










## ***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, traditional marinade and vegetables (6, 12)	16 €
	Papaya vinaigrette, onion, carrot and fennel	
	Tomato salad with stone fruits and rosemary (3, 11, 12)	16 €
	Tender sprouts, honey, fermented cherry	
	Traditional “pisto” (5)	15 €
	Tomato, onion, and garden bell pepper compote	
	Smoked duck cannelloni with pepper sauce (4, 5, 13)	16 €
	Homemade saffron pasta	
	Pochas beans salad (11, 13)	15 €
	Beans, cucumber, tomato, onion, yogurt sauce, lime and ginger vinaigrette	
	Manchego pistachio soup, thyme ice cream (3, 6, 12)	16 €
	Black garlic, raspberry and yogurt	
	Braised Iberian pork, crunchy red prawns and herbs (6, 12, 13)	18 €
	Slow-cooked belly pork with spicy sauce	
	Aubergine, kimchi mayonnaise and cured venison (5, 12)	15 €
	Homemade kimchi, candied sesame	
	Seasonal sauteed vegetables (11)	18 €
	Sautéed al dente vegetables with roasted corn cream	
	Braised leek, almond mayo (3, 5)	14 €
	Corn powder, cured egg yolk and herbs	



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***

Conquense Trout, beurre blanc, asparagus (6, 11, 12)	23 €
"Tiznao" cod (6, 7) Traditional dish from La Mancha. Cod, black olive, onion, and roasted bell pepper	22 €
Sea bass, algae virgin sauce (2, 6) Marinated mussels, spirulin mayo and nori powder	25 €


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## ***Meat***

"Corzo" Tartar (5, 11) Bread, dry tomato, cappers, egg yolk and truffle cheese	21 €
"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) Noble game meat	26 €
Boneless suckling pig at low temperature (9, 12) Oven roasted with traditional marinade, mustard sauce and tarragon	27 €

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## ***Desserts***

 Abstract fruit salad (12)	8 €
Manchego Cheese Crème Brûlée (5, 11)	8 €
Chocolate Mix (3, 4, 5, 11)	8 €
Red fruits, creamy white chocolate and mango chutney (4, 11)	8 €
Rice pudding (4, 5, 11)	8 €

Serving of oil or butter: 2,5 euros

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***