

nöla menu

Starters

Plums stuffed with deer rillettes, lettuce with dressing combining honey and olive oil yogurt	€14.20
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€13.70
Creamy rice with autumn mushrooms, Iberian presa roast beef style	€19.70
Free-range egg, mashed potatoes, grilled pepper jus and bacon veil	€13.60
Hake and spider crab terrine with tomato and lemon vinaigrette	€16.20

Main dishes

Boneless roasted lamb, pumpkin cream and baked potatoes	€21.60
Roe deer meatballs, cep sauce and lotus flower root chips	€19.30
Charcoal-grilled cod, brandade and cream of garlic and chorizo soup	€21.80
Poulard cannelloni, onion toffee and truffled bechamel sauce	€18.70
Grilled beef rib, chimichurri sauce and fried rustic potatoes	€23.60

Desserts

Brioche french toast with artisan ice cream	€7.20
Caramelised creamy ewe's milk rice	€6.50
Homemade whisky cake	€6.90
Yogurt mousse, mango sorbet and passion fruit jelly	€6.80

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

Roe deer meatballs, cep sauce and lotus flower root chips

Caramelised creamy ewe's milk rice

Artisan breads

Price per person: €32.10 V.A.T. included

Tasting menu

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

Plums stuffed with deer rillettes, lettuce with dressing combining honey and olive oil yogurt

Free-range egg, mashed potatoes, grilled pepper jus and bacon veil

Poulard cannelloni, onion toffee and truffled bechamel sauce

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 €55.00 and €62.00

Please ask the staff for availability and price.