

Autumn-winter 2019-2020 nöla Menu

starters

bread crumbs Castillan style prepared with pork jowl and egg cooked at low temperature	€12.30
"risotto" of <i>puntalettes</i> (small pasta) with ear and tail of Iberian pork and roasted garlic cream	€14.90
plums stuffed with duck rillettes, lettuce with honey dressing	€13.90
roe deer pâté with chives cream and boletus vinaigrette	€14.30
grilled lettuce hearts with potato and egg	€13.60
cuttlefish black rice with cuttlefish ink aioli	€16.40

mains

cod confit served on <i>ajoarriero</i> (cooked with garlic, oil and peppers) and <i>pilpil</i>	€18,70
game cannelloni, onion toffee and boletus bechamel foam	€16.40
Iberian pork meatballs fricassée with hazelnuts	€15.90
boneless roasted lamb, baked potatoes and <i>manchego</i> cheese purée	€18.90
grilled deer loin on timbale of deer and eggplant stew	€21.20

desserts

brioche french toast with artisan ice cream	€7.30
ewe's milk mousse with biscuit cream and cinnamon	€6.30
homemade flan	€6.90
mascarpone, coffee grounds, chocolate	€7.20

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)

bread crumbs Castilian style prepared with pork jowl 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)

plums stuffed with duck rillettes, lettuce with honey dressing

"risotto" of *puntalettes* (small pasta) with ear and tail of Iberian pork and roasted garlic cream

game cannelloni, onion toffee and boletus bechamel foam

brioche french toast with artisan 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

