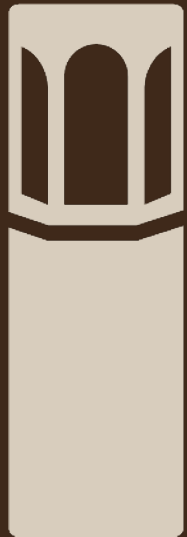


AUTUMN MENUS



TORRE DE
LOS NUBLOS

RESTAURANTE

2023

PALACIO DAUDÉN MENU

Aperitif of the day

Starters

Artichokes candied in vichyssoise of smoked leeks and caramelized pear



Creamy gratin of onions "quiche" Fuentes de Ebro with smoked and trout caviar



Pot meat croquettes



Mushroom cream with spelt, yolk and bacon ravioli



Main Course

Brazed hake flaky with jerky and refried emulsión



Sautéed beef from the Pyrenees with Aragonese olive chimichurri



Pork secret stuffed with walnuts and dates with roasted apple



Desserts

Canned creamy Calanda Peach cake



Selection of cheeses from the region with organic jam from Matarraña



Pumpkin flan with creamy orange and ginger
















*Purified Water Matutano-Daudén Palace &
Bread of the Iglesuela included*

















TORRE DE LOS NUBLOS MENU

Aperitif of the day








Starters

- Ham D.O Teruel de la Iglesuela del Cid with toasted bread and tomato 
- Fried sheep's cheese with jam of tomatoes, anchovies and pickles     
- Aragonese beef pastrami with truffled cottage cheese stracciatella   
- Sautéed mushrooms on caramelized sobao of aromatic herbs and hazelnuts    

Main Course

- Balfegó tuna chop with mustard sauce and pickled crudités     
- Sweet rice of Aragonese ternasco, roasted garlic and rosemary   
- Monkfish escalopines to importance with roasted pumpkin      
- Duroc pork cheek sarma in peach curry and apricots  

Desserts

- Canned creamy Calanda Peach cake   
- Selection of cheeses from the region with organic jam from Matarraña  
- Pumpkin flan with creamy orange and ginger  

***Accompaniment with Lo Foc White and Red wines is included
Mas de Lluçia Wine Estate 2022
Purified Water Matutano-Daudén Palace &
Bread of the Iglesuela
included***

42€ VAT INCLUDED

GLUTEN-FREE MENU

Aperitif of the day

Starters

Ham D.O Teruel de la Iglesuela del Cid with gluten-free bread and tomato

Artichokes candied in vichyssoise of smoked leeks and caramelized pear



Creamy gratin of onions "quiche" Fuentes de Ebro with smoked and trout
caviar



Main Course

Sautéed beef from the Pyrenees with Aragonese olive chimichurri



Pork secret stuffed with walnuts and dates with roasted apple



Duroc pork cheek sarma in peach curry and apricots



Desserts

Pumpkin flan with creamy orange and ginger



Orange sorbet

*Purified Water Matutano-Daudén Palace &
Bread of the Iglesuela included*

32€ VAT INCLUDED

CHILDREN'S MENU

Main Course

Penne with Bolognese sauce and mature cheese



Sautéed beef with chips

D.O Teruel ham omelette with chips



Desserts

Creamy chocolate brownie with ice cream and nuts



Assorted ice creams



*Soft drink ,Purified Water Matutano-Daudén Palace &
Bread of the Iglesuela included*

20€ VAT INCLUDED



SEASONAL MENU



TORRE DE
LOS NUBLOS
RESTAURANTE

Fall 2023

SEASONAL MENU

STARTERS

Artichokes candied in vichyssoise of smoked leeks and caramelized pear of abugos

13€



Fried sheep's cheese with jam of tomatoes, anchovies and pickles

17€



Sautéed mushrooms on caramelized sobao of aromatic herbs and hazelnuts

18€



Aragonese beef pastrami with truffled cottage cheese stracciatella

19€



Ham D.O Teruel de la Iglesuela del Cid with toasted bread and tomato

13€



Gratin creamy onions "quiche" sources of ebro with smoked and trout caviar

14€



Pot meat croquettes

11€



Mushroom cream with spelt, yolk and bacon ravioli

12€



SEASONAL MENU

MAIN COURSES

Balfegó tuna chop with mustard sauce and pickled crudités
23€



Sweet rice of Aragonese ternasco, roasted garlic and rosemary
19€



Brazed hake flaky with jerky and refried emulsion
17€



Monkfish escalopines to importance with roasted pumpkin
20€



Sautéed beef from the Pyrenees with Aragonese olive chimichurri
15€



Pork secret stuffed with walnuts and dates with roasted apple
14€



Duroc pork cheek sarma in peach curry and apricots
17€



SEASONAL MENU

DESSERTS

Canned creamy Calanda peach cake

5€



Selection of cheeses from the region with organic jam from Matarraña

5€



Pumpkin flan with creamy orange and ginger

5€



SERVICE

Aperitif of the day

Purified Water Morning Palace

Bread of the Iglesiasuela

Service per guest 2,5 €



List of Allergens

Celery		Dairy	
Sulphites		Molluscs	
Crustaceans		Mustard	
Nuts		Fish	
Gluten		Sesame	
Eggs		Soybean	

