




# MENU

*English*




## Starters

 <b>Russian salad</b> with tuna belly <sup>6 10 12 14</sup>	14
 <b>Tomato soup</b> , straciatella, pickled onions and Mediterranean Lemon oil <sup>1 9 14</sup>	14
 <b>Tomato salad</b> with smoked semi-cured sardines <sup>12 14</sup>	14
 <b>Taco of Tudela buds</b> , pickled partridge, roasted peppers and pistachio nuts <sup>2 14</sup>	15
 <b>Fresh goat's cheese</b> "La cabra tira al monte", aubergine from "Almagro", rosemary honey from the "serranía de Cuenca" and "Nerpio" walnuts <sup>2 9 14</sup>	15
<b>Preserved mussels</b> in citrus pickled sauce, homemade potatoes and seasoned olives <sup>13 14</sup>	14
 <b>Roasted leeks</b> , garlic pesto, hazelnut oil, cockles and "jamon iberico" <sup>2 9 13</sup>	16,5
 <b>Roasted onions</b> in carbonara style	13,5
<b>Dumplings of wild meat pate</b> with fermented beetroot bbq (7 Ud.) <sup>1 6 7 8</sup>	12,5
<b>Premium natural oyster</b> <sup>13</sup>	4,5
<b>Oyster</b> , pickled redcurrant, trout caviar and frosted lemon <sup>12 13 14</sup>	6,5
<b>Oyster gratinated</b> with mornay of almonds, cured cheese with "Villarejo" resoli and green apple <sup>9 10 13 14</sup>	6,5
 <i>To share</i>	
<b>100% bellota Iberian cured sausages*</b>	23
 <b>Artisan cheeses</b> from small La Mancha cheese producers* <sup>1 9 10 14</sup>	17
<b>Handmade cod pate</b> , hard-boiled egg and Nerpio walnuts <sup>2 10 12</sup>	13
 <b>Gilda of pickled aubergine</b> , anchovies, olives and green pepper (4 Ud. / 7 Ud.) <sup>12 14</sup>	7,2/12,6
<b>Creamy homemade iberian ham croquettes</b> <sup>1 9 10</sup>	12
<b>Deer loin in daggerboard confit</b> in olive oil, garlic from Las Pedroñeras and lemon thyme	16
<b>Socarrat of grilled ear of pork</b>	14
<b>Torreznos of Iberian bacon</b>	10,5



EL TORREÓN

## To share

 <b>Mariana potatoes</b> with brava sauce and chives aioli <sup>6 10</sup>	8,5
<b>Rice with hunting meat</b> and what the forest provides	19
<b>Meatballs of duck</b> , roasted beer, mini corn on the cob and fried cassava <sup>1 7 8 14</sup>	20
<b>Clam</b> , roasted cashew nuts white garlic and green tomato <sup>2 13 14</sup>	16
<b>Crispy octopus</b> , bacon, beetroot pickled onions and potatoes* <sup>1 13 14</sup>	23
<b>Fish from the fish market and seafood</b> "depending on the season and what's in the sea"	S/M

## Meat lovers




<b>Chicken roasted</b> and smoked beech wood with Chimichurri sauce <sup>14</sup>	19
<b>"Zarajos" brochette of "Serrano" lamb</b>	16
<b>Serrano suckling lamb skewer</b>	22
<b>Suckling lamb chops</b>	23
<b>Matured beef chop</b> 45 days of maturation "Dehesa de Cabañeros" **	85/Kg
<b>Loin under matured beef</b> 45 days of maturation "Dehesa de Cabañeros" *	28
<b>Matured beef sirloin steak</b> 21 days of maturation "Dehesa de Cabañeros" *	26
<b>Bourbon-roasted wild boar ribs</b> with goat yoghurt and cucumber pickles <sup>1 7 8 9 12 14</sup>	22
<b>Grilled tuna</b> parpatana* <sup>12</sup>	24
<b>Grilled turbot</b> 1'5kg (2 persons) ** <sup>12 14</sup>	48

\* All dishes are accompanied by: homemade potatoes and wood-roasted green peppers.



EL TORREÓN

## With bread

"Pepito de gamo", wood-fired vegetable emulsion, blue goat cheese and gherkins <sup>1 2 9 14</sup>	14
Burger of matured cow, cream cheese cured in butter and torreznos <sup>1 9 10 14</sup>	16
Chorizo dog, roasted avocado cream, chimichurri and fried onions <sup>1 7 9 14</sup>	12
Squid, lemon lime mayonnaise and fresh aromatic herbs <sup>1 9 10 11 12 13</sup>	12
 Oil cake, smoked burrata, tomato confit and hazelnut pesto <sup>1 2 9</sup>	8
 Oil cake, guacamole, figs and smoked trout <sup>1 12</sup>	8
 Oil cake, roasted vegetables en papillote, fresh spinach sprouts and lemon frosting <sup>1</sup>	8


Bread service 1,50€ per person

## Desserts

Sheep's milk pudding, yoghurt and resoli caramel <sup>9 10 14</sup>	7
Creamy chocolate cream, bread, oil and salt <sup>1 2 7 9</sup>	7
Manchego cheesecake with pistachios from La Mancha <sup>1 2 9 10</sup>	8
Caramelised milk cake "torrija" in noisette butter, cinnamon ice cream and buttermilk custard <sup>1 9 10</sup>	7
Filo pastry filled with pine nut mousse, pine nut praline from "Tragacete" with honey ice cream from Cuenca <sup>1 2 9 10</sup>	8

IVA included

### Allergens

1. Contains gluten	4. Peanuts	7. Soybeans	10. Eggs	13. Molluscs
2. Nuts	5. Lupin	8. Celery	11. Crustaceans	14. Sulphites
3. Sesame	6. Mustard	9. Milk	12. Fish	 Adaptable vegetarian