



Menú

Reservas / Booking

926 588 200

(0 8 - 1 2 D I C I E M B R E)

Menú semanal / Weekly menu

ENTRANTES / STARTERS

Judías con codorniz en escabeche [supl. +2€] / Beans with pickled quail [suppl. +2€]

Pasta con salsa de setas y trufa / Pasta with mushrooms and truffle sauce (6,8,14,5)

Ensalada Cesar con pollo crujiente y picatostes / Caesar salad with crispy chicken and croutons (6,8,14,7)

Revuelto de salmón y cebolla al caramelo / Scrambled salmon with caramelised onion (10,14)

Migas manchegas con huevo poche y uvas / Migas manchegas with poached eggs and grapes (6,14)

PLATO PRINCIPAL / MAIN COURSE

Solomillo de cerdo en salsa de miel y mostaza / Pork tenderloin in honey and mustard sauce (9,6)

Bacalao con cama de pisto manchego / Cod on a bed of manchego ratatouille (10)

Wok de verduras y solomillo de ternera [supl. +2€] / Vegetable and beef tenderloin stir-fry (6,12) [suppl. +2€]

Lubina en salsa verde / Sea bass in green sauce (10,4,13,6)

Risotto de alcachofas y boletus / Artichoke and boletus mushrooms risotto (7,8)

POSTRES / DESSERTS

Semi frío de limón / Lemon sorbet (8,14)

Copa de helado variado [supl. +1€] / Assorted ice cream [suppl. +1€] (6,8,14,5)

Creoso de queso y café [supl. +1€] / Creamy cheese and coffee dessert [suppl. +1€] (8,14)

Brownie de chocolate con helado / Chocolate brownie with ice cream (6,8,5,14)

Melón preparado / Prepared melon

MENÚ COMPLETO 18.50€ (IVA Incl.)

Bebida no incluida / Drink not included

Alérgenos / Allergens



1
ALTRAMUCOS
LUPINS



2
CACAHUETES
PEANUTS



3
APIO
CELERY



4
CRUSTÁCEOS
CRUSTACEANS



5
FRUTOS DE
CÁSCARA
NUTS



6
GLUTEN
GLUTEN



7
SO₂
SULFITOS
SULFITES



8
LECHE
MILK



9
MOSTAZA
MUSTARD



10
PESCADO
FISH



11
SÉSAMO
SESAME



12
SOJA
SOY



13
MOLUSCOS
MOLLUSK



14
HUEVO
EGG

INTELIER

Airén

airén
RESTAURANTE