



To Share

<i>Candied Artichoke flowers with Flor de Sal from Saelices and EVOO</i>	19,50 €
<i>"El Ánade Real" mediterranean salad</i>	16,00 €
<i>Garden tomato salad with burrata cheese and homemade pesto</i>	16,50 €
<i>Prawns in garlic sauce with a touch of spice</i>	15,00 €
<i>Soria's fried pork belly with "shepherd's" potatoes</i>	19,00 €
<i>Sigüenza's black pudding taco with caramelized pepper</i>	16,50 €
<i>Grilled and candied in oil leek from Ribera</i>	13,50 €
<i>Mellow serrano ham croquettes "El Ánade Real"</i>	13,00 €
<i>Cantabrian anchovy in EVOO (10 large fillets)</i>	19,50 €

Our spoon stews

<i>Homemade typical Castilian hot Soup</i>	14,50 €
<i>Homemade Onion soup with parmesan crostini</i>	15,00 €
<i>Homemade Cream of pumpkin hot soup coconut cream</i>	13,50 €
<i>Migas (typical spanish food) with seasonal bread crumbs & grapes) in "alcarreño style" with fried egg from our farmyard</i>	14,00 €





Rices

<i>Risotto</i>	<i>14,50 €</i>
<i>with seasonal Boletus mushrooms</i>	
<i>Creamy rice</i>	<i>16,90 €</i>
<i>with scallops in shrimp sauce</i>	

Meats

<i>Grilled cured beef loin</i> (450 to 500 gr)	<i>32,90 €</i>
<i>Lamb ingot in sauce</i>	<i>29,00 €</i>
<i>Duck breast</i> <i>with fig jam sauce and caramelized pumpkin</i>	<i>22,50 €</i>
<i>Grilled skirt steak</i> <i>with garnish</i>	<i>26,00 €</i>
<i>Oxtail and Veal Cheek Medallions</i>	<i>24,00 €</i>

Our roasts in a wood oven

on order in 24 hours before

<i>Baby Goat (Cabrito "de la tierra") (2 people)</i>	<i>51,50 €</i>
<i>Baby Lamb (Cordero Lechal) (2 people)</i>	<i>51,50 €</i>
<i>Suckling pig (2 people)</i>	<i>46,00 €</i>





Fish

<i>Sea bass fillet with garlic & paprika sauce</i>	<i>35,00 €</i>
<i>"Bocartes" in casserole</i>	<i>17,50 €</i>
<i>Grilled octopus with "shepherd's" potatoes</i>	<i>29,50 €</i>
<i>Candied black monkfish tail with seafood</i>	<i>32,00 €</i>
<i>Candied Wild turbot in sauce</i>	<i>32,00 €</i>

Desserts

<i>Homemade sheep's milk curd with honey from our bees</i>	<i>6,50 €</i>
<i>Homemade creamy custard made with eggs from our chickens</i>	<i>6,50 €</i>
<i>Cheesecake with spiced apple compote</i>	<i>8,00 €</i>
<i>Brownie with red berries & ice cream</i>	<i>7,50 €</i>
<i>Homemade Tangerine sorbet with vanilla ice cream</i>	<i>8,00 €</i>
<i>Artesanal ice cream "Los Alpes"</i>	<i>6,90 €</i>
<i>Service & appetizer</i>	<i>2,70 €</i>



Tax Included

