

nöla menu

Starters

Plums stuffed with deer rillettes, lettuce with dressing combining quince and olive oil yogurt	€14.20
Rock mussels with green curry thay style	€16.10
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€13.90
Cod fritters with honey aioli	€16.20
Sautéed gnocchi with marinated bacon, egg and <i>carbonara</i> foam	€17.60

Main dishes

Baby squid stewed with mushrooms, hummus and buttom mushrooms juice	€21.20
Roe deer meatballs fricassée with hazelnuts	€18.90
Boneless roasted lamb, pumpkin cream and baked potatoes	€21.70
Iberian rib rice with dried tomatoes and basil cream	€21.10
Poulard cannelloni, onion toffee and truffled bechamel sauce	€19.20

Desserts

Ewe's milk <i>panna cotta</i>	€6.60
Brioche french toast with artisan ice cream	€7.20
Homemade whisky cake	€6.80
Chocolate and cashew nut "brownie", vanilla ice cream	€7.00
Gintonic of citrics fruits with lime ice cream	€6.90

Artisan breads (Price per person)	€1.50
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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

Roe deer meatballs fricassée with hazelnuts

Ewe's milk *panna cotta*

Artisan breads

Price per person: €32.60 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 quince and olive oil yogurt

Iberian rib rice with dried tomatoes and basil cream

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.