

reforma



THE TRADITION

«*La Mancha*» *landscape*

«Phoskitos» of fine herbs and partridge paté
«Asadillo manchego» pepper and tomato salad on stones
Cured Manchego cheese crisp with its cream
Mild pickle soup

To start

Snack bag of pork cracklings
Chorizo and tartar financier of venison
XXI Century «mojete»

Low temperature cooked pork rinds au jus, «gachas» sauce
Caesar of partridge from our estate and mushroom powder

To continue

Manchegan ratatouille butter, EVOO and «cornacho» pepper
Mussel «pipirrana» on smoked sauce and olive crisps
«Atascaburras» cod and potato gnocchi, pilpil sauce, walnut cream and caramelized cod
Beef stew, black garlic spaghetti, spinach and EVOO crumbs

To finish

Cheese board with homemade texturized cheeses
Creamed pistachio from Campo de Montiel,
white chocolate soup, custard sponge cake and pistachio ice cream

Petits fours

100 €

Our sommelier's wine pairing proposal: 50 €

FINCA LA CAMINERA

«*La Mancha*» *landscape*

«Phoskitos» of fine herbs and partridge paté
«Asadillo manchego» pepper and tomato salad on stones
Cured Manchego cheese crisp with its cream
Mild pickle soup

To start

Caesar of partridge from our estate and mushroom powder
Chorizo and tartar financier of venison
Partridge and beans textures

The wild meat

«Manchegan gazpacho» wild meat from our estate stew
Wild boar «royal»
Venison loin, duck foie gras and mushrooms

To finish

Cheese board with homemade texturized cheeses
Creamed pistachio from Campo de Montiel,
white chocolate soup, custard sponge cake and pistachio ice cream

Petits fours

100 €

Our sommelier's wine pairing proposal: 60 €

LA RETAMA

«*La Mancha*» *landscape*

«Phoskitos» of fine herbs and partridge paté
«Asadillo manchego» pepper and tomato salad on stones
Cured Manchego cheese crisp with its cream
Mild pickle soup

Para empezar

Snack bag of pork cracklings
Chorizo and tartar financier of venison
XXI Century «mojete»

Sardine millefeuille and «pisto» panacotta
Manchegan flower, tomato powder and eggplant from Almagro

Caesar of partridge from our estate and mushroom powder
Partridge and beans textures

To continue

Mussel «pipirrana» on smoked sauce and olive crisps
«Pepitoria» style chicken stew, corn and duck foie gras
«Atascaburras» cod and potato gnocchi, pilpil sauce, walnut cream and caramelized cod

Crayfish suquet with seaweed salad, cinnamon and honey broth,
accompanied by crayfish cake

Beef stew, black garlic spaghetti, spinach and EVOO crumbs
Lamb chop au jus, sprouts salad, Yakiniku sauce and citrus

To finish

Cheese board with homemade texturized cheeses
Creamed pistachio from Campo de Montiel,
white chocolate soup, custard sponge cake and pistachio ice cream

Petits fours

130 €

Our sommelier's wine pairing proposal: 70 €

Menus are served exclusively for all the diners at the table

Bread service included

Allergies: an allergen menú is at your disposal

Retama menú 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