Lindero

€115 per person

12 courses · About three hours

The full journey: the garden, the woods, the river and the game of the area, in twelve courses. Served to the whole table.

01 **Toasted bone broth and king oyster mushrooms**

Served standing in the hallway, by the fire.

NAVALENO PINE WOODS · 32 KM

02 **Ember-grilled kale leaf with browned butter**

Kale grown from our own seed, passed over vine-cutting embers.

OUR GARDEN · 3 KM

03 **Salt-cured Ucero trout, reinette apple**

Cured for twelve hours, with apple from the courtyard and dill oil.

TRUCHAS DEL UCERO · 15 KM

04 **Rye bread, roasted marrow and house salt**

The bread comes out of the oven at eight; the marrow, off the grill.

OUR OWN BAKERY

05 **Leek buried in the ashes, hazelnut and cured yolk**

A whole night under the oven ashes.

OUR GARDEN · 3 KM

06 **Grilled saffron milk caps, yolk and pine juice**

Picked this week by Julián Peña.

NAVALENO PINE WOODS · 32 KM

07 **Whole roasted onion, aged sheep cheese**

Eight hours in the cooling oven; the cheese is grated at the table.

LA VEGA CHEESE DAIRY, FUENTEPINILLA · 30 KM

08 **Fire-glazed Soria pork belly, pickles**

The belly is cured in-house for three weeks.

EMBUTIDOS TEJEDOR, ALMAZÁN · 48 KM

09 **Dry-aged roe deer loin, beetroot and sloes**

Roe deer from managed hunting; the sloes, from the garden hedge.

TIERRAS ALTAS · 82 KM

10 **Milk-fed lamb shoulder roasted in the wood oven**

Water, salt and four hours in the oven. With ember-grilled lettuce.

MARTÍN SHEPHERDS, BERLANGA · 34 KM

11 **Fresh curd, heather honey and sweet turnip**

Pre-dessert. The turnip is candied in the ashes.

COLMENAS DE HONTORIA · 40 KM

12 **Ember-roasted apple, burnt-milk ice cream**

Reinette apple from the courtyard and sheep milk from the dairy.

OUR COURTYARD

Wine pairings: Cellar pairing · €65 Fine wine pairing · €110 Alcohol-free pairing · €40

If you have allergies or anything you do not eat, tell us when booking: we adapt the menu with at least 48 hours' notice. Courses may change depending on what we have that day. VAT included.

Huerto

€78 per person — 8 courses · About two hours

Eight courses in which vegetables are the main event. It is vegetarian and, with notice when booking, can be vegan.

01 **Toasted mushroom and burnt onion broth**
In the hallway, by the fire.
NAVALENO PINE WOODS · 32 KM

02 **Ember-grilled kale leaf with browned butter**
Kale grown from our own seed.
OUR GARDEN · 3 KM

03 **Squash roasted in the ashes, seeds and aged cheese**
Butternut squash from the garden, roasted whole.
OUR GARDEN · 3 KM

04 **Rye bread and sheep milk butter**
A sourdough starter from 2019 and stone-milled flour.
LANGA MILL · 30 KM

05 **Leek buried in the ashes, hazelnut and cured yolk**
A whole night under the oven ashes.
OUR GARDEN · 3 KM

06 **White beans from the meadow in a smoked garden broth**
Our own harvest, cooked in a clay pot inside the oven.
OUR GARDEN · 3 KM

07 **Whole roasted onion, aged sheep cheese**
The cheese is grated at the table.
LA VEGA CHEESE DAIRY, FUENTEPINILLA · 30 KM

08 **Ember-roasted apple, burnt-milk ice cream**
Reinette apple from the courtyard.
OUR COURTYARD

Wine pairings: Cellar pairing · €45 Alcohol-free pairing · €32

If you have allergies or anything you do not eat, tell us when booking: we adapt the menu with at least 48 hours' notice. Courses may change depending on what we have that day. VAT included.

Lunch menu

Wednesday to Friday, lunchtime

A short menu for an unhurried lunch without three hours ahead of you. It changes every week; these are this week's dishes.

To start

Roasted squash soup with toasted seeds — **€9**
Garden squash roasted in the ashes.

Soria pork belly with garden pickles — **€8**

Meadow leaves, sheep cheese and walnuts — **€12**
With apple vinegar from our pantry.

Grilled saffron milk caps with cured yolk — **€16**
Depending on what Julián brings that week.

From the fire

White beans from the meadow with their trimmings — **€15**
Chorizo and belly from Almazán, our own black pudding.

Ember-grilled Ucero trout, hazelnut butter — **€19**

Milk-fed lamb shoulder from the wood oven — **€28**
For one, with ember-grilled lettuce.

Almazán pork shoulder with roasted onion — **€22**

Desserts

Ember-roasted apple, burnt-milk ice cream — **€8**

Fresh curd with heather honey — **€7**

Sheep cheese tart from the wood oven — **€8**

Rye sourdough and browned butter, €3.50 per person. VAT included.