

refalva



THE TRADITION

«La Mancha» landscape

Oyster, aniseed and aubergine from Almagro
Roast pepper from Infantes with «atascaburras»

To start

Seasoned carrot texture
Lentil, spinach and Manchego cheese sponge cake
Duck foie gras millefeuille and paprika sugar
Duck and pickled leek fritter

To continue

Pickled parsley with salad of tomato and olives
Ode to chicken, with chicken sponge cake and caviar
Cured sea bass, spinach emulsion and green bean mousse
Lamb, creamed corn and spinach with corn bread

To finish

Pears in red wine from Valdepeñas with paprika and vanilla ice cream
Lemon with Chai tea ice cream

Petit Fours

80€

Our sommelier’s wine pairing proposal: 40€

FINCA LA CAMINERA

«La Mancha» landscape

Cured partridge breast cooked on volcanic stones
from Campo de Calatrava and white wine from Valdepeñas

To start

Duck and pickled leek fritter
Rice and boletus mushrooms crisp
Duck foie gras millefeuille and paprika sugar

The game

Rabbit and sardine pickle
Partridge «à la royale»
Wild boar ravioli
La Caminera Estate duck breast

To finish

Pears in red wine from Valdepeñas with paprika and vanilla ice cream
Lemon with Chai tea ice cream

Petit Fours

100€

Our sommelier’s wine pairing proposal:50€

LA RETAMA

«La Mancha» landscape

Oyster, aniseed and aubergine from Almagro
Roast pepper from Infantes with «atascaburras»

To start

Seasoned carrot texture
Lentil, spinach and Manchego sponge cake
Duck foie gras millefeuille and paprika sugar
Duck and pickled leek fritters

Chickpeas, anchovies and pickles crisp
Tartlet of cloves, pickled partridge and crab suquet

To continue

Pickled parsley with salad of tomato and olives
Ode to chicken, with chicken sponge cake and caviar
Pumpkin and bean stew with smoked trout
Cured sea bass, spinach emulsion and green bean mousse
Lamb, creamed corn and spinach with corn bread
Suckling pig terrine with dates and rose jelly

To finish

Pears in red wine from Valdepeñas with paprika and vanilla ice cream
Lemon with Chai tea ice cream

Petit Fours

120€

Our sommelier’s wine pairing proposal:60€

Menus are served exclusively for all the diners at the table

Beverages not included

Selected cheeses from La Mancha—4 pieces— 6 €

Allergies: an allergen menu is at your disposal

Retama menu will be served until 15:00 hours for lunch service
and until 22:00 for dinner service

Due to the use of local and seasonal products, menus might vary without previous advise

VAT included