

WINES

Sparkling

Noc Brut Prestige 2019, VT Castilla	8	35
Frore de Carne 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	5	30
Emilio Hidalgo Oloroso Villapanés, Xerez-Jerez-Sherry	10	55
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		40
Gurdos Prieto Picudo 2023, León	6	30

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 2021, Pago Guijoso	6	25
Vista de Halcón Sauvignon Blanc & Verdejo 2023, VT Castilla	5	22

Other whites

O Peito do Tesouro Godello 2023, 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	8	35
Sape Syrah 2022, VT Castilla		30
Paso de Buey 2022, VT Castilla	6	25
Río Negro Tinto 2020, VT Castilla		30
Garagewine Brujidera 2023, VT Castilla	8	35
Rosalía Centenaria Garnacha 2020, Manchuela		35
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	8	35

Other reds

Viña Ardanza Reserva 2017, 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
Guímaro A POnte 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, gachas or mixed) - 9 units -	17
Anchovies from Santoña with bread toasts and grated tomato - per unit -	2.50/u
Olivier salad with rinds	15
Boiled white asparagus from Navarra with fennel, basil and lime mousse 	21
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	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
«Crystal» red peppers, Iberian pork bacon veil and quail eggs	18
«Balfegó» red tuna tataki, sesame crust, Hoisin sauce and passion fruit emulsion	26
Sautéed artichokes on red tuna broth with «cecina» cured meat from León	19
Artisanal manchegan cheese assortment with its garnish	25
«Jabugo» acorn fed iberian ham, grated tomato and bread leaves	36
Lamb’s lettuce, tangerine and dried fruits salad, orange and balsamic dressing 	17
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, cured cheese 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 sandwich with sweet mustard sauce	18

Rice & pasta

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

From the sea and the countryside

Gratinated cod, «de la Vera» paprika alioli and sautéed peppers	27
Baked turbot, baby potatoes and citrus scented butter sauce	28
Grilled octopus, codium sauce, sautéed edamames and flying fish roe	26
Suckling pig au jus, creamed roasted pumpkin and Pedro Ximénez flavored baby apples	29
Boneless rack of suckling lamb, potato and garlic pie and pistachio powder	28
Low temperatura cooked chicken, its crispy skin, lemon sauce and sautéed veggies	26
Certified Dry Aged Galician beef chop with the garnish of your choice *	1/2 Kg. 36
—30 min. preparation	1 Kg. 60
Grilled Iberian pork «pluma» loin with the garnish of your choice *	28
Matured cow tenderloin with the garnish of your choice *	32

* Your choice of garnish: french fries and Padrón fried peppers, mashed potato or

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
Chocolate Imperial cake, caramelized kiwi and pistachio ice cream	9
Traditional tiramisu	9
Caramelized «Torrijas» French toast, creamed honey and ginger and meringue milk 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 €uros VAT included. Allergen information menus available

Bread and EVOO service: 2€ per person

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