

nöla menu

Starters

| | |
|--|--------|
| Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura | €12.40 |
| Sautéed white asparagus, gorgonzola mousse and bacon veil | €14.30 |
| Hake and spider crab terrine with tomato and lemon vinaigrette | €14.60 |
| Deer pâté with boletus vinaigrette and spring onion cream | €13.90 |
| "Russian salad" of cod and walnuts (<i>atascaburras</i>) with lime and kimchi mayonnaise | €12.80 |

Main dishes

| | |
|--|--------|
| Trout with passion fruit and citrus juice; yucca, sweet potato and banana chips | €19.20 |
| Roasted lamb lasagne, ewe's milk bechamel sauce and smoked Seguntino cheese | €18.40 |
| Stuffed poulard, truffled mashed potatoes and pears in mass wine | €17.90 |
| Creamy rice with Iberian pork and spring mushrooms, Iberian presa roast beef style | €19.70 |
| Roe deer shoulder in a light escabeche of rosemary honey, escabeche veil | €20.60 |

Desserts

| | |
|--|-------|
| Brioche french toast with artisan ice cream | €6.90 |
| Gintonic of citrics fruits with lemmon ice cream | €6.40 |
| Cheesecake cream with Seguntino cheese, red fruit sorbet | €6.70 |
| Ewe's milk caramelized mousse | €6.20 |
| Chocolate and cocoa cake with vanilla ice cream | €6.80 |

| | |
|---|-------|
| Artisan breads from the bakery Gustos de antes (Price per person) | €1.30 |
|---|-------|

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)

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

Stuffed poulard, truffled mashed potatoes and pears in mass wine

Ewe's milk caramelized mousse

Artisan breads from the bakery Gustos de antes

Price per person: €29.30 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 walnuts (*atascaburras*) with lime and kimchi mayonnaise

Sautéed white asparagus, gorgonzola mousse and bacon veil

Roasted lamb lasagne, ewe's milk bechamel sauce and smoked Seguntino cheese

Brioche french toast with artisan ice cream

Artisan breads from the bakery Gustos de antes

Price per person: €36.40 V.A.T. Included

nöla menu

(Served to the entire table)

Special proposal for a limited number of menus each week.

It consists in several appetizers and dishes from both the menu and the Chef's suggestions.

The price varies depending on the composition between €53.00 and €63.00.

Please ask the staff for availability and price.