



## STARTERS

- Cream of cauliflower and organic caviar
- Veal Snouts with seasonal mushrooms, egg yolk and truffle
- Spelled pasta with mascarpone
- Green salad from our "*Cigarral*" with tomato **BIO** and aromatic herbs
- Shrimp carpaccio and berries from the forest
- Citrus gel trout roe
- Natural steamed vegetables and white garlic
- Rice, saffron **D.O. Mancha** and *wild quail*
- Duck liver, oil bread and spices
- White beans, red partridge and **AOVE of the Montes de Toledo**

## FISH

- River eel with saffron **D.O. Mancha** and chufa (Fishery garlic)
- Seabass, pickled vegetables and tamarillo
- Turbot, quinoa, seaweed and roasted almonds
- Monkfish with tomato, saffron **D.O. Mancha** with pistachios

## MEAT

- Red partridge from Toledo in textures, **Cornicabra AOVE** aroma **Montes de Toledo**
- Toromaz dove braised in its sauce
- Deer loin, reduced cencibel wine, quinoa and black pudding
- Lamb shank **D.O. Mancha** with **Cornicabra AOVE** aroma **Montes de Toledo**
- Roasted suckling pork at low temperature and candied pumpkin

**2-PLATE COMPOSITE MENU: CHOICE OF AN ENTRANT, A FISH OR MEAT AND DESSERT OF THE DAY THE DESSERT OF THE DAY 69,00**

## SUGGESTIONS FOR CHILDREN

- Spelled pasta pasta, tomato **BIO** and cheese
- Young Veal Tenderloin or *Hake delights*
- Dessert from the Chef 39,00

## CHEF'S MENU\*\*

3 Appetizers

Prawns carpaccio and red fruits

Turtdove, apple, raisins and walnuts

Cooked octopus with aromas of sea and garden'

Pickled wild river trout with pistachio

Lamb shank *D.O. Mancha* with aroma *A.O.V.E. Montes de Toledo*

Truffle "Aestivum" ice - cream from Sigüenza

Caramel sphere with yogurt and ground pistachio from Villacañas

Small sweets

79,00

*\*\*Menu served at full table per diner*

## RECOMMENDATIONS

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Iberian ham	36,00
Venison thyme and extra virgin olive oil	36,00
Cheese 4 varieties (2 from La Mancha)	33,00

## HARMONY OF DISHES WITH FIVE WINES

*(Selected by the sommelier)* 34,00

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*We have allergen information for the client*

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

