

## ***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*

...

**Duck salad** with strawberries and mustard

**Cooked soup** “*Duelos y quebrantos*”

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

**Piglet** with toast garlic sauce, honey and truffle

...

**Beetroot, coffee and raspberry**

*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: .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*

...

**Duck salad** with strawberries and mustard

**Cooked soup** “*Duelos y quebrantos*”

**Squid and *carabinero fideua*** with black garlic

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

**Piglet** with toast garlic sauce, honey and truffle

**Hake** with cockle pilpil, citrus and fresh herbs

**Piglet** with toast garlic sauce, honey and truffle

...

**Beetroot, coffee and raspberry**

**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.