

CREATIVITY HEALTH TRADITION

Health is vital to our gastronomy. Adolfo Muñoz's Cuisine (Toledo) is about bringing the tradition of Spain, combining the best quality products with the latest culinary techniques, avoiding the use of salt and extra virgin olive oil in the elaboration process and, rather, combining them at the end.

SUMMER 2017

pre-appetizer

The classic 'Banderilla'
Crunchy lotus root
Our olive juice "Adolfo" + artisan bread

appetizer

Ham and cheese bonbon
Cockles with sea air
Cream of King crab, crystal pepper
Coconut cookie with apricot and almond

starter

Zucchini flowers from Belvis de la Jara and Manchego ratatouille

fish

Turbot, quinoa salad

meat

Iberian pork jowl smoked with rosemary
Or
Iberian pork chop, wine reduction, "pisto"

pre-dessert

Blueberry and purple carrot sorbet

dessert

Figs with toffee
Small sweets

Price per person: **55€**

V.A.T. included (10%). | Menu available from 8pm to 11 pm.
Full table served menu. |



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Lunch at Palacio de Cibeles SUMMER2017

- Asparagus, sesame and lime mayonnaise
- Salmorejo (chilled tomato soup), basil sorbet with dehydrated raspberries
 - Roasted chicory, apple and rosemary vinaigrette
- Cream of garlic soup with crunchy rice and free-range egg yolk

- Norwegian salmon with cava, saffron and horseradish
- Gilt-head bream with a black garlic and red onion sauce
 - Duck confit with Salardaise potatoes
 - Rabbit with garlic and black sesame

- Tropezienne cake
- Chocolate with saffron cream and nougatine
 - Crème brulee, red pepper tuile

Price per person: **38,50€**

V.A.T. included (10%) | Full table served menu.

Bread, extra virgin olive oil: 4,00€.

Cured venison meat with marjoram and extra virgin olive oil	25,00
Tuna jerky with sweet ratatouille, almond and crystal bread	22,00
Oysters n°2 Daniel Sorlut	5,50/ud.
Spanish cheeses	24,00
Homemade croquettes (Beetroot, carrot, kale)	16,00
Leek purée, salmon tartar	21,00
Quinoa with beetroot and vegetables in crudité with quail egg and radishes	19,50
Crispy kale salad with oven-made apple and orange chips	22,00
Seasonal vegetables steamed for 40 seconds with a Manchego almogrote	23,00
Foie with pumpkin and olive oil sponge cake	26,50
Scarlet shrimp, king shrimp, vegetables of our garden	39,00

Fishes

Steamed hake and saffron <i>velouté</i> with tomato, green beans and cumin	27,00
Seabass, kale salad, seaweed and Goji berries	29,00
Oven-roasted turbot with a honey-soy sauce and nori cake	32,00

Meats

Partridge from Toledo with a bean stew purée and pickled vegetables	27,50
Lamb with 'pisto manchego' and glazed little onions	29,00
Our suckling pig with raisins pâté and pumpkin	29,50
Stuffed pig trotters with onions and mushrooms, foie sauce and potato crunch	28,00
Beef tenderloin with white asparagus and green asparagus royal	33,00

Rices without any fried contents

Saffron infused rice and vegetables with a touch of Manchego cheese	25,00
Rice with duck and wild mushrooms and Provençal herbs (thyme and rosemary)	27,00
Black rice and baby cuttlefish, with coriander mayonnaise	26,00

Currency: €