

CHEF'S TASTING MENU



TORRE DE
LOS NUBLOS
RESTAURANTE

Spring
2023

CHEF'S TASTING MENU

ENJOY A DELICIOUS AND UNIQUE
TASTING OF OUR DISHES FROM THE
SEASONAL MENU, SELECTED DAILY
BY OUR CHEF



TORRE DE
LOS NUBLOS

RESTAURANTE

25€ *VAT included*

- 4-step tasting
- Full table menu
- A different selection every day
- Does not include drink or dessert

SUMMER MENU



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2023

PALACIO DAUDÉN MENU

Appetizer of the day

Starters

- Toasted turmeric patty with seasonal vegetables in Jiloca saffron broth  
- Penne with royal jerky from La Iglesueladel Cid and Hontanar cheese    
- Croquettes of potted meat    
- Almond soup with figs confit with honey and cardamom   

Main Courses

- Monkfish scallops with saffron sauce and roasted carrot       
- Sauteed Pyrenean veal with garlic sprouts and Aragonese olive chimichurri   
- Octopus and mussels ceviche with marinated peach and tiger horchata    
- Duroc pork secret stuffed with chard with caramelized tomato  

Desserts

- Canned Peach from Calanda creamy cake   
- Almond panna cotta with fresh fruit tartare and mint  
- Cocoa and coffee sponge, rum cremat with cinnamon and orange sorbet   

Includes Palacio Matutano-Dauden purified water

TORRE DE LOS NUBLOS MENU

Appetizer of the day

Starters

La Iglesuela del Cid P.D.O Teruel ham with toast and tomato



Selection of cheeses of the region with organic jam from Matarraña



Prawn from Sant Carles de la Rápita salad with avocado from Castellón and tiger nut emulsion



Hanging tomato stuffed with creamy olives and anchovies



Main Courses

Balfegó tuna cutlet with mustard sauce and pickled crudités



Mellow rice with Aragonese Ternasco (veal), roasted garlic and rosemary



Octopus and mussels' ceviche with marinated peach and tiger horchata



Beef steak tartare with herb dressing and carquiñoles



Desserts

Canned Peach Tart from Calanda creamy cake



Almond panna cotta with fresh fruit tartare and mint



Cocoa and coffee cake, rum cremat with cinnamon and orange sorbet



*Includes pairing with White and Red varieties
Mas de Lluçia Winery (Monroyo) with each dish.
and Palacio Matutano-Daudén purified water.*



TORRE DE
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RESTAURANTE

40€ VAT INCLUDED

GLUTEN FREE MENU

Appetizer of the day

Starters

La Iglesuela del Cid P.D.O Teruel ham with toast and tomato

Hanging tomato stuffed with creamy olives and anchovies



Prawn from Sant Carles de la Rápita salad with avocado from Castellón and tiger nut emulsion



Main Courses

Sauteed Pyrenean veal with garlic sprouts and Aragonese olive chimichurri



Mellow rice with Aragonese Ternasco (veal), roasted garlic and rosemary



Octopus and mussels' ceviche with marinated peach and tiger horchata



Desserts

Almond panna cotta with fresh fruit tartare and mint



Orange sorbet



TORRE DE
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RESTAURANTE

30€ VAT INCLUDED

CHILDREN'S MENU

Main Courses

Penne with bolognese and cured cheese



Sauteed Pyrenean veal and chips

Omelette with P.D.O Teruel ham and chips



Desserts

Chocolate brownie with nuts and ice cream



Varied ice cream



1 Drink Included



TORRE DE
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18€ VAT INCLUDED

SEASONAL MENU



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SUMMER 2023

SEASONAL MENU

STARTERS

Prawn from Sant Carles de la Rápita salad with avocado from Castellón and tiger nut emulsion

13€



Selection of cheeses of the Region with organic jam from Matarraña

15€



Toasted turmeric Patty with seasonal vegetables in Jiloca saffron broth

10€



Hanging tomato stuffed with creamy olives and anchovies

12€



La Iglesuela del Cid P.D.O Teruel ham with toast and tomato

13€



Penne with Spanish cured meat from La Iglesuela del Cid and cured cheese

12€



Croquettes of pot meat

11€



Almond soup with figs confit with honey and cardamom

10€



SEASONAL MENU

MAIN COURSES

Balfegó tuna cutlet with mustard sauce and pickled crudités
20€



Mellow rice Ternasco de Aragón (Lamb), roasted garlic and rosemary
19€



Beef steak tartar with herbs dressing and carquiñoles
17€



Monfish scalops with saffron sauce and roasted carrot
16€



Sauteed Pyrenean veal with garlic sprouts and Aragonese olive chimichurri
15€



Duroc pork secret stuffed with chards with caramelized tomato
14€



Octopus and mussel ceviche with marinated peach and tiger horchata
17€



SEASONAL MENU

DESSERTS

Canned peach from Calanda creamy cake

5€



Almond panna cotta with fresh fruit tartare and mint

5€



Cocoa and coffee cake, rum cream with cinnamon and Orange sorbet

5€



SERVICE

Appetizer of the day

Palacio Matutano-Dauden purified water

Bread baked from La Iglesuela del Cid

2 €



Allergen List

Celery



Dairy



Sulfites



Mollusks



Crustaceans



Mustard



nuts



Fish



Gluten



Sesame

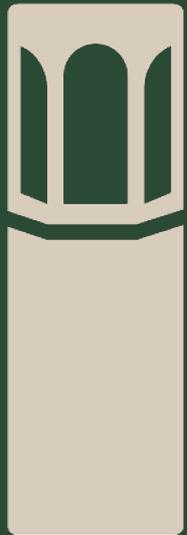


Eggs



Soy





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