nöla menu

Start	ers
-------	-----

Pink tomato tartar, mustard ice cream and basil sprouts	
Plums stuffed with deer rillettes, lettuce with dressing combining honey and olive oil yogurt	€13.90
Hake and spider crab terrine with tomato and lemon vinaigrette	€15.70
Ravioli stuffed with boletus, red shrimp juice and iberian jam slices	€18.90
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€14.20
Main dishes	
Baby squids Pelayo style with spring mushrooms, mashed potatoes with Hita cheese	€21.90
Wildboard meatballs fricassée with almonds and ras el hanout	€18.90
Poulard cannelloni, onion toffee and truffled bechamel sauce	€19.30
Boneless roasted lamb, baked potatoes and pumpkin purée	€23.10
Roe deer shoulder in a light escabeche of rosemary honey, escabeche veil	€22.30
Desserts	
	66.60
Ewe's milk mousse, biscuit and cinnamon cream	€6.60
Brioche french toast with artisan ice cream	€7.20
Homemade flan with PX cream	€6.80

Artisan breads (Price per person) €1.50

Strawberrys, foamy kefir juice, red fruits and vinegar sorbet

V.A.T. included

€6.70

nöla

Plaza de San Vicente (Casa del Doncel) 19250 Sigüenza Tel:+34 949 39 32 46 www.nolarestaurante.com nola@nolarestaurante.com



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

Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura

Wildboard meatballs fricassée with almonds and ras el hanout

Ewe's milk mousse, biscuit and cinnamon cream

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 honey and olive oil yogurt

Ravioli stuffed with boletus, red shrimp juice and iberian jam slices

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

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 €55.00 and €62.00

Please ask the staff for availability and price.