

## **Menú Molienda**

*Old cheese with olive oil and black truffle*

*Trout tartar with its caviar*

*Croquette of Iberian ham with organic local rye flour and goat's milk*

...

**The cooked leeks** (our version of the classic *cocido*)

**Potato gnocchis and cod stew**

**Pork feet carpaccio** with cracklings, capers and lemon

**Royal duck** with citrus

...

**Green apple**, cinnamon, coconut and curry

*Price: 75.00 €*

## **Menú Clásicos**

*Foie and corn sable chocolate*

*Perdigacho in spelt bread*

*Croquette of Iberian ham with organic local rye flour and goat's milk*

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**Ramen of Manchego black garlic** soup with mushrooms

**Socarrat of pork face** with red prawns and *brava* sauce

**Cod loin** with mushroom pil pil and stew broth

Shoulder of **local lamb**, Moorish style

...

**Tube of tea** with *Alcarria* honey

*Price: .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.

## **Menú Esencias**

*Old cheese with olive oil and black truffle*

*Trout tartar with its caviar*

*Perdigacho in spelt bread*

*Croquette of Iberian ham with organic local rye flour and goat's milk*

...

**The cooked leeks** (our version of the classic *cocido*)

**White beans** with *boletus*, red prawns and iberian pancetta

**Potato gnocchis and cod** stew

**Partridge ravioli** in *Toledana* style with truffle, carrot and cumin creamy sauce

**Pork feet carpaccio** with cracklings, capers and lemon

**Baby squid** with black garlic in its own ink

**Royal duck** with citrus

...

**Green apple**, cinnamon, coconut and curry

**Tube of tea** with *Alcarria* honey

*Precio: 105.00 €*

***The menus will be served for complete tables***

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