

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

-

Our bread, olive oil and salt

Mushroom carbonara

Asparagus with Gnocchi in Green Sauce

Squid and *carabinero fideua* with black garlic

Piglet with toast garlic sauce, honey and truffle

-

Chocolate and *algarroba* millefeuille with ice cream

Small pleasures

Price: 95.00 €

Menú Clásicos

Foie and corn sable chocolate

Perdigacho in spelt bread

Croquette of Iberian ham with organic local rye flour and goat's milk

-

Our bread, olive oil and salt

Ramen of Manchego black garlic soup with mushrooms

Socarrat of pork face with red prawns and brava sauce

Partridge ravioli in Toledana style with carrot cream

Cod loin with mushroom pil pil and stew broth

Shoulder of local lamb, Moorish style

-

Tube of tea with Alcarria honey

Small pleasures

Price: 115.00 €

Pairing menu Molienda and Clásicos.

Local and proximity wines. 45€/person

The menus will be served for complete tables

Our Bread 100% artisan Homemade with ecological four, 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

-

Our bread, olive oil and salt

Mushroom carbonara

Pigeon *pâté* with beetroot and salad shoots

Asparagus with Gnocchi in Green Sauce

Squid and *carabinero fideua* with black garlic

Crispy pork feet with *chicharrones*

Hake with cockle pilpil, citrus and fresh herbs

Piglet with toast garlic sauce, honey and truffle

-

Chocolate and algarroba millefeuille with ice cream

Tube of tea with Alcarria honey

-

Small pleasures

Price: 128.00 €

Pairing menú Esencias
Local and proximity wines. 60€/person

The menus will be served for complete tables

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