

Summer 2019 nöla Menu

starters

"roast beef " of roe deer haunch with <i>piparra</i> chilli, hummus and herbs mustard ice cream	€14.30
hake and spider crab terrine with tomato and lemon vinaigrette	€13.90
traditional bread crumbs prepared with cheek of pork and egg cooked at low temperature	€12.30
grilled endives with a touch of honey, gorgonzola cheese mousse, nuts	€12.80
creamy rice of beef with pickles and garlic and chilli mayonnaise	€14.90
rice with mushrooms and wood pigeon breast	€16.30

mains

cod confit served on <i>ajoarriero</i> (cooked with garlic, oil and peppers) and <i>pilpil</i>	€18,70
roe deer cannelloni, onion toffee and truffled bechamel	€16.20
Iberian pork meatballs fricassée with hazelnuts	€15.90
boneless roasted lamb, baked potatoes and <i>manchego</i> cheese purée	€18.90
Guinea-fowl a la royale stuffed with dried apricots with fruits in Grand Marnier	€17.30

desserts

brioche french toast with peanut and salt ice cream	€7.30
ewe's milk mousse with biscuit cream and cinnamon	€6.30
"cheese cake" with red fruits ice cream	€6.90
pineapple infusion, coconut ice-cream and rum slush	€6.70

artisan breads from the bakery Gustos de antes (Price per person)	€1.20
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V.A.T. included

nöla

Plaza de San Vicente
(Casa del Doncel)
19250 Sigüenza
Tel:+34 949 39 32 46
www.nolarestante.com
nola@nolarestante.com

nöla

Traditional and flavour menu

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

traditional bread crumbs prepared with cheek of pork and egg cooked at low temperature

Iberian pork meatballs fricassée with hazelnuts

ewe's milk mousse with biscuit cream and cinnamon

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)

hake and spider crab terrine with tomato and lemon vinaigrette

creamy rice of beef with pickles and garlic and chilli mayonnaise

roe deer cannelloni, onion toffee and truffled bechamel

brioche french toast with peanut and salt 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

