

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

...

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

Price: 105.00 €

The menus will be served for complete tables

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