

Menú Disfrutar

Taco of a Royale of Hare

Trout tartar with its caviar and fossil salt

Pickled artichokes with cockles, razor clam and shrimp

Pork “mask” with “salsa brava”, King prawns and a chive mayonnaise

Moorish style **lamb shoulder**

Mango, passion fruit and coconut

Price: 58.00 €

Menú Molino

Wild boar, “sobrasada” and lime patty

Foie and corn chocolate

Smoked carpaccio of marinade trout with pine nuts ice cream

White asparagus with tear peas, yolk and iberian ham

Partridge ravioli braised Toledana style with truffle

Codium pil pil **cod fillet**

Tube of tea and white chocolate with mango ice cream

Price: 68.00 €

Nuestros menús gastronómicos se sirven a mesa completa.

Surtido de PANES 100% artesanos. Elaborados en la propiedad con harinas ecológicas de espelta, trigo negrillo, florenci aurora, trigo corazón. Amasado a mano, sin aditivos y con nuestra propia masa madre. Cereales antiguos que aportan al pan un inconfundible sabor a cereal.

Menú Celebrar

Taco of a Royale of Hare

Trout tartar with its caviar and fossil salt

Wild boar, "sobrasada" and lime patty

Foie and corn chocolate

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Pickled artichokes with cockles, razor clam and shrimps

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White asparagus with tear peas, yolk, and iberian ham

Partridge ravioli braised Toledana style with truffle

Pork "mask" with "salsa brava", King prawns and a chive mayonnaise

Codium pil pil **cod fillet**

Moorish style **lamb shoulder**

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Mango, passion fruit and coconut

Tube of tea and white chocolate with mango ice cream

Price: 85.00 €

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