

# WINES

## Sparkling

|                                                             |    |    |
|-------------------------------------------------------------|----|----|
| Noc Brut Prestige 2019, VT Castilla                         | 8  | 35 |
| Freore de Carme Albariño Millesimé Brut Nature, Rías Baixas |    | 60 |
| Raventos i Blanc de Nit 2022, Conca del Riu Anoia           | 7  | 32 |
| José Michel & Fils Brut Tradition, AOC Champagne            | 14 | 50 |

## 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 2024, La Mancha                 | 7  | 30 |

## Rosé

|                                     |   |    |
|-------------------------------------|---|----|
| Avienne Grenache 2022, VT Castilla  | 6 | 30 |
| Lalomba de Ramón Bilbao 2024, Rioja |   | 40 |
| Guardos Prieto Picudo 2025, León    | 6 | 30 |

## La Mancha whites

|                                                             |   |    |
|-------------------------------------------------------------|---|----|
| Reconquista Verdejo y Airén 2024, Campo de Calatrava        | 5 | 22 |
| Media Legua Viñas Viejas Airén 2023, Valdepeñas             | 7 | 30 |
| Como del de Antes Airén 2024, VT Castilla                   | 6 | 25 |
| Finca Rio Negro Gewurztraminer 2022, VT Castilla            | 6 | 25 |
| Son d Sol Pedro Ximénez Dry 2021, VT Castilla               | 6 | 25 |
| Olimpo Chardonnay 2022, VT Castilla                         | 7 | 30 |
| Vista de Halcón Sauvignon Blanc & Verdejo 2024, VT Castilla | 5 | 25 |

## Other whites

|                                             |   |    |
|---------------------------------------------|---|----|
| Ceibo Godello 2024, Valdeorras              | 7 | 35 |
| Zárate Albariño 2024, Rías Baixas           | 7 | 35 |
| Marqués de Riscal Finca Montico 2024, Rueda | 7 | 35 |
| Ramón do Casal Treixadura 2023, Ribeiro     | 6 | 25 |
| Dido 2020, Montsant                         | 7 | 30 |
| Pies Viejos Albillo Real 2023, Cebreros     | 7 | 30 |

## La Mancha reds

|                                                                |   |    |
|----------------------------------------------------------------|---|----|
| Casa La Nava 12 Months 2022, Valdepeñas                        | 7 | 32 |
| Tierras Rojas Piedra Cencibel 2025, Villanueva de los Infantes | 8 | 35 |
| Orisson Tempranillo - Syrah 2021, VT Castilla                  | 8 | 35 |
| Paso de Buey 2022, VT Castilla                                 | 6 | 25 |
| Río Negro Tinto 2020, VT Castilla                              |   | 30 |
| Garagewine Brujidera 2023, VT Castilla                         | 8 | 35 |
| Tórtola Cencibel - Tinto Velasco 2023, VT Castilla             | 7 | 30 |
| Olimpo Cencibel 2021, VT Castilla                              | 8 | 35 |
| Tintoralba Cerro del Buey, Garnacha Tintorera 2022, Almansa    | 7 | 30 |
| Lagynos 2022, Campo de Calatrava                               | 8 | 35 |

## Other reds

|                                                                  |   |    |
|------------------------------------------------------------------|---|----|
| Pago de los Abuelos Viñedo Saturno Mencía 2022, Bierzo           | 9 | 40 |
| Dussart - Pedrón Le Bobal 2023, Utiel Requena                    | 7 | 35 |
| 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 |
| Libre y Salvaje «Porretón» Grenache 2021, Cariñena               | 8 | 35 |
| Cortijo Los Aguilares Tadeo Petit Verdot 2022, Sierras de Málaga |   | 50 |

If you don’t find the appropriate reference, please ask our staff.  
We have an extended wine menu at your disposal.

## Tapas & appetizers

|                                                                                                                                                                |        |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Homemade croquettes (Iberian ham, boletus edulis, gachas or mixed ) - 9 units -                                                                                | 18     |
| Anchovies from Santoña with bread toasts and grated tomato - per unit -                                                                                        | 2.50/u |
| Olivier salad with rinds                                                                                                                                       | 16     |
| Fried and broken eggs with acorn fed Iberian pork ham                                                                                                          | 24     |
| Ox tail or roasted pork rib arepas with guacamole and pico de gallo                                                                                            | 7.20/u |
| Steak tartar at your taste with toasted brioche bread                                                                                                          | 25     |
| Slightly sautéed baby vegetables with parsnip cream and black olive powder  | 18     |
| «Crystal» red peppers, Iberian pork bacon veil and quail eggs                                                                                                  | 19     |
| «Balfegó» red tuna tataki, sesame crust, Hoisin sauce and passion fruit emulsion                                                                               | 28     |
| Sautéed artichokes on red tuna broth with «cecina» cured meat from León                                                                                        | 21     |
| Artisanal manchegan cheese assortment with its garnish                                                                                                         | 25     |
| «Jabugo» acorn fed iberian ham, grated tomato and bread leaves                                                                                                 | 36     |
| Castilian soup with paprika and garlic with its garnish                                                                                                        | 17     |
| Roasted pumpkin cream soup with goat cheese                                 | 17     |
| Seasoned tomato with avocado and rocket leaves                             | 17     |
| La Caminera estate pickled partridge salad with pistachio and pomegranate                                                                                      | 18     |
| 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 | 23 |
| Vegetable paella - min 2 pax -                                                                | pp | 20 |
| Honeyed lobster rice - min. 2 pax -                                                                                                                                                | pp | 28 |
| “La Caminera” partridge, rabbit and porcini mushroom rice - min. 2 pax -                                                                                                           | pp | 24 |
| Iberian pork cuts «Fideuá» noodle paella - min. 2 pax -                                                                                                                            | pp | 25 |
| Rigatoni or fettuccini with your choice of sauce  (Pesto, homemade tomato sauce or carbonara) |    | 17 |

## From the sea and the countryside

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Gratinated cod, «de la Vera» paprika alioli and sautéed peppers            | 28 |
| Baked turbot, edamame beans and Iberian ham                                | 29 |
| Grilled octopus, baby potatoes and «Romescú» sauce                         | 28 |
| Stewed Iberian pork cheeks, truffle flavoured creamed potato               | 26 |
| Boneless rack of suckling lamb, potato and garlic pie and pistachio powder | 32 |
| Farm chicken breast, lemon sauce and sautéed vegetables                    | 25 |

|                                                                                       |          |    |
|---------------------------------------------------------------------------------------|----------|----|
| Certified Dry Aged Galician beef chop with the garnish of your choice *               | 600 grs. | 42 |
| - 30 min. Preparation -                                                               | 1 Kg.    | 60 |
| Grilled venison loin with the garnish of your choice *                                |          | 27 |
| Iberian pork «pluma» loin with the garnish of your choice *                           |          | 26 |
| Matured cow tenderloin with the garnish of your choice *                              |          | 28 |
| * Your choice of garnish: french fries and Padrón fried peppers or sautéed vegetables |          |    |

Prices in €uros VAT included. Allergen information menus available

Bread and EVOO service: 2 € per person

 Vegan option