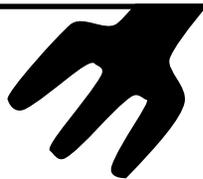




Our passion **is cooking**

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

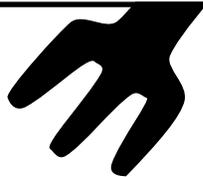
Traditional ajo arriero with sweet and smoky notes (6, 11)	14 €
Cheeses from our local dairy “La Cabra tira al monte” (3, 11)	16 €
House foie gras with fruit loaf (3, 4, 5, 11)	16 €
Iberian ham croquettes (4, 5, 10)	14 €
Marinated trout and roasted leeks in a traditional pickled sauce (6, 11, 12)	16 €
Dressed tomatoes	10 €
Lentil salad, foie gras and piparra pepper mayo (5, 9, 11, 12)	15 €
Five-cheese salad (3, 11, 12)	16 €
Chilled garlic soup, crabmeat, and apple slushy (1, 3, 12)	18 €
Pickled pork, kimchi and pickled vegetables (11, 12)	18 €
Spinach, egg and red pesto (3, 5, 11)	12 €
Green asparagus with romesco sauce (3, 4, 5, 12)	14 €
Boneless pig trotter with potato foam (2, 4, 11, 12)	16 €
Creamy lowland rice (3, 9, 12)	17 €

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 €
“Tiznao” cod (4, 6)	18 €
Fish stew made with the catch of the day and saffron (4, 6)	22 €

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 €
Spanish beef tenderloin with foie gras (4, 12)	26 €

Desserts

Fruit sorbet, hawthorn berry slushy and coconut (11)	8 €
Cheesecake (5, 11)	8 €
Choco-TeX (4, 5, 11)	8 €
The Flan (5, 11)	8 €



***Traditional cuisine
for the 21st century***