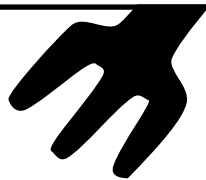




## ***Our passion*** **is cooking**

We work with the ingredients the earth gives us each season in the gardens, fields and mountains of Cuenca. And we do so by turning to our area's most traditional recipes, bringing them up to date in an unhurried process.



## ***Raff appetizers***

Traditional ajo arriero with sweet and smoky notes (6, 11)	14 €
Cheeses from our local dairy “La Cabra tira al monte” (3, 11)	16 €
House foie gras and with fruit loaf (3, 4, 5, 11)	16 €
Iberian ham croquettes (4, 5, 10)	14 €
Marinated trout and roasted leeks in a traditional pickled sauce (6, 11, 12)	16 €
Lentils with pork trotters and milk (11)	15 €
Creamy lowland rice (3, 9, 12)	17 €
Our garlic soup (4, 5)	12 €
Fideuá with ham and roasted garlic alioli (4, 5)	14 €
Traditional herbed breadcrumbs with rashers and egg (4, 5)	14 €
Old-fashioned stewed tripe (4)	16 €
Extra green salad (4, 9, 12)	14 €
Green asparagus and romesco sauce (3, 4, 5, 12)	14 €

Prices included VAT.

Bread: 1,5 euros

### Allergens

1. Crustaceans	3. Nuts	5. Egg	7. Shellfish	9. Celery	11. Dairy	13. Soy
2. Sesame	4. Gluten	6. Fish	8. Mustard	10. Peanuts	12. Sulfites	14. Lupin Flour



## ***Fish***

Roasted octopus with yams, purple potatoes and garlic aioli (5, 7, 11, 12)	20 €
Bean stew with cod (4, 6)	18 €
Hake in pepitoria sauce (3, 4, 6)	22 €

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## ***Meat***

Roedeer meatballs stuffed with foie gras and squash puree (4, 9, 11, 12)	18 €
Roasted baby lamb shoulder with drippings (4)	26 €
Venison with mushrooms and creamed root vegetables (3, 4, 9, 12)	24 €
Oxtail stewed in red wine (4, 9, 12)	20 €

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## ***Desserts***

Honey in the comb (4, 5, 11)	8 €
Cheesecake (5, 11)	8 €
Choco-TeX (4, 5, 11)	8 €
Warm rice pudding (11)	8 €



***Traditional cuisine  
for the 21<sup>st</sup> century***