

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 meringue.  
Gordal olive juice.  
Curried Manchego lamb pie.

### Enjoy Ciudad Real with your hands

Toast of smoked sardine with «asadillo» tomato salad.  
«Risto» Manchego ratatouille, egg and Porcini mushroom fritter.  
Deer chorizo and partridge cookies.  
Venisson loin and peas.

### To start

Duck salad with orange vinaigrette and toast of curried duck paté.  
Castilian black hen egg yolk,  
chard cream, asparagus and pickled eggplant.

### Fish

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

### Meat

Manchego lamb, apple chutney and dates.

### Dessert

Peach, «La Vera» paprika ice cream and vanilla  
Flowers, toffee and ginger ice cream.

### Petit fours

€75

Our sommelier's wine pairing proposal: €35

## LA RETAMA

### “La Mancha” landscape

Black garlic meringue.  
Gordal olive juice.  
Curried Manchego lamb pie.

### Enjoy Ciudad real with your hands

Toast of smoked sardine with «asadillo» tomato salad.  
«Risto» Manchego ratatouille, egg and Porcini mushroom fritter.  
Deer chorizo and partridge cookies.  
Venisson loin and peas.

### To start

Smoked eel salad, lettuce soup and pickles.  
Duck salad with orange vinaigrette and toast of curried duck paté.  
Castilian black hen egg yolk,  
chard cream, asparagus and pickled eggplant.

### Fish

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

### Meat

Manchego lamb, apple chutney and dates  
Low temperature roasted suckling pig,  
sea urchin and saffron from La Mancha.

### Desserts

Peach, «La Vera» paprika ice cream and vanilla.  
Flowers, toffee and ginger ice cream.

### 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 menu is at your disposal.

Retama menu will be served until 15:00 h 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.

VAT included