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LA MOLINDA

TASTING MENU ORIGEN

Selection of acorn-fed Iberian cured meats
Valle de los Pedroches

Seasonal tomatoes
Tasting in different textures

Smoked salmon toast
Homemade guacamole, suckling pig olive oil mayonnaise,
candied cherry tomatoes, and avruga

Seafood cream soup
Seared prawns

Wild sea bass
Donostia-style

Natural mandarin sorbet

Iberian pork presa
Roasted rustic potatoes and portobello jus

DESSERT

Reimagined cheesecake
Manzanilla olive oil crumble

Price: €72 per person (VAT included)





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LA MOLINERA

TASTING MENU

RAÍZ

Lamb's lettuce salad
Tuna belly with curry dressing and nuts

Escalivada toast with confit cod flakes
Black olive aioli and trout roe

Lemon sorbet

Traditional oxtail stew

DESSERT

Coconut and vanilla torrija

Price: €58 per person (VAT included)

