

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

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Anchovies and olives dressed with green salad

Wild figs with yolk and Iberian ham

Pork feet carpaccio with cracklings, capers and lemon

Piglet with toast garlic sauce, honey and truffle

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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

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Tube of tea with Alcarria honey

Price: .90.00 €

The menus will be served for complete tables

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

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Anchovies and olives dressed with green salad

Wild figs with yolk and Iberian ham

Potato gnocchis and cod stew

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

Pork feet carpaccio with cracklings, capers and lemon

Hake with cockle pilpil, citrus and fresh herbs

Piglet with toast garlic sauce, honey and truffle

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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.