

Restaurant

Starters

Premium Iberian ham shavings	21.00€
Top quality cured Manchego cheese	19.00€
Venison jerky dressed with olive oil and oregano	21.00€
Iberian sirloin from the Extremadura pastures (dehesas, Protected Designation of Origin)	21.00€
Manchego asadillo* salad with pickled partridge from the Toledo mountains (Montes de Toledo, PDO)	16.50€
* Roasted red pepper and tomato	
Citrus and cod salad with mango vinaigrette	16.50€
Pickled venison salad with soy vinaigrette and green sprouts	17.50€
Natural artichoke in garlic with foie	19.50€
Scallops with porcini mushrooms, onions and Manchego cheese	8.00€/unit
Bean stew with baby squid in its ink	16.50€
Grilled octopus with paprika garlic and potato cream	20.00€
Cod fritters with Manchego casserole	16.50€
Porcini mushroom in a Pedro Ximénez (wine) reduction	19.50€

Soups, Eggs and Rice

Castilian garlic soup with free-range egg	10.00€
Onion soup with Manchego cheese gratin	10.00€
Zucchini, mushroom and prawn sauté	16,50€
Partridge stew with natural beans	16.50€
Red rice with prawn and cod	23,50€
Brothy rice with game meat [venison and partridge]	20.00€
Porcini mushroom risotto with foie and vegetables	23.00€

Fish

Red tuna with caramelised onion and grapes	22.00€
Hake fillet stuffed with leeks and prawns with tomato stew	19.50€
Baked monkfish with Airén white wine reduction and vegetables	20.00€
Confit of cod in its juice and a Piquillo pepper veil	19.00€
Baked croaker fish with apple with PX reduction and soy	19.00€

*ASK OUR STAFF ABOUT THE DAILY FISH SPECIAL

Meats

Bay-scented roast suckling pig [speciality of the house]	23.00€
Old-fashioned roast suckling lamb shoulders [speciality of the house]	23.00€
Spanish bull tail stew	19.50€
Confit of suckling pig thick slice in its juice	24.00€
Grilled venison sirloin in a red wine sauce	23.00€
Toledo-style partridge	22.00€
Lightly salted grilled beef sirloin	22.00€
Grilled beef tenderloin with natural foie	23.00€

*DIFFERENT SAUCES FOR THE GRILLED MEAT

Desserts

Mascarpone cream with caramelised grapes	6.50€
Pineapple ravioli stuffed with coconut ice and orange soup	5.50€
Apple pie with hot chocolate and homemade vanilla ice cream	7.00€
Rice pudding, today and yesteryear (with crispy rice and milk foam)	5.50€
Three-chocolate cream [orange, dark with almonds and white]	5.50€



Regulation (EU) No. 1169/2011
This establishment has available information regarding allergies and
food intolerances.
Ask our staff for information or scan this QR code.