

Molino Bistró

Starters

Croquette of Iberian ham with organic local rye flour and goat's milk	19.00€
Homemade tuna and egg pasties (4 pcs.)	18.50€
Jamón 100% Ibérico	29.50€
Creamy cheese Retorta	19.50€
Dried tomatoes salad with <i>Burrata</i> cheese, anchovies and basil	21.50€
<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

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 meatballs in <i>pepitoria</i> sauce	27.60€

Desserts

Mango sponge with coconut ice cream	8.80€
Pineapple coconut and rum	8.80€
Creamy chocolate with <i>Baileys</i>	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€
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10% VAT included

Room Service in room available from 7:00 p.m. to 9:30 p.m. upon request	+15% fee
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