

nöla Menu

starters

manchego cheese mousse, raisined tomato and smoked sardine	€11.60
roe deer steak tartar smoked with thyme and rosemary, bread toasts	€14.90
plate of legumes of the day (lentils, beans...). Please ask.	€13.90
traditional bread crumbs with <i>morteruelo</i> (hot game meat pâté), egg cooked at low temperature	€11.90

rices (rice special grain from Herederos de Viel)

free range chicken creamy rice with stewed saffron milk cap mushrooms	€14.30
iberian meat rice with grilled pork tails and roasted garlic cream	€15.40

mains

grilled cod with mushrooms and boletus pilpil	€16.20
lamb boned roasted with sheep milk Royale and aubergines with honey	€15.90
game meat civet cannelloni with onion toffee	€15.30
roe deer shoulder roasted, sweet potato cream and roasted potatoes	€17.60
grilled beef rib with chimichurri sauce and rustic potatoes (recommended for two people)	€31,60

desserts

caramelized French toast and peanut ice cream	€6.40
orange cream with baba au Grand Marnier and ginger ice cream	€5.90
sheep milk caramelized mousse	€5.30
<i>tarta de Santiago</i> (almond cake) coulant	€6.20

artisan breads from the bakery Gustos de antes (Price per person)	€0.90
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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 morteruelo (hot game meat pâté) and egg cooked at low temperature

lamb boned roasted with sheep milk Royale and aubergines with honey

sheep milk caramelized mousse

artisan breads from the bakery Gustos de antes

Price per person: €26.40 V.A.T. included

Tasting menu

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

manchego cheese mousse, raisined tomato and smoked sardine

free range chicken creamy rice with stewed saffron milk cap mushrooms

game meat civet cannelloni with onion toffee

caremelized French toast and peanut ice cream

artisan breads from the bakery Gustos de antes

Price per person: €32.60 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: €41.90 V.A.T. Included

