

nöla menu

Starters

Plums stuffed with duck rillettes, lettuce with dressing combining honey and olive oil yogurt	€13.20
Sautéed gnocchi with marinated bacon, egg and <i>carbonara</i> foam	€14.90
Homemade foie gras mousse with mass wine jelly	€13.60
Grilled endives with a touch of honey, gorgonzola cheese mousse, nuts	€12.70
Bread crumbs Castillan style with pork jowl and egg cooked at low temperature	€12.30

Main dishes

Black rice and vine tomato stuffed with squid, <i>manchego</i> cheese cream	€17.30
Grilled beef rib with honey and red pepper (<i>ñoras</i>) sauce, French fries	€19.40
Stewed lamb hock, dried fruit and Ras el Hanout couscous	€18.70
Grilled Iberian pork loin tip, Iberico chorizo purée	€17.80
Raviolis stuffed with <i>ropa vieja</i> (stewed meat), bolete purée in mushroom sap	€16.20

Desserts

Ewe's milk mousse, biscuit and cinnamon cream	€5.90
Chocolate soufflé (15 minutes for preparation)	€6.70
Tiramisu made our way with coffee ice cream	€6.40
Assortment of artisan ice creams	€6.20
Brioche french toast with artisan ice cream	€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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Traditional and flavour menu

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

Bread crumbs Castilian style with pork jowl and egg cooked at low temperature

Raviolis stuffed with *ropa vieja* (stewed meat), bolete purée in mushroom sap

Ewe's milk mousse, biscuit and cinnamon cream

Artisan breads from the bakery Gustos de antes

Price per person: €28.20 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 dressing combining honey and olive oil yogurt

Sautéed gnocchi with marinated bacon, egg and *carbonara* foam

Boneless roasted lamb, dried fruit and Ras el Hanout couscous

Brioche french toast with artisan ice cream

Artisan breads from the bakery Gustos de antes

Price per person: €33.60 V.A.T. Included

Seasonal menu

(Served to the entire table)

This menu varies depending on the day's suggestions and the season's products.

We propose two options (4 or 5 courses), at a price reflecting the menu's composition

(between 38.60€ and 47.80€ V.A.T. Included).

Please ask the staff.