

nöla menu

Starters

Warm salad with honey dressing, plums stuffed with roe deer rillettes	€13.50
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€13.40
Confit leeks in puff pastry with home-smoked salmon, mustard and shallot dressing	€15.60
Ravioli stuffed with boletus, red shrimp juice and Iberian ham slices	€16.70
Dry rice with tail of Iberian pork and mushrooms, romesco sauce	€18.40

Main dishes

Grilled Iberian pork loin tip, Iberico chorizo purée	€19.70
Boneless roasted lamb, pumpkin cream and baked potatoes	€20.40
Deer meatballs fricassée with hazelnuts	€18.30
Cuttlefish stewed in its own ink with hummus	€19.10
Veal cheeks in red wine, potato and collard greens parmentier	€21.20

Desserts

Brioche french toast with artisan ice cream	€7.20
Gintonic of citrics fruits with lemmon ice cream	€6.80
Coffee mousse, cocoa sponge, Baileys ice cream	€7.00
Caramelised rice with ewe's milk	€6.50

Artisan breads (Price per person)	€1.50
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V.A.T. included

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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

Deer meatballs fricassée with hazelnuts

Caramelised rice with ewe's milk

Artisan breads

Price per person: €31.20 V.A.T. included

Tasting menu

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

Warm salad with honey dressing, plums stuffed with roe deer rillettes

Ravioli stuffed with boletus, red shrimp juice and Iberian ham slices

Boneless roasted lamb, pumpkin cream and baked potatoes

Brioche french toast with artisan ice cream

Artisan breads

Price per person: €38.90 V.A.T. Included

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(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 €51.00 and €58.00

Please ask the staff for availability and price.