

reforma



From the hand of Miguel Ángel Expósito  
we rediscover the traditional recipe book from La Mancha  
where local ingredients are the starrings.

A unique gastronomic experience,  
where this young chef's passion and excellence,  
along with his respect for the seasonal product  
converge in a symphony of aromas, textures and colors  
that will assist us to rediscover the gastronomy of these lands.

## THE TRADITION

### “La Mancha” landscape

Black garlic  
Gordal olive juice

### Enjoy Ciudad Real with your hands

Calatrava flower with tomato  
Home made deer “chorizo” crispy sandwich  
Almagro eggplant with andalusian ratatouille

### To start

La Caminera estate pickled partridge salad with its nuances. Almond and paté toast  
Marinated trout with «ajoverde» pistachio cold soup from Villacañas

### Fish

Cod with vegetable pil pil and castilian soup. “Atascaburras” fritter

### Meat

Lamb with “La Mancha” cream cheese and black garlic from Las Pedroñeras

### Dessert

Caramelised almonds with spice ice cream  
Lemon salad

### Petit fours

“La Mancha” donut  
Pistachio macarron  
Bombon  
Retama stamp

€75

Our sommelier's wine pairing proposal: €30

## LA RETAMA

### “La Mancha” landscape

Black garlic  
Gordal olive juice

### Enjoy Ciudad real with your hands

Calatrava flower with tomato  
Home made deer “chorizo” crispy sandwich  
Almagro eggplant with andalusian ratatouille  
Las Terceras Manchego cheese sphere with “mostillo”  
Castilian black chicken yolk mi-cuit with foie

### To start

La Caminera estate pickled partridge salad with its nuances. Almond and paté toast  
Marinated trout with «ajoverde» pistachio cold soup from Villacañas

### Fish

Cod with vegetable pil pil and castilian soup. “Atascaburras” fritter

### Meat

Lamb with Manchego cream cheese and black garlic from Las Pedroñeras  
Venison loin with duck foie gras and smoked eel

### Dessert

Lemon salad  
Sheep milk frozen cream, chocolate, Manchego cheese and cinnamon

### Petit fours

“La Mancha” donut  
Pistachio macarron  
Bombon  
Retama stamp

€105

Our sommelier's wine pairing proposal: €45

Menus are served exclusively for all de diners at the table

Water and bread service not included: 4€ per person

Allergies: An allergen menu is at your disposal

Retama menú will not be served after 15:00 hours at lunch service  
nor after 22:00 for dinner service

Due to the use of local and seasonal products, menus might vary  
without previous advise