

# MENU

*English*



EL TORREÓN

# Starters

|    | <b>Russian salad</b> with marinated bluefin tuna, sweet peppers, and fried capers 1 6 7 10 12 14                                                        | 10        | 16 |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|----|
|    | <b>Tomato salad</b> with smoked semi-cured sardines 12 14                                                                                               | 10        | 16 |
|    | <b>Taco of Tudela buds</b> , pickled partridge, roasted peppers and pistachio nuts 2 14                                                                 | 4,5 /unit |    |
|    | <b>Tomato salad</b> with vinaigrette, sweet peppers, and smoked cod 6 12                                                                                |           | 18 |
|    | <b>Fresh goat's cheese</b> "La cabra tira al monte", aubergine from "Almagro", rosemary honey from the "serranía de Cuenca" and "Nerpio" walnuts 2 9 14 |           | 16 |
|  | <b>Roasted leeks</b> , garlic pesto, hazelnut oil, cockles and "jamón ibérico" 2 9 13                                                                   | 12        | 18 |
|  | <b>Roasted onions</b> in carbonara style                                                                                                                | 9         | 15 |
|  | <b>Artichokes</b> confit with black garlic, ham and foie                                                                                                | 4,5 /unit |    |
|                                                                                   | <b>Baby squid</b> with caramelized onions and seaweed sauce 11 12 13 14                                                                                 |           | 14 |
|                                                                                   | <b>Dumplings of wild meat pate</b> with fermented beetroot bbq 1 6 8                                                                                    | 3 /unit   |    |
|                                                                                   | <b>'Migas de pastor'</b> ancestral recipe with chorizo, bacon and egg 1 10                                                                              |           | 15 |

Tax  
Included

Bread service and and selection of AOVE 1,50€ per person  
Toasted bread with tomato and garlic mayonnaise 5,00€

# To Share



**100% bellota Iberian cured ham**

18

25



**Artisan cheeses** from small La Mancha cheese producers <sup>1 9 10 14</sup>

16

25

**Handmade cod pate**, hard-boiled egg and Nerpio walnuts <sup>1 2 10 11 12</sup>

3,5/unit

**Creamy homemade iberian ham croquette** <sup>1 2 3 9 10</sup>

2,5/unit

**Deer loin in daggerboard** confit in olive oil, garlic from 'Las Pedroñeras' and lemon thyme <sup>14</sup>

10

18

**Socarrat of grilled ear of pork**

5/unit

**Torreznos of Iberian bacon**

7

13



**Potatoes craps** with beetroot bbq sauce and chive mayo <sup>6 10</sup>

8

12

**Meatballs of duck**, roasted beer, mini corn on the cob and fried cassava <sup>1 7 8 14</sup>

15

20

**Mellow lobster rice** (preparation 30 minutes) <sup>11 12 13</sup>

25/per person



**Fresh pasta** with hazelnut pesto <sup>1 2 9 10</sup>

16

**Scallop** with foie gras, black olive crumble and passion fruit-mango elixir <sup>13 14</sup>

3,5/unit

**Crispy octopus**, bacon, beetroot textures and potatoes <sup>1 13 14</sup>

24

**Scrambled eggs**, homemade potato chips, red shrimp, king prawns, and American sauce <sup>1 10 11 12 13</sup>

20

30

Tax  
Included

# Meat & Fish Lovers

|                                                                                                       |   |              |
|-------------------------------------------------------------------------------------------------------|---|--------------|
| <b>Chicken roasted</b> and smoked beech wood with Chimichurri sauce <sup>14</sup>                     |   | 22           |
| <b>“Zarajos” brochette of “Serrano” lamb</b> <sup>1</sup>                                             | 8 | 16           |
| Suckling <b>lamb chops</b>                                                                            |   | 25           |
| Roasted suckling <b>lamb shoulder</b>                                                                 |   | 28           |
| <b>Matured Beef chop</b> 45 days of maturation                                                        |   | 55/kg        |
| <b>Loin under matured beef</b> 45 days of maturation (approx. 0.5kg)                                  |   | 35           |
| <b>Matured Beef sirloin steak</b> 21 days of maturation (approx. 0.25kg)                              |   | 28           |
| <b>Bourbon-roasted wild boar ribs</b> with goat yoghurt and cucumber pickles <sup>1 7 8 9 12 14</sup> |   | 28           |
| Slow-roasted <b>pork knuckle</b>                                                                      |   | 22           |
| Crispy fried <b>suckling pig</b>                                                                      |   | 25           |
| <b>Grilled tuna</b> parpatana <sup>12</sup>                                                           |   | 27           |
| <b>Grilled wild sea bass</b> and its juices <sup>12</sup>                                             |   | market price |
| <b>Grilled turbot</b> loin <sup>12 14</sup>                                                           |   | market price |

## side dishes

|                           |   |
|---------------------------|---|
| Piquillo peppers (8)      | 7 |
| Grilled marrow            | 7 |
| Baby vegetables           | 7 |
| French fries <sup>1</sup> | 7 |

# With Bread

**Rubia Gallega burger**, premium mixed greens, double melted cheese, pastrami, burrata stracciatella, roasted red pepper jam, and fried onions <sup>1 9 10 14</sup>

16

**Vegetarian burger**, premium mixed greens, double melted cheese, burrata stracciatella, roasted red pepper jam, and fried onions <sup>1 9 10 14</sup>

16

 **Oil cake**, smoked burrata, tomato confit and hazelnut pesto <sup>1 2 9</sup>

12

 **Oil cake**, guacamole, figs and smoked trout <sup>1 12</sup>

12

 **Oil cake**, roasted vegetables en papillote, fresh spinach sprouts and lemon frosting <sup>1</sup>

6

12

6

12

6

12

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Included

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Toasted bread with tomato and garlic mayonnaise 5,00€

# 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 10</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

**Carrot cake** with Torreón cream and cheese frosting <sup>1 2 9 10</sup>

7

**Natural yogurt** from "Quesería La Cabra Tira al Monte" with red berries <sup>9 14</sup>

5

Three scoops of **artisanal ice cream**: chocolate, bourbon vanilla, honey rosemary, cinnamon, or violet strawberry <sup>1 9 10</sup>

7

Tax  
Included

## Allergens

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



Adaptable vegetarian