

Entrantes · Starters

Cecina de Ciervo "al Modo Tradicional" 12,50 €
Deer Smoked Cold Cut Slices Topped with a Garnishing of Extra Virgin Olive Oil & Oregano

Selección de Chacinas Ibéricas con Nuestro Queso Manchego 20,00 €
Assorted Cured Spanish Smoked Cuts with Manchego Hard Cheese

Las Medias Raciones · Half Portions
Jamón de Bellota... 12 € Lomo Ibérico... 13 € Chorizo Ibérico... 10 € Queso Manchego... 10 €

Croquetas de Jamón Ibérico 12,50 €
Smoked Spanish Ham Assorted Croquettes

Pimientos del Piquillo Rellenos de Merluza y Gambas 13,00 €
Roasted Red Bell Peppers Stuffed with a Selection of Cooked Hake and Shrimps Blend

Asadillo Manchego con Bacalao, Huevo Duro y Aceitunas Negras 12,00 €
Roasted Bell Red Peppers and Cod Fish Salad Topped with Hard Boiled Egg and Black Olives

Caldillo de Espárragos Trigueros 7,00 €
Traditional Green Asparagus Hot Stew Topped with Poached Eggs

Crema de Carabineros 9,00 €
Sea Food (Large Red Prawn) Warm Cream Soup

Arroz del Cazador (con Conejo y Setas) 12,00 €
Rice Dish Cooked with Sauté Rabbit & Mushrooms

Pescados · Fish

Supremas de Merluza de "Pincho" a la Romana con Patatas Torneadas 19,50 €
Flour Fried in Olive Oil Hake Loins Garnished with Boiled Potatoes

Cola de Merluza Rellena de Puerros y Cigalitas 19,00 €
Oven Baked Hake Fish Tail Stuffed with a Cooked Mixture of Sauté Leeks and Crawfish

Lomo de Bacalao Gratinado con Suave Muselina de Ajo 17,00 €
Codfish au Gratin with a Topping of Creamy Garlic Sauce

Salmón al Horno en Salsa de Eneldo y Zumo de Naranja 15,00 €
Oven Baked Salmon in a Dill & Orange Juice Sauce

Pescado del Día a la Sal (precio según mercado)
Daily Fresh Fish Choice, Cooked in Salt (price according to daily market price)

Carnes · Meat

Perdiz Estofada a la Toledana con Patatas al Vapor 19,00 €
Toledo Style Stewed Partridge Served with Steam Potatoes

Centro de Solomillo de Ternera a la Parrilla (Guarnición Diaria del Chef) 19,50 €
Grilled Beef Tenderloin (Chef's Choice of Daily Side Dishes)

Entrecote de Buey a la Parrilla (Guarnición Diaria del Chef) 18,50 €
Grilled Prime Beef Entrecote (Chef's Choice of Daily Side Dishes)

Chuletón de Buey a la Parrilla (Guarnición Diaria del Chef) para 2 personas 38,00 €
Grilled Prime Beef T-bone Steak (Chef's Choice of Daily Side Dishes) for 2 people

Estofado de Venado al Vino Tinto con Patatas Puente Nuevo 14,50 €
Deer Stew Cooked in a Red Wine Sauce Garnished with Fried Potatoes

Carrilleras de Cerdo Ibérico Estofadas al Cabernet 15,00 €
Pork Cheeks Stew in Cabernet Wine Sauce Garnished with Baby Onions and Cherry Tomatoes

Postres · Dessert

Tarta de Queso Casera al Caramelo 6,00 €
Home Made Cheese Cake Topped with Caramel Sauce

Pudding Diplomático de Fruta 6,00 €
Home Made Fruits Pudding

Leche Frita Espolvoreada con Azúcar y Canela 6,00 €
Pan Fried Milk Dessert Topped with Powder Sugar and Cinnamon

Arroz con Leche y Miel 6,00 €
Rice & Milk Sweet Cream Soup with Honey

Sopa de Almendras con Pan y Canela 6,00 €
Almond Cold Soup Topped with Sweet Bread Slices and Cinnamon

Todos los precios arriba reflejados contienen el 8% de I.V.A.
8% VAT included.