









***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) 20 €
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
-  Well-executed traditional “pisto” (5) 15 €
Tomato, onion, and garden bell pepper compote
-  Pochas beans salad (11, 13) 15 €
Beans, cucumber, tomato, onion, yogurt sauce, lime and ginger vinaigrette
-  Manchego pistachio soup, thyme ice cream and prawn (3, 6, 12) 9 €
- Sautéed scallops, fennel and braised Iberian bacon (6, 12) 18 €
Slow-cooked bacon with spicy sauce
-  Eggplant, kimchi mayonnaise and roe deer “cecina” (5, 12) 15 €
-  Sautéed vegetables with local cheese sauce (11) 18 €
Sautéed al dente vegetables with goat blue cheese sauce



Dish adaptable
for vegans

Allergens

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




Fish

Roasted octopus, potato and sweet potato cream (7, 11)	22 €
“Tiznao” cod (6, 7)	21 €
Traditional dish from La Mancha. Cod, black olive, onion, and roasted bell pepper	
Roasted turbot, pak choi and “bilbaína” sauce (6, 11, 12, 13)	24 €
“Bilbaína” sauce with “El Monaguillo del Raff” red wine	
Groupers in citrus sauce and orange mayonnaise (1, 6, 11, 12)	25 €
Served with roasted onion and carrot	

Meat

Creamy rice with underbrush (9, 12)	18 €
Small game meat (rabbit and partridge) and vegetables	
Venison meatballs stuffed with foie gras and pumpkin puree (9, 11, 12)	20 €
Roasted suckling lamb shoulder in its own juices	27 €
Deer, mushrooms and creamy tubers (3, 9, 12)	25 €
Noble game meat	
National veal sirloin with foie gras (12)	28 €

Desserts

 Watermelon granita and fruit ice cream	8 €
Cheesecake (5, 11)	8 €
Textures of chocolate (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 - 22:30 h

Prices included VAT.
Bread: 1,5 euros



Nuestro Menú “Raff”

“Raff” Prix Fixe Menu

DE BOCADO

4 Snacks

ENTRANTES

4 entradas individuales

1/2 RACIÓN DE PESCADO

1/2 RACIÓN DE CARNE

POSTRE

PEQUEÑOS DULCES

INDIVIDUAL APPETIZERS

4 Snacks

DISHES

4 individual dishes

1/2 SERVING OF FISH

1/2 SERVING OF MEAT

DESSERT

PETIT FOURS

50 €

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***