

Summer 2020 nöla menu

starter dishes

bread crumbs Castillan style prepared with pork jowl and egg cooked at low temperature	€12.30
plums stuffed with duck rillettes, lettuce with honey dressing	€12.70
chopped roe deer leg with onion, tomato, peppers with hummus and herbs mustard ice cream	€13.40

our rices, pasta and "risottos"

"risotto" of <i>puntalettes</i> (small pasta) with ear and tail of Iberian pork and roasted garlic cream	€14.80
free range chicken dry rice with small vegetables and crushed hazelnuts (20 min. preparation)	€15.90
roasted noodles stewed with squids and cuttlefish in their ink (15 min. preparation)	€16.70

main dishes

charcoal-grilled cod with brandade, small onions and honey <i>pilpil</i>	€18,40
Iberian pork meat (ear, snout, trotter) stewed like tripes	€15.70
boneless roasted lamb, baked potatoes and pumpkin cream	€18.60
homemade meatballs fricassée with hazelnuts	€15.90
deer cannelloni, onion toffee and boletus bechamel foam	€16.70

desserts

brioche french toast with artisan ice cream	€6.90
ewe's milk flan	€5.90
yogurt mousse, passion fruit jelly and mango sorbet	€6.40
coffee diplomat cream, cocoa sponge cake and moka ice cream	€6.70
assortment of artisan ice creams	€6.30

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)

plums stuffed with duck rillettes, lettuce with honey dressing

Iberian pork meat (ear, snout, trotter) stewed like tripes

ewe's milk flan

artisan breads from the bakery Gustos de antes

Price per person: €27.20 V.A.T. included

Tasting menu

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

chopped roe deer leg with onion, tomato, peppers with hummus and herbs mustard ice cream

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

deer 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: €32.90 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:

2 snacks + 3 courses + 1 dessert

Price per person: €37.80 V.A.T. Included

Option 2:

3 snacks + 4 courses + 1 dessert

Price per person: €41.60 V.A.T. Included

