

Spring 2019 nöla Menu

starters

loin roe deer steak tartar seasoned with thyme and rosemary and a herbs mustard ice cream	€17.60
“russian salad” of cod and nuts (atascaburras) with lime and kimchi mayonnaise	€13.20
creamy rice of old beef with pickles and garlic and chilli mayonnaise	€14.90
traditional bread crumbs with <i>morteruelo</i> (hot game meat pâté), egg cooked at low temperature	€12.30
game meat civet stuffed rigatonis with a foie gras sauce and artichoke chips	€13.80

mains

sautéed squids from the Galicia estuary with spring vegetables and cauliflower creamy purée	€18.60
raviolis filled with stewed lamb hock with potato parmentier and mushroom ragout	€16.20
wildboar meatballs fricassée with hazelnuts	€15.90
guinea-fowl a la royale stuffed with dried apricots with fruits sautéed in Grand Marnier	€17.30
grilled beef rib with chimichurri sauce and rustic potatoes	€19.40

desserts

brioche french toast with a vanilla from Madagascar ice cream	€7.30
green lemon ice cream with foamy kéfir and avocado	€6.20
sheep milk crème brûlée, milk ice cream and frozen armagnac	€6.70
bread, chocolate and olive oil	€6.90

artisan breads from the bakery Gustos de antes (Price per person)	€1.20
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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 crème brûlée, milk ice cream and frozen armagnac

artisan breads from the bakery Gustos de antes

Price per person: €27.90 V.A.T. included

Tasting menu

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

"russian salad" of cod and nuts (atascaburras) with lime and kimchi mayonnaise

creamy rice of old beef with pickles and garlic and chilli mayonnaise

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

brioche french toast with a vanilla from Madagascar ice cream

artisan breads from the bakery Gustos de antes

Price per person: €33.70 V.A.T. Included

Seasonal menu

Special menú suggested by Jorge which will change depending on the daily suggestions and the seasonal products. Served to the whole table.

Option 1:

3 courses + 1 dessert

Price per person: €38.60 V.A.T. Included

Option 2:

4 courses + 1 dessert

Price per person: €43.20 V.A.T. Included

