

EL PRADO

LOUNGE RESTAURANT



HOTEL
LA CAMINERA
CLUB DE CAMPO

WINES

Sparkling

	Glass	Bottle
Noc Brut Prestige 2019, VT Castilla	8	35
Raventos i Blanc de Nit 2021, Conca del Riu Anoia	7	32
José Michel & Fils Brut Tradition, AOC Champagne	12	45

Sweet, fortified & oxidative

Lustau Manzanilla Papirusa 37cl., Sanlúcar de Barrameda	4	20
Emilio Hidalgo Oloroso Villapanés, Xerez-Jerez-Sherry	10	50
Niepoort Tawny, Porto	6	25
Quinta do Noval L.B.V, Porto	8	38
Néctar de Farruche 50 cl 2022, Valdepeñas	7	30
Finca Antigua Moscatel 2022, La Mancha	5	20

Rosé

Avienne Garnacha 2022, VT Castilla	6	27
Sirena del Maar Syrah 2022, VT Castilla	6	27

La Mancha whites

Garagewine Airén 2022, VT Castilla	5	22
Media Legua Viñas Viejas Airén 2022, Valdepeñas	7	30
Guadianeja Encascada Alto Hungrao 2022, VT Castilla	5	22
Finca Rio Negro Gewurztraminer 2021, VT Castilla	6	25
Son d Sol Pedro Ximénez Seco 2021, VT Castilla	6	25
El Beso Chardonnay 2020, Pago Guijoso	6	25
Talva Fermentado en Barrica 2019, Pago del Vicario	6	25

Other whites

	Glass	Bottle
Miña Rula Godello 2022, Valdeorras	6	25
Zárate Albariño 2022, Rías Baixas	7	30
Marqués de Riscal Finca Montico 2022, Rueda	7	30
Abel Mendoza Viura 2021, Rioja	8	35
12 Lunas Chardonnay y Gewurztraminer 2022, Somontano	6	25

La Mancha reds

Casa La Nava 12 Meses 2021, Valdepeñas	7	32
Calar del Rio Mundo 2016, VT Castilla	7	30
Río Negro Tinto 2018, VT Castilla		30
La Viña es Bella Garnacha 2021, VT Castilla	6	25
A Dos Manos Garnacha 2020, Méntrida	6	25
Pino Bobal 2021, Manchuela	8	35
La Cueva Colorá Cencibel 2020, VT Castilla	6	25
Noqueado Tempranillo 2020, La Mancha	6	25




Other reds

Dido 2020, Montsant		30
Viña Ardanza Reserva 2015, Rioja		38
Dominio de Atauta 2020, Ribera del Duero	9	40
La Cendra Garnacha 2021, Cebreiros	8	38
Casa Castillo Monastrell 2021, Jumilla	5	22
Las Sabias 2019, Toro	7	30
Mastines Garnacha Tintorera 2017, Ribera del Guadiana		40
ARX 2019, VT Cádiz	8	35
AD Fines Pinot Noir 2019, Penedès		45


If you don't find the appropriate reference, we have an extended Wine Menu at your disposal. Please ask our staff.

LOUNGE RESTAURANT

Tapas & appetizers

Homemade croquettes (Iberian ham, boletus edulis or mixed) - 8 units -	15
Anchovies from Santoña with bread toasts and grated tomato - per unit -	2,50/und
Olivier salad	14
Traditional Castilian soup with its garnish	16
French onion soup with smoked «Taray» cheese 	14
Ox tail or roasted pork rib arepas with guacamole and pico de gallo	6,50/u
Partridge and hare arepas with avocado and pico de gallo	6,50/u
Slightly sautéed baby vegetables with parsnip cream and black olive powder	17
Octopus, manchego cheese froth, La Vera paprika cream and garlic	20
Balfegó red tuna ceviche	24
Low temperature cooked egg, truffled creamed potato and boletus sauce	19
Artisanal manchegan cheese assortment with its garnish	21
Acorn fed iberian ham from Los Pedroches valley	34
Seasoned tomato with avocado and rocket leaves 	15
La Caminera estate pickled partridge salad with pistachio and pomegranate	16
La Caminera salad with Caesar sauce, fried chicken breast, bacon, black olives and croutons 	16

Rice & pasta

King prawn and calamari black rice - min 2 pax -	22
Vegetable paella - min 2 pax - 	19
Honeyed lobster rice - min. 2 pax -	28
“La Caminera” partridge, rabbit and porcini mushroom rice - min. 2 pax -	20
Rigatoni or fetuccini with your choice of sauce (Pesto, homemade tomato sauce or carbonara)	15


From the sea

Low temperature cod, onion cream and black olive	26
Steamed hake, leek cream and roasted shallots	25
Turbot, roasted baby potatoes with green olive and pickled chili emulsion	27
Sea bass on red tuna stock, sriracha and mushrooms	26

From the farm

Matured cow rib eye steak, french fries and «Padrón» peppers 30 minutes preparation	48
Venison loin, mushroom cream and chestnut stew	26
Wild boar ragout, diced potato and sautéed vegetables	24
Confit suckling lamb with thym and Rosemary, pumpkin cream and spinach	28
Beef tenderloin, red pepper sauce and iberian pork cheek	28
Low temperature roast chicken breast with lemon and oregano, wild rice	21
Beef burger with cheddar cheese, tomato, bacon and fried egg	19
Venison burger with goat cheese, tomato, bacon and fried egg	19
La Caminera Club sandwich	17

Desserts

Pistachio crème brûlée with hazelnut ice cream	9
Creamed tangerine, vanilla and cinnamon syrup with chocolate ice cream	9
Baked Manchego cheese cake, crumble and red fruits coulis	9
Chocolate 70% soufflé and vanilla ice cream	10
White chocolate and green apple milefeuille with coconut ice cream	9
Caramelized «Torrija» French toast, coconut soup and meringue ice cream	10
Seasonal fruit assortment 	6
Ice cream - 2 quenelles -	7
Ice cream sundae - 3 quenelles - with whipped cream and fresh fruit	10

Prices in €uros VAT included. Allergen information menus available
Bread service: 1,50€ per person

 Vegan Option