

Molino Bistró

Starters

Croquette of Iberian ham with organic local rye flour and goat's milk	18.00€
Homemade tuna and egg pasties (4 pcs.)	17.70€
Jamón 100% Ibérico	26.80€
Smoked cecina from <i>León</i> in olive oil	19.20€
Creamy cheese Retorta	18.40€
<i>Morteruelo</i> (home made hunting pâté) with our black wheat bread	21.60€
Dried tomatoes salad with <i>Burrata</i> cheese and basil	20.25€
<i>Migas</i> (fried breadcrumbs) with poached egg, garlic, chorizo meat, bacon rashers and grapes	20.10€
Sautéed snow peas with potato cream and <i>jamón ibérico</i>	19.50€

Mains

Pork feet with local organic chickpeas from <i>Palazuelos</i>	26.40€
Trout carpaccio with pine nut vinaigrette and <i>Manchego</i> cheese.	25.20€
Stuffed veal tail ravioli with mushrooms and <i>Bordalesa</i> sauce	28.60€
Cod loin with mushroom pil pil and stew broth	29.40€
Chicken meetballs in <i>pepitoria</i> sauce	27.60€

Desserts

Red fruits infusion with black tea ice cream	8.80€
Pineapple coconut and rum	8.80€
Creamy chocolate with fresh milk ice cream and spices	9.75€
Tube of tea with <i>Alcarria</i> honey	9.25€
Homemade yoghurt (Coupled with jam if desired)	5.50€

Artisan breads made with our very own sourdough and local organic flour
(Price per person) 2.50€

10% VAT included

Room Service in room available from 7:00 p.m. to 9:30 p.m. upon request

+15% fee

