

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

Manchego flower with tomato.  
Campo de Calatrava eggplant soup and honey from Villamanrique.  
Almagro eggplant with andalusian ratatouille.

«Las Terceras» Manchego cheese fritter and «Piquillo» pepper sauce.  
Apple and mushrooms scented with «Airén» from Valdepeñas.

### To start

Duck salad with orange vinaigrette and toast of curried duck paté.  
Castilian black hen egg yolk, pork stew,  
La Mancha saffron and pistachio from Castellar.

### Fish

«Tiznao» cod, Iberian cold cuts mayonnaise and parsley spaghetti.

### Meat

Manchego lamb, apple chutney and dates.

### Dessert

Lemon salad from Villanueva de Los Infantes.  
Chocolate and gold.

### Petit fours

€75

Our sommelier's wine pairing proposal: €35

## LA RETAMA

### “La Mancha” landscape

Black garlic.  
Gordal olive juice.

### Enjoy Ciudad real with your hands

Manchego flower with tomato.  
Campo de Calatrava eggplant soup and honey from Villamanrique.

### To start

Cuban sardine with seasoned lettuce soup.  
Duck salad with orange vinaigrette and toast of curried duck paté.

### Quixote's intermission

«Duelos y quebrantos» mantou.  
«Atascaburras» froth.  
«Morteruelo» broth.

### Fish

Smoked trout with Castilian soup and fine herbs emulsion.  
«Tiznao» cod, Iberian cold cuts mayonnaise and parsley spaghetti.

### Meat

La Caminera's farm partridge trilogy and its nuances.  
Low temperature roasted suckling pig,  
sea urchin and saffron crisps and and pumpkin cream.

### Dessert

Campo de Montiel's essence: la vender, pistachio and red wine.  
Chocolate and gold.

### Petit fours

€105

Our sommelier's wine pairing proposal: €50

Menus are served exclusively for all the diners at the table.  
Water and bread service included.

Allergies: an allergen menú is at your disposal.

Retama menú will be served until 15:00 hours for lunch service  
and until 22:00 for dinner service.

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