



To Share

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

Our spoon stews

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





Rices

Risotto **14,50 €**
with seasonal Boletus mushrooms

Cremy rice **16,90 €**
with scallops in shrimp sauce

Meats

Grilled cured beef loin **32,90 €**
(450 to 500 gr)

Lamb ingot in sauce **29,00 €**

Duck breast **22,50 €**
with fig jam sauce and caramelized pumpkin

Grilled skirt steak **26,00 €**
with garnish

Oxtail and Veal Cheek Medallions **24,00 €**

Our roasts in a wood oven *on order in 24 hours before*

Baby Goat (Cabrito "de la tierra") (2 people) **51,50 €**

Baby Lamb (Cordero Lechal) (2 people) **51,50 €**

Suckling pig (2 people) **46,00 €**





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

