

Menú Molienda

Cone of venison tartar with anchovy caesar sauce
Wild board, "sobrasada" and lime patty
Beetroot taco with "morteruelo" pâté
Foie and corn sable chocolate

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Wild figs with yolk and Iberian ham

Pork feet with lemon, capers and cracklings

Pigeon pâté with beetroot and onion biscuit

Grilled loin of Galician blonde beef with potatoes

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Peach, almond and lemon-thyme

Price: 75.00 €

Menú Clásicos

Melon soup with Palo Cortado and mojama of tuna
Croquette of Iberian ham with organic local rye flour and goat's milk
Cone of venison tartar with anchovy caesar sauce
Wild board, "sobrasada" and lime patty

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Ramen of Manchego black garlic soup with mushrooms

Socarrat of pork face with carabineros and "brava" sauce

Cod loin with mushroom pil pil and stew broth.

Shoulder of **local lamb**, Moorish style

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Tube of tea with Alcarria honey

Price: 85.00 €

The menus will be served for complete tables

Our Bread 100% artisan Homemade with ecological flour, spelt, black wheat, florenci aurora, heart wheat.

Menú Esencias

Melon soup with Palo Cortado and mojama of tuna
Croquette of Iberian ham with organic local rye flour and goat's milk
Cone of venison tartar with anchovy caesar sauce
Wild board, "sobrasada" and lime patty
Beetroot taco with "morteruelo" pâté
Foie and corn sable chocolate

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Perdigacho in spelt bread with tomato aioli

Detox slushie with **mussels, cockles** and roasted avocados

Wild figs with yolk and Iberian ham

Wok of fresh spinach with smoked beef jerky, old manchego cheese and Thai
prawn sauce

Pork feet with lemon, capers and cracklings

Pigeon pâté with beetroot and onion biscuit

Smoked trout tiradito with sesame ice cream

Grilled loin of Galician blonde beef with potatoes

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Peach, almond and lemon-thyme

Tube of tea with Alcarria honey

Precio: 95.00 €

The menus will be served for complete tables

Our Bread 100% artisan Homemade with ecological flour, spelt, black wheat, florenci aurora, heart wheat.