

# nöla Menu

## starters

"Russian salad" of cod and nuts (atascaburras) with lime and kimchi mayonnaise	€11.90
steamed dumplings stuffed with Iberian pork trotters and tails with black chanterelle juice	€12.60
creamy rice of roe deer leg and mushrooms with Hollandaise game sauce	€14.60
traditional bread crumbs with sausage and egg cooked at low temperature	€9.00
tomato salmorejo with crumbled spider crab and fresh sprouts	€12.80

## mains

free range chicken a la Royale with figs and Grand Marnier sauce	€14.90
crab ravioli with foamy juice of aromatic herbs	€15.60
lamb boned roasted with roasted hazelnuts cream	€15.40
grilled Iberian end pork loin with slaughter purée	€15.90
grilled beef rib with chimichurri sauce and rustic potatoes (recommended for two people)	€31,60

## desserts

yogurt foam, mango sorbet and passion fruit jelly	€5.90
caramelized French toast and ice cream	€6.40
sheep milk caramelized mousse	€5.30
citric fruits gintonic with lemon ice cream	€6.20

artisan breads from the bakery Gustos de antes (Price per person) €0.90

**V.A.T. included**

## nöla

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nöla

## **Traditional and flavour menu**

**(Served to the entire table - possible to combine with the tasting menu)**

traditional bread crumbs with sausage and egg cooked at low temperature

free range chicken a la Royale with figs and Grand Marnier sauce

sheep milk caramelized mousse

artisan breads from the bakery Gustos de antes

**Price per person: €26.20 V.A.T. included**

## **Tasting menu**

**(Served to the entire table - possible to combine with the traditional and flavour menu)**

tomato salmorejo with crumbled spider crab and fresh sprouts

creamy rice of roe deer leg and mushrooms with Hollandaise game sauce

lamb boned roasted with roasted hazelnuts cream

caremelized French toast and ice cream

artisan breads from the bakery Gustos de antes

**Price per person: €32.40 V.A.T. Included**

## **Seasonal menu**

Special menú suggested by Jorge.

6 courses menú which will change depending on the daily suggestions

and the seasonal products. Artisan breads from the bakery Gustos de antes

Served to the whole table.

**Price per person: €39.20 V.A.T. Included**

