



STARTERS

- Garlic soup, poached egg and ham aroma
- Celery cream with ecologic caviar
- Prawns carpaccio and red fruits
- Mushrooms "Perrechico", brains of pork in its sauce
- Steamed natural vegetables, toasted almond sauce and **"AOVE"**
- Green salad from our **"Cigarral"** with tomato **BIO** and aromatic herbs and red fruits
- Rice, saffron and squids
- Scallops from the Bay of Biscay, black garlic from Pedroñeras and salt in salt
- Grilled duck liver, oil bread and spices
- Asparagus of Camuñas **BIO**, prawns of Vinaros and aromas of Cigarral

FISH

- Sea bass and pickled vegetables and tamarillo
- Turbot, quinoa, seaweed and toasted almonds
- Monkfish, cream of celery, lemon and pistachio

MEAT

- Red partridge from Toledo, six textures aroma of thyme and extra olive oil Montes de Toledo cornicabra
- Pigeon, torcaz with vegetable fideuá
- Deer loin, pistachios, D.O wine reduction Mentrída and pears
- Lamb shank D.O Mancha with aroma of **AOVE** Montes Toledo
- Roasted suckling pork at low temperature and candied pumpkin
- Acorn-fed Iberian, wine and kiwi
- Iberian pork sirloin, purple and yellow passion fruit **(2 pax)**

CHOICE OF TWO DISHES: 1 STARTER, 1 FISH OR MEAT AND THE DESSERT OF THE DAY

68,00

SUGGESTIONS FOR CHILDREN

- Fresh pasta, tomato and cheese
- Young veal tenderloin or Hake delights
- Dessert **39,00**

CHEF'S MENU

3 Appetizers

Prawns carpaccio, pomegranate and passion fruit

Spelled pasta, poached egg and black truffle from Alto Tajo

Rice, saffron and squid

Norway lobster, AOVE and aroma of oregano

Fish market

Roasted suckling pork, wine and quinoa

Saffron cream ice - cream

Candy sphere with manchego pistachios

Small sweets

78,00

HARMONY OF DISHES WITH FOUR WINES

(Selected by the sommelier)

26,00

We have allergen information for the client

*All our prices include V.A.T
Coin: Euros*

