



CASTILLAN MENU

1º First

Castilian soup

Granja bean stew with ear

Parmesan cheese cream soup with basil flavoured tomatoes, nuts, truffle oil, and rocket

Mixed salad

Boletus edulis mushroom risotto

2º Second

Traditionally roasted suckling pig

Baked hake loin

Poached eggs on potatoes, glazed wild mushroom and celery sauce

Beef steak with potatoes

** Traditionally roasted lamb

Riojan style baked cod



Desserts

Ponche Segoviano (Typical dessert)

Cheesecake

Rice pudding with cinnamon ice cream

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Ice cream, assortment of flavours

Apple pastry with yogurt mousse, raspberry coulis and thyme ice cream

This menu will only be available in the dining room for tables for a maximum of 8 people, for more than 8 people can be served on the terrace.

Water, bread and wine "Fuentespina" 34,00 € (VAT included)/person

** The menu with lamb has a 3,00€ supplement: 37,00 € (VAT included)/person

* Note: Individual menu, to serve one per person

Prices with VAT included

LIST OF ALLERGENS

















