

Autumn-winter nöla Menu

starters

grilled endives with a touch of honey, gorgonzola cheese mousse, nuts	€11.70
mellow rice with Iberian pork and its bacon veil	€14.90
caramelised foie gras royale, sautéed pears, berry vinaigrette and rocket	€14.30
traditional bread crumbs with <i>morteruelo</i> (hot game meat pâté), egg cooked at low temperature	€12.30
steamed dumplings stuffed with wood pigeon civet and foamy mushroom juice	€13.60

mains

wildboar meatballs fricassée with hazelnuts	€15.30
raviolis filled with stewed lamb hock with potato parmentier and mushroom ragout	€15.90
veal sweetbreads sautéed with pork scratchings and boletus	€16.30
guinea-fowl pickled with rosemary honey and its marinade veil	€16.70
grilled beef rib with chimichurri sauce and rustic potatoes	€18.30

desserts

caramelised French toast and artisan ice cream	€6.40
gintonic of citrics fruits with lemon ice cream	€5.90
sheep milk caramelised mousse	€5.60
chocolate, bread and olive oil	€6.20
<i>tarta de Santiago</i> (almond cake) coulant (20 min. preparation)	€6.30

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

wildboar meatballs fricassée with hazelnuts

sheep milk caramelised mousse

artisan breads from the bakery Gustos de antes

Price per person: €26.70 V.A.T. included

Tasting menu

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

caramelised foie gras royale, sautéed pears, berry vinaigrette and rocket

mellow rice with Iberian pork and its bacon veil

raviolis filled with stewed lamb hock with potato parmentier and mushroom ragout

caremelised French toast and artisan ice cream

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

Seasonal menu

Special menú suggested by Jorge.

5 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

