

*JAVIER
ARANDA*

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Starters

Egg, Foie & "migas" Manchego crumbs	18
Sardine with "pisto" Manchego ratatouille on roasted vegetables reduction	21
Smoked trout, carrot froth, citrus & cured eggs	18
Baby cuttlefish, edamames & basil	22
"Atascaburras" Manchego, cod & potato stew	20
Pistachio "ajo verde" cold soup, smoked eel & black garlic	22
Pickled partridge tortellini, Manchego cheese sauce & walnut praline	20

Fish

Turbot, farm chicken "gazpachuelo" sauce & jellied Sherry wine	26
Cod, its crispy skin popcods on pickled chili velouté	24

Meat

Suckling lamb cuts, spiced tomato chutney, baby spinach & pine nuts	30
Venison loin, creamed roasted garlic & quince	28
Manchegan gazpacho stew	27
Pigeon & yesteryear pickles	26
Acord fed Iberian pork cheek, bordelaise sauce & parsnip	24

Desserts

Chocolate & chesnut sweet fall	9
Creamed vanilla, currants & raspberries	9
Sweet potato, grape juice & roasted pumpkin	9
Citrus & red wine	9

*Allergies: we have menus which allergens at your disposal
*The Retama menu is only available until 3 pm at lunch and until 10:30 pm for dinner

Along with Javier Aranda we discover a reinvention of traditional Castilian - Manchego cuisine.

A unique gastronomic experience, where the respect for the excellence of the autochthonous ingredient and the culinary passion of this Manchego chef are the basis for creating a symphony of dishes, where the colors, aromas and textures will lead us to rediscover these lands.

"Tradición" tasting menu

Three snacks, one starter, fish, meat, pre - dessert & dessert

60

Wine pairing selected by our sommelier

30

"Retama" tasting menu

Five snacks, two starters, fish, two meats, pre - dessert & dessert

90

Wine pairing selected by our sommelier

45

* The tasting menus will be served exclusively for all dinners at the table
* Water and bread service are not included and are subject to an extra charge