

WINES

Sparkling

	Glass	Bot
Noc Brut Prestige 2019, VT Castilla	8	35
Flore de Carme Albariño Millesimé Brut Nature, Rías Baixas		55
Raventos i Blanc de Nit 2021, Conca del Riu Anoia	7	32
José Michel & Fils Brut Tradition, AOC Champagne	12	45

Sweet, fortified & oxidative

Lustau Manzanilla Papirusa 37cl, Sanlúcar de Barrameda	4	20
Emilio Hidalgo Oloroso Villapanés, Xerez-Jerez-Sherry	10	50
Niepoort Tawny, Porto	6	25
Néctar de Farruche 50 cl 2022, Valdepeñas	7	30
Finca Antigua Moscatel 2023, La Mancha	7	30

Rosé

Avienne Grenache 2022, VT Castilla	6	27
Lalomba de Ramón Bilbao 2022, Rioja		35
Sirena del Maar Syrah 2023, VT Castilla	6	27

La Mancha whites

Reconquista Verdejo y Airén 2023, Campo de Calatrava	5	22
Media Legua Viñas Viejas Airén 2022, Valdepeñas	7	30
Guadianeja Encascada Alto Hungrao 2023, VT Castilla	5	22
Finca Rio Negro Gewurztraminer 2022, VT Castilla	6	25
Son d Sol Pedro Ximénez Dry 2021, VT Castilla	6	25
El Beso Chardonnay 2020, Pago Guijoso	6	25
Vista de Halcón Sauv. Blanc & Verdejo 2023, VT Castilla	5	22

Other whites

Miña Rula Godello 2022, Valdeorras	6	25
Zárate Albariño 2023, Rías Baixas	7	30
Marqués de Riscal Finca Montico 2023, Rueda	7	30
El Cosmonauta en el Barranco de Agua 2021, Rioja		35
12 Lunas Chardonnay & Gewurztraminer 2023, Somontano	6	25

La Mancha reds

Casa La Nava 12 Months 2021, Valdepeñas	7	32
Tierras Rojas Piedra Cencibel 2023, Villanueva de los Infantes	7	30
Sape Syrah 2022, VT Castilla		30
Paso de Buey 2022, VT Castilla	6	25
Río Negro Tinto 2019, VT Castilla		30
La Viña es Bella Grenache 2021, VT Castilla	6	25
Surco Garnacha 2022, Métrida	6	25
Pino Bobal 2021, Manchuela	8	35
La Cueva Colorá Cencibel 2021, VT Castilla	6	25
Tintoralba Cerro del Buey, Garnacha Tintorera 2023, Almansa	7	30
Lagynos 2022, Campo de Calatrava	6	26

Other reds

Viña Ardanza Reserva 2016, Rioja		40
Dominio de Atauta 2020, Ribera del Duero	9	40
La Cendra Grenache 2021, Cebreros	8	38
Las Sabias 2021, Toro	7	30
Mastines Grenache Tintorera 2017, Ribera del Guadiana		40
ARX 2019, VT Cádiz	8	35
A Ponte Guímaro Mencía, Brancellao, Merenzao 2021, Ribeira Sacra		45

If you don´t find the appropriate reference, please ask our staff.

Tapas & appetizers

Homemade croquettes (Iberian ham, boletus edulis or mixed) - 8 units -	15
Anchovies from Santoña with bread toasts and grated tomato - per unit -	2.50/u
Olivier salad with rinds	15
Fried and broken eggs with acorn fed Iberian pork ham	22
Ox tail or roasted pork rib arepas with guacamole and pico de gallo	6.80/u
Steak tartar at your taste with toasted brioche bread with butter	24
Slightly sautéed baby vegetables with parsnip cream and black olive powder 	18
Galician style octopus with paprika, extra virgin olive oil and boiled potatoes	24
Pan grilled duck foie gras in bread crisp, pumpkin cream and beet powder	19
«Balfegó» red tuna tataki, texturized soy sauce and sriracha mayonnaise	26
Assorted big game cold cuts and paté	25
Artisanal manchegan cheese assortment with its garnish	25
Acorn fed iberian ham, grated tomato and bread leaves	35
Castilian soup with Manchegan bread crumbs, ham and low temperature egg	18
Seasoned tomato with avocado and rocket leaves 	15
La Caminera estate pickled partridge salad with pistachio and pomegranate	17
La Caminera Caesar salad,  with fried chicken breast, bacon, black olives and croutons	17

Sandwiches

Beef burger with cheddar cheese, tomato, bacon and fried egg	19
Venison burger with goat cheese, tomato, bacon and fried egg	19
La Caminera Club sándwich avec sauce moutarde douce	18

Rice & pasta

King prawn and calamari black rice - min 2 pax -	22
Vegetable paella - min 2 pax - 	19
Honeyed lobster rice - min. 2 pax -	28
“La Caminera” partridge, rabbit and porcini mushroom rice - min. 2 pax -	22
Rigatoni or fettuccini with your choice of sauce  (Pesto, homemade tomato sauce or carbonara)	16

From the sea and the countryside

Low temperature cooked cod, creamed potatoes, garlic and sautéed asparagus	27
Baked turbot, baby potatoes and citrus scented butter sauce	28
Grilled octopus, creamed potato with paprika and Manchego cheese froth	28
Duck magret with baby pears stewed with red wine from Valdepeñas	26
Venison loin, chestnut purée and sautéed porcini mushrooms with cinnamon	27
Wild boar ragoût with sautéed gnocchi	26
Certified Dry Aged Galician beef chop, french fries and «Padrón» green peppers—30 min. preparation	1/2 Kg. 34 1 Kg. 59
Confit suckling lamb with Rosemary, creamed sweet potato and spinach	29
Low temperature baked chicken breast with lemon and oregano and veggies	23

Desserts

Pistachio crème brûlée with hazelnut ice cream	9
Lemon cream, lychees and coconut ice cream	9
Baked Manchego cheese cake, crumble and red fruits coulis	9
Belgian chocolate froth, white chocolate ice cream and tangerine segments	9
Warm apple cake with vanilla ice cream	9
Caramelized «Torrijas» French toast, coconut soup and meringue ice cream	10
Seasonal fruit assortment 	6
Ice cream - 2 quenelles -	6
Ice cream sundae - 3 quenelles - with whipped cream and fresh fruit	10

Prices in Euros VAT included. Allergen information menus available

Bread service: 1,50€ per person



Vegan option