

reforma



THE TRADITION

«La Mancha» landscape

Olive spherification and eggplant from Almagro
Anchovie from Santofia and pickle crisp
Arab paella textures
Manchego ratatouille cupcake, cured egg yolk and trout roe

To start

«Pepitoria» chicken stew salad and curried toast
Cracklings carpaccio with «manchegan gachas» and truffle

To continue

Cod with pil pil sauce, black garlic mayonnaise and crayfish fumet
Manchego lamb in two cookings,
chestnuts, cheese and ginger creamed carrots

To finish

Winter chocolate and pumpkin ice cream
Flowers, toffe ice cream and ginger

Petit Fours

80 €

Our sommelier's wine pairing proposal: 40 €

FINCA LA CAMINERA

«La Mancha» landscape

Olive spherification and eggplant from Almagro
Anchovie from Santofia and pickle crisp
Arab paella textures
Manchego ratatouille cupcake, cured egg yolk and trout roe

To start

«Pepitoria» chicken stew salad and curried toast
Pickled beet, wild boar loin and liquid Manchego cheese

The game

Wild rabbit from La Caminera ala Royale and creamed carrots
Lacquered duck with aromatic herbs from our estate
and vegetable chromatisme

To finish

Winter chocolate and pumpkin ice cream
Flowers, toffe ice cream and ginger

Petit Fours

100 €

Our sommelier's wine pairing proposal: 50 €

LA RETAMA

«La Mancha» landscape

Olive spherification and eggplant from Almagro
Anchovie from Santofia and pickle crisp
Arab paella textures
Manchego ratatouille cupcake, cured egg yolk and trout roe

Enjoy La Mancha with your hands

«Atascaburras» potato and cod pie
Smoked eel fritter
Lamb gizzards skewer
Rice and mushroom crisp

To start

«Pepitoria» chicken stew salad and curried toast
Cracklings carpaccio with «manchegan gachas» and truffle
Castilian hen egg yolk,
cockscorn and mushrooms stew

Fish

Cured sardine and onion textures
Cod with pil pil sauce, black garlic mayonnaise and crayfish fumet

Meat

Low temperatura roasted Manchego lamb,
chestnuts, cheese and ginger creamed carrots
Partridge from our farm, cabbage and black pudding soup

Dessert

Manchega flower with with anise and lemon
Creamed rice pudding and Valdepenas red wine pear stew
Winter chocolate and pumpkin ice cream

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 ment 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