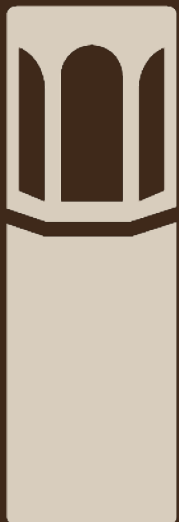


WINTER MENUS



TORRE DE  
LOS NUBLOS  
RESTAURANTE

2022

# PALACIO DAUDÉN MENU

## Appetizer of the day

### Starters

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



Rigatoni with royal jerky from La Iglesuela del Cid and Hontanar cheese



Croquettes of potted meat



Cream of leek and fennel cream with spicy croutons and herbs



### Main courses

Monkfish scallops with roasted pumpkin



Sauteed Pyrenean veal with black pepper mushrooms



Crispy pork cheek with creamy celeriac soup



Cuttlefish meatballs in mussel bouillabaisse



### Desserts

Orange Tiramisu



Tocinillo de cielo with sour apple and yoghurt



Nougat and white chocolate cake with rice liqueur and vanilla cream



*Includes Palacio Matutano-Daudén Purified Water*













TORRE DE  
LOS NUBLOS  
RESTAURANTE

38€ VAT INCLUDED















# TORRE DE LOS NUBLOS MENU

## Appetizer of the day










### Starters

- Boletus coca with baked spring onions and olives from Aragon   
- Selection of cheeses of the region with organic jam from Matarraña  
- Benicarló artichokes and sautéed artichoke stalks with truffled velouté and dried figs   
- Crispy egg with stewed tripe  

### Main courses

- Roasted hake with broad bean ragout and roasted leek menier   
- Mellow rice with Aragonese Ternasco (veal), roasted garlic and rosemary  
- Pyrenean lamb shank in its juices with chard trinxat (a vegetable stew)   
- Monkfish scallops with roasted pumpkin      

### Desserts

- Orange Tiramisu   
- Tocinillo de cielo with sour apple and yoghurt 
- Nougat and white chocolate cake with rice and vanilla liqueur cream     

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

# GLUTEN FREE MENU

## Appetizer of the day

### Starters

La Iglesuela del Cid P.D.O. Teruel ham with gluten-free bread and tomato

Benicarló artichokes and truffled Swiss chard stalks



Leek and fennel cream with herbal oil



### Main courses

Pyrenean beef sautéed with black pepper mushrooms



Mellow rice with Ternasco de Aragón (lamb) roasted garlic and rosemary



Roasted hake with broad bean ragout and roasted leek menier



### Desserts

Tocinillo de cielo with sour apple and yoghurt



Raspberry sorbet

# CHILDREN'S MENU

## Main courses

Rigatoni with bolognese sauce and cured cheese



Sautéed beef with french fries

D.O. Teruel ham omelette with french fries



## Desserts

Creamy chocolate brownie with ice cream and nuts



Ice creams



**1 Drink included**

# SEASONAL MENU



TORRE DE  
LOS NUBLOS  
RESTAURANTE

Autumn-  
Winter  
2022

# SEASONAL MENU

## STARTERS

Boletus coca with baked spring onions and olives

20€



Selection of cheeses of the Region with organic jam from Matarraña

18€



Benicarló artichokes and sautéed chard stalks with truffled velouté and dried figs

17€



Crunchy egg with stewed tripe

17€



La Iglesuela del Cid D.O. Teruel ham with toasted bread and tomato

16€



Rigatoni with spanish from La Iglesuela del Cid and cured Hontanar cheese

15€



Croquettes of pot meat

14€



Leek and fennel cream with spicy croutons and herbs

13€



# SEASONAL MENU

## MAIN COURSES

Braised hake with broad bean ragout and roasted leek menier  
24€



Mellow rice with Ternasco de Aragón (Lamb), roasted garlic and rosemary  
23€



Pyrenean lamb shank, in its juice with chard trinxat  
22€



Monkfish scalops with roasted pumpkin  
20€



Pyrenean beef sautéed with black pepper mushrooms  
19€



Crispy pork cheek with creamy celeriac sauce  
18€



Cuttlefish meatballs in mussel bouillabaisse  
17€





# SEASONAL MENU

## DESSERTS

Orange Tiramisu

7€



Tocinillo de cielo with sour apple and yoghurt

7€



White chocolate and nougat cake with rice and vanilla liqueur cream

7€



## SERVICE

Appetizer of the day







Palacio Matutano-Daudén purified water

Bread baked in La Iglesuela del Cid

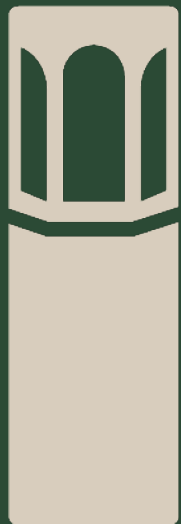
2,5 €



## List of Allergens

Celery		Dairy	
Sulfites		Mollusks	
Crustaceans		Mustard	
Dried fruit		Fish	
Gluten		Sesame	
Eggs		Soy	





# TORRE DE LOS NUBLOS

RESTAURANTE