebro D.O.P. onion and
Garnacha wine reduction.
Wine: Aragonia Young Red.
Bodegas Aragonesas (D.O.
Campo de Borja).

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Restaurante
Antigua Casa Royo

CARRETERA LOGROÑO 7.8
RESERVATIONS: 976341009

MENU + GARNACHA WINE
55 €

Surprise of Teruel
D.O.P. ham.

Broken eggs with shredded
beef shank from Cinco Villas
and a Calanda peach D.O.P.
reduction.

Cod on tabbouleh with
American sauce, spiced
squid, and pickled mussels.

Grilled Ternasco de Aragón
I.G.P. (OVITAUSTE) on a bed
of fried potatoes (PATATAS
GOMEZ).

Wine: Century-old
Garnacha.

*All dishes use extra virgin olive
oil from the Somontano oil mill,
organically produced.

Hotel Don Jaime 54

CALLE DON JAIME, 54
RESERVATIONS: 976360105

TAPA + GARNACHA WINE
5,50 €

Creamy rice with sausage
from El Burgo de Ebro and
truffle mayonnaise.
Wine: Corona de Aragón
Garnacha. D.O. Cariñena.

—

La Doris Gastrotaberna

CALLE JOSÉ DE LA HERA, 2
RESERVATIONS: 690703417

TAPA + GARNACHA WINE
5,50 €

Taco with Ternasco de
Aragón I.G.P. and Fuentes de
Ebro D.O.P. onion.
Wine: Native Garnacha by
Care. D.O. Cariñena.

—

El Truco

CALLE ESTÉBANES, 3
RESERVATIONS: 690703417

TAPA + GARNACHA WINE
5,50 €

“Ear Pull”. Fried pork ear.
Wine: Libre y Salvaje. D.O.
Cariñena.

Restaurante La
Bodega de Chema

CALLE FÉLIX LATASSA, 34
RESERVATIONS: 976555014

MENU + GARNACHA WINE
55 €

STARTER
Low-temperature egg with
foie cream, black olive salt,
and popcorn.

FIRST COURSE
Phytoplankton rice with
prawns, squid, and wasabi
aioli.

MAIN COURSE (CHOOSE ONE)
Grilled beef tenderloin with
mushroom sauce, crispy
yolk, and potato wedges.

Monkfish stew with prawns
and mussels.

Grilled octopus with chipotle
parmentier, paprika oil, and
wakame seaweed.

Our roast suckling goat with
potatoes in “La Bodega de
Chema” style.

DESSERT MOMENT
PRE-DESSERT
Mandarin vodka sorbet.

Cheesecake with Maria
biscuit base and vanilla ice
cream.

Wine: Finca Bancales, 100%
Garnacha, D.O. Cariñena.

Mineral water included.

Coffee: 100% Arabica, black
label.

Mulo

C.C LOS PORCHES DEL
AUDIORAMA, PLAZA DEL
EMPERADOR CARLOS, 8
RESERVATIONS: 699458573

TAPA + GARNACHA WINE
5,50 €

Tender pork cheek bonbon,
slow-cooked and glazed
with dark chocolate and
Garnacha wine reduction,
served on crispy crystal
bread. Accompanied by a
smooth rosemary-aged
cheese cream, artisanal
cheese crisp, and edible
flowers.

Pork cheek (origin: Aragón).

Rosemary-aged cheese
(Aragonese artisan dairies).

Artisan crystal bread (local
bakeries).

Wine: Garnacha (D.O.
Campo de Borja).

PARTICIPATING
VENUES IN
GASTROGARNACHA



Restaurante Aragonia

CALLE MARQUÉS
DE CASA JIMÉNEZ S/N
RESERVATIONS: 976794243

MENU + GARNACHA WINE
55 €

STARTER
Iberian acorn-fed ham,
minimum 36-month cure.
Toasted coca bread with
extra virgin olive oil from
Sierra del Moncayo.

APPETIZER
Duo of C'aliai borage ravioli
filled with hake and prawn,
leek cream, white Garnacha,
and squid ink.

MAIN COURSE (CHOOSE ONE)
Cod stew with organic
tomato cream, Bureta
piquillo peppers, Aragonese
fritada, eggplant, and black
olives.

Oven-roasted deboned
lamb shoulder (Ternasco de
Aragón I.G.P.) with orange-
carrot *parmentier*.

DESSERT
C'aliai-certified pear glazed
in red wine and *torrija* of
spiced milk.

Wine: Flor de Añon Rosé
Garnacha (D.O. Campo
de Borja). Pi 3.1415 White
Garnacha by Bodegas Langa
(D.O. Calatayud). Garnacha
de Goya by Grandes Vinos y
Viñedos (D.O. Cariñena).

Artisan bread, Natural water
from Jaraba, coffee and
herbal teas.

Casa El Pescatero

CALLE ANDRÉS PIQUER, 4
RESERVATIONS: 727767315

TAPA + GARNACHA WINE
5,50 €

Special cod skewer.

Wine: Care, Native
Garnacha, both red and
white.

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La Rinconada
de Lorenzo

CALLE DE LA SALLE, 3
RESERVATIONS: 976555108

MENU + GARNACHA WINE
55 €

Pickled rabbit salad
with red berries.

Migas with ham and grapes.

Chickpeas with lobster.

MAIN COURSE (CHOOSE ONE)
Cod *chilindrón* style.

Hake Basque style (Orio).

Stewed Ternasco de Aragón
I.G.P. trotters.

Beef entrecôte with three
sides.

Pork tenderloin medallions
with boletus mushroom
sauce

Mountain-style lamb
shanks (Ternasco de Aragón
I.G.P.).

½ Oven-roasted Ternasco
de Aragón I.G.P. shoulder
with rustic potatoes
EXTRA €5.

Includes: Bread and 100%
Arabica coffee from Orús.

HOMEMADE DESSERTS
(CHOOSE ONE)
Desserts with €1 supplement: fig ice
cream, tiramisu, chocolate cake, or
wine-poached peach.

Wine: FAGUS.

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Albergue de Morata

CAMINO DEL BALDÍO,
MORATA DE JALÓN.
RESERVATIONS: 976818155

MENU + GARNACHA WINE
55 €

LA MANO DE LATOCIMAMA
Teruel D.O.P. ham croquette.
Winner of the 6th Zaragoza and
Province Croquette Contest.

GORITA
Winner of Best Tapa in the Province
and Second Best Teruel Ham Tapa,
Zaragoza and Province Tapas Contest
2024.

CORREQUE 2019
Best Mediterranean Tapa, Zaragoza
and Province Tapas Contest 2019.

CATRINA ARAGONESA 2021
Tapa representing Aragón
in the National Tapas Contest
of Valladolid, 2021.

EL CONO DE LA ABUELA TERESA
Second Best Original Tapa,
Cafés y Bares 2017.

Organic cardoon with sheep
yogurt and almond cream.
Corina greens with egg and
diced Teruel D.O.P. ham.
HORECA 2024 award for Best
Aragonese Menu.

Ternasco de Aragón I.G.P.
with boletus and truffle
sauce.
HORECA award for Best New
Restaurant 2021.

DESSERT
Tasting of Aragonese
delicacies.

Wine: Coto de Hayas, Tres
Picos Borsao, Garnacha
Centenaria.

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El Candelas

CALLE DEL MAESTRO
MINGOTE, 3
RESERVATIONS: 976423025

TAPA + GARNACHA WINE
5,50 €

Iberian pork tenderloin with
pear in red Garnacha wine.
Wine: Pizarras D.O.
Calatayud.

MENU + GARNACHA WINE
40 €

House appetizer. Warm
baby squid salad with garlic
and Garnacha wine caramel.

Salmon sashimi with
wakame seaweed and
wasabi ice cream.

Artichoke risotto with
Teruel D.O.P. ham and
Parmesan crisp.

PARTICIPATING
VENUES IN
GASTROGARNACHA

Iberian pork tenderloin
with pear in red Garnacha
and potato chips.

Carrot cake with white
Garnacha sorbet.

Wine: Borsao Cabriola. D.O.
Campo de Borja.

Casa Teresa

PASEO DE LOS ROSALES, 26
RESERVATIONS: 976592616

TAPA + GARNACHA WINE
5,50 €

Ternasco de Aragón I.G.P.
croquette.
Wine: Vinos del Viento. D.O.
Campo de Borja.

Casa Arrizau

CALLE DE ANTONIO GIL
DE JASA, 14
RESERVATIONS: 976237746

TAPA + GARNACHA WINE
5,50 €

Stuffed Swiss chard stem
with its own cream and
Aragonese longaniza.
Wine: Garnacha from Old
Vines “Viñas Viejas de la
Dolores,” Calatayud.

Parrilla Nardone

CALLE ESTAJEDAS, 10, LUESIA
RESERVATIONS: 675848277

TAPA + GARNACHA WINE
5,50 €

Brioche filled with Ternasco
de Aragón I.G.P., homemade
spicy pickle jam, homemade
mandarin mayonnaise, and
peanut praline.
Wine: Centifolia. Bodegas
Aragonesas. D.O. Campo de
Borja.

Urola

CALLE DE SAN JUAN
DE LA CRUZ, 9
RESERVATIONS: 976560221

MENU + GARNACHA WINE
40 €

Piparra gazpacho with
marinated anchovy and
octopus.

Young peas, pod broth, cured
shrimp, and garlic-plankton.

Hen and truffle cannelloni.

MAIN (CHOOSE ONE)
Squid with noodles and
vegetables.

Angus meatballs in jus.

DESSERTS
Loquat, vanilla, elderflower,
and rose.

Cherries, Amaretto, and
coconut.

Wine: Borsao Selección.

El Caserío de Biel

C. MAYOR, 20. BIEL
RESERVATIONS: 976669083

TAPA + GARNACHA WINE
5,50 €

Grilled Ternasco de Aragón
I.G.P. on charcoal-glazed
peppers and caramelized
Fuentes de Ebro D.O.P.
onion.

MENU + GARNACHA WINE
55 €

Wild boar cannelloni with
borage carbonara (C’alial).

Grilled Ternasco de Aragón
I.G.P. montadito with green
charcoal-glazed peppers and
caramelized Fuentes de Ebro
D.O.P. onion.

Bao bun stuffed with
Andalusian-style squid
and Longaniza mayonnaise
(C’alial de Aragón).

Wood-fired *migas* from Biel
with grilled duck magret and
sautéed Calanda peach D.O.P.

DESSERT
Our Five-Cheese Cake.

Includes: Water, bread.

Wine: Carabi. D.O. Campo de
Borja.

Restaurante Maite*

PLAZA DE SAN PEDRO
NOLASCO, 5
RESERVATIONS: 976397474

*Terrace

TAPA + GARNACHA WINE
5,50 €

Oyster with peach and
hazelnuts.
Wine: Prados Garnacha. D.O.
Campo de Borja.

Marpy

PLAZA SANTA MARTA, 8
RESERVATIONS: 976392613

TAPA + GARNACHA WINE
5,50 €

Shrimp fritter with lime gel.
Wine: Bruxon Garnacha.
D.O. Calatayud.

Cervecería D’Jorge
Torre Outlet

CALLE DE PIKOLIN. CENTRO
COMERCIAL TORRE OUTLET
RESERVATIONS: 946445944

TAPA + GARNACHA WINE
5,50 €

Mini sandwich with
caramelized onion,
green pepper, bacon, and
Ternasco de Aragón I.G.P.
Wine: Particular. D.O.
Cariñena.

PARTICIPATING VENUES IN GASTROGARNACHA

Cervecería D’Jorge Plaza San Francisco

PLAZA SAN FRANCISCO, 18
RESERVATIONS: 976088394

TAPA + GARNACHA WINE
5,50 €

Mini sandwich with
caramelized onion,
green pepper, bacon, and
Ternasco de Aragón I.G.P.
Wine: Particular. D.O.
Cariñena.

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Albarracín

PLAZA NUESTRA SEÑORA
DEL CARMEN, 1-2-3
RESERVATIONS: 976158100

TAPA + GARNACHA WINE
5,50 €

Confit Teruel I.G.P. pork
cheeks on creamy potato
and Garnacha jus from
Campo de Borja.
Wine: Garnacha. D.O.
Campo de Borja.

—

El Molino Torre Outlet

CALLE DE PIKOLIN. CENTRO
COMERCIAL TORRE OUTLET
RESERVATIONS: 976445946

TAPA + GARNACHA WINE
5,50 €

Mini sandwich with sliced
potatoes, cheddar cheese,
Ternasco de Aragón I.G.P.,
and roasted red pepper.



Wine: Particular. D.O.
Cariñena.

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Brasería Fire

CALLE DE SANTIAGO, 12,
CASCO ANTIGUO
RESERVAS: 876544288

TAPA + COPA DE VINO GARNACHA
5,50 €

TAPA BAOTERNASCO
Bao bun filled with wood-
fired roasted Ternasco de
Aragón I.G.P., truffle sauce,
and baby greens.
Wine: Garnacha Nativa
CARE.

—

Blasón del Tubo

CALLE DEL BLASÓN
ARAGONÉS, S/N,
CASCO ANTIGUO
RESERVAS: 976204687

TAPA + COPA DE VINO GARNACHA
5,50 €

Teruel I.G.P. pork tenderloin
wrapped in bacon with
ratatouille, served with
French fries.
Wine: Coto de Hayas
Varietales.





GARNACHA FESTIVAL

Visit the website



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