








***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 contrasts (6, 11)	15 €
	Traditional dish from Cuenca made with potato, cod and garlic	
	Cheeses from our local cheese factory “La Cabra tira al monte” (3, 11)	18 €
	Cheeses from the province of Cuenca made from sheep and goat milk	
	Homemade foie gras and fruit brioche (3, 4, 5, 11)	21 €
	Foie gras terrine, “quicos” soil, white chocolate and mango cream, and artisan brioche	
	Iberian Ham Croquettes (4, 5, 11)	14 €
	Marinated trout, roasted leeks and traditional marinade (6, 11, 12)	16 €
	Served with fine herb cheese	
	Local cheese and fruit salad (3, 11, 12)	16 €
	Tender sprouts, black olive oil and honey, fruit and nuts	
	Traditional “pisto” (5)	15 €
	Tomato, onion, and garden bell pepper compote	
	Traditional “migas”, fried egg and crackling (4, 5)	16 €
	Breadcrumbs, garlic and paprika	
	Beans and pork stew (9,12, 13)	16 €
	With fennel and apple	
	Garlic soup cappuccino (11)	16 €
	Traditional garlic soup with garlic foam	
	Sautéed scallops, fennel and braised Iberian pork (6, 12, 13)	18 €
	Slow-cooked belly pork with spicy sauce	
	Aubergine, kimchi mayonnaise and cured venison (5, 12)	15 €
	Seasonal sauteed vegetables (11)	18 €
	Sautéed al dente vegetables with goat blue cheese sauce	



Dish adaptable
for vegans

Allergens

1. Crustaceans
2. Sesame

3. Nuts
4. Gluten

5. Egg
6. Fish

7. Mollusks
8. Mustard

9. Celery
10. Peanuts

11. Dairy
12. Sulfites

13. Soy
14. Lupin




Fish

"Tiznao" cod (6, 7)	22 €
Traditional dish from La Mancha. Cod, black olive, onion, and roasted bell pepper	
Sea bass, green pepper and vegetables (6)	25 €
Grouper in citrus sauce and orange mayonnaise (1, 6, 11, 12, 13)	28 €
Served with roasted onion and carrot	

Meat

"Gazpacho Manchego" by scrubland (4, 9, 12)	20 €
Rabbit, partridge and vegetables stew	
"Corzo" meatballs stuffed with foie gras and parsnip puree (9, 11, 12)	20 €
Roasted suckling lamb shoulder in its own juices	27 €
Venison, mushrooms and creamy tubers (9, 12)	26 €
Noble game meat	
Oxtail stewed in red wine (9, 12)	26 €

Desserts

 Pineapple, rum and vanilla (12)	8 €
Apple pie and vanilla (5, 11)	8 €
Chocolate Mix (4, 5, 11)	8 €
Popcorn (11)	8 €
In a honeycomb of rich honey (4, 5, 11)	8 €

Kitchen hours:
Monday to Sunday: 13:30 - 15:30 / 20:30 - 22:00 h

Prices included VAT.
Bread: 1,5 euros



Menú “Acervo”

“Raff” Prix Fixe Menu

DE BOCADO

6 Snacks

ENTRANTES

5 entradas individuales

PESCADO

CARNE DE NUESTROS MONTES

POSTRE

PEQUEÑOS DULCES

INDIVIDUAL APPETIZERS

6 Snacks

DISHES

5 individual dishes

FISH

LOCAL MEATS

DESSERT

PETIT FOURS

65 €

Por persona. Bebidas no incluidas

Per person. Drinks not included

El contenido del menú varía en función del mercado. Consulte a nuestro personal de sala
Menu may vary depending on availability of ingredients. Consult your waiter with any questions

Menú a mesa completa. *All prix fixe menus must be ordered by the entire table*



***Traditional and
environmental cuisine***