

reforma



THE TRADITION

«La Mancha» landscape

Manchego cheese crispy ball
Crusty grass pea flour and anchovies
Arab paella textures
«Almagro» eggplant and honey soup

To start

Pickled partridge salad, basil froth and toma to panacotta
«Pepitoria» chicken stew salad and curried toast
Marinated prawns, cucumber and «ajoblanco» Manchego cheese cold soup

To continue

Cod with pilpil sauce, black garlic spaguetti and crayfish fumet
Manchego lamb, cinnamon and piquillo peppers sauce,
carrots, ginger and Las Terceras artisan cheese

To finish

Homage to the garlic from Las Pedroñeras, black garlic ice cream and olive soil
Pistachio coulant from Campo de Montiel,
goat cheese ice cream and acids

Petit Fours

80 €

Our sommelier's wine pairing proposal: 40 €

FINCA LA CAMINERA

«La Mancha» landscape

Manchego cheese crispy ball
Crusty grass pea flour and anchovies
Arab paella textures
«Almagro» eggplant and honey soup

To start

Duck fritters with its ham
Deer chorizo tartar

The game

Partridge salad from our estate, its nuances and sherry wine froth
Wild rabbit from La Caminera à la Royale, creamed carrots and black garlic
Lacquered duck, orange marinade and roasted orange
Venison loin, couliflower sauce and red fruits

To finish

Homage to the garlic from Las Pedroñeras, black garlic ice cream and olive soil
Pistachio coulant from Campo de Montiel,
goat cheese ice cream and acids

Petit Fours

100 €

Our sommelier's wine pairing proposal: 50 €

LA RETAMA

«La Mancha» landscape

Manchego cheese crispy ball
Crusty grass pea flour and anchovies
Arab paella textures
«Almagro» eggplant and honey soup

Enjoy La Mancha with your hands

Smoked eel fritters
Cheese and cereals
Rice and mushroom crisp

To start

«Pepitoria» chicken stew salad and curried toast
Sardine gazpacho with orange and sardines
Trout «mojete» salad, its caviar, melon from Membrilla and mussel paté

Fish

Cod with pilpil sauce, black garlic spaghetti and crayfish fumet

Meat

Manchego lamb, cinnamon and piquillo peppers sauce,
carrots, ginger and Las Terceras artisan cheese

Partridge quartering from the estate cooked in volcanic rock

Dessert

Homage to the garlic from Las Pedroñeras, black garlic ice cream and olive soil
Pistachio coulant from Campo de Montiel,
goat cheese ice cream and acids

Petit Fours

120 €

Our sommelier's wine pairing proposal: 60 €

Menus are served exclusively for all the diners at the table

Water and bread service included

Selected cheeses from La Mancha—4 pieces— 6 €

Allergies: an allergen ment is at your disposal

Retama menu 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

VAT included