



## STARTERS

Tomato, strawberry and raspberry soup  
Melon soup and mint sorbet  
Red tuna fish "ceviche", prawn and cockles  
Green salad from our "*Cigarral*" with tomato *BIO*, aromatic herbs and red fruits  
Prawns carpaccio and red fruits  
Venison thyme and extra virgin olive oil  
Steamed natural vegetables, almond sauce and prawn  
Pumpkin flower in tempura and ratatouille "pisto manchego"  
Rice, saffron and squid  
Grilled duck liver, oil bread and spices

## FISH

Sea - bream, garlic oil and chilli pepper  
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  
Deer sirloin, wine reduction cencibel, quinoa and blood sausage  
Lamb D.O Mancha with aroma of *AOVE* Montes Toledo  
Roasted suckling pork at low temperature and candied pumpkin  
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**

**69,00**

## SUGGESTIONS FOR CHILDREN

Fresh pasta, tomato and cheese  
Young veal tenderloin or Hake delights  
Dessert

**39,00**

## CHEF'S MENU

3 Appetizers

Prawns carpaccio and red fruits

Spelled pasta, poached egg and black truffle from Alto Tajo

Piglet ear, apple, raisins and nuts

Lobster, its juice and beet

Fish market

Deer sirloin, wine reduction Cencibel, quínoa and blood sausage

Truffle "Aestivum" ice - cream

Caramel sphere with yogurt and ground pistachio from Villacañas

Small sweets

79,00

## RECOMMENDATIONS

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Iberian ham	36,00
10 gr of Ambrose&Paubet caviar	35,00
30 gr of Amborse&Paubet caviar	80,00
50 gr of Amborse&Paubet caviar	108,00

## HARMONY OF DISHES WITH FOUR WINES

*(Selected by the sommelier)* 26,00

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*We have allergen information for the client*

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

