

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

### Welcome snacks

Manchego flower with «pisto» ratatouille  
«Atascaburras» cod and potato fritter with local herbs  
Crispy sandwich of home made deer «chorizo»

### Appetizers

Foie gras sweet with red fruits  
Eggplant and Andalusian vegetables

### To start

La Caminera estate pickled partridge salad; its nuances  
«Migas» Manchegan crumbs origin

### Fish

Cod with Iberian porc ear stew and saffron from La Mancha

### Meat

Lamb with Manchego cream cheese and black garlic from Las Pedroñeras

### Dessert

Lemon extravaganza

### Petit fours

Chocolate truffle  
Manchegan donut  
Marzipan from Toledo

60 €

Our sommelier's wine pairing proposal: 30 €

## LA RETAMA

### Welcome snacks

Manchego flower with «pisto» ratatouille  
«Atascaburras» cod and potato fritter with local herbs  
Crispy sandwich of home made deer «chorizo»

### Appetizers

Foie gras sweet with red fruits  
Eggplant and Andalusian vegetables  
Partridge paté toast

### To start

La Caminera estate pickled partridge salad; its nuances  
Marinated trout with «ajoverde» pistachio cold soup from Villacañas

### Fish

Cod with Iberian porc ear stew and saffron from La Mancha

### Meat

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

### Dessert

Lemon extravaganza  
Creamed Chay and Green teas, fine herbs sponge cake

### Petit fours

Chocolate truffle  
Manchegan donut  
Marzipan from Toledo

90 €

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 22:30 for dinner service.

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