

11 RESTAURANT EL LABRADOR

Porzuna highway km. 2 - CIUDAD REAL
Reservations: 629 252 090
chellabrador@hotmail.com
www.restauranteellabrador.com

TO THE CENTER (To share)
Mountain caviar. Migas (pork rinds, chorizo, pepper). Manchego porridge.

SECOND COURSE (To choose)
Suckling lamb chops with potatoes. Secreto confit with honey and soy sauce.
Cod au gratin with apple aioli.
HOMEMADE DESSERT

Price: € 40 (Includes drinks, red wine D.O. La Mancha, casera, water and coffee)

12 MIAMI GASTRO

Rey Santo Avenue, 3 - CIUDAD REAL
Reservations: 926 921 943
miamigastro@gmail.com

SUGGESTION: Pickled partridge toast with foie gras cream, black garlic, and Manchego cheese

Price: € 7

13 HOTEL NAVARRO

Pío XII Avenue, 18 - CIUDAD REAL
Reservations: 926 214 377
correo@hotelnavarro.es
www.hotelnavarro.es

STARTERS:
Shepherd's crumbs with grapes. Manchego porridge. Oxtail croquettes. Manchego ratatouille with fried egg.
LEMON AND SAFFRON SORBET
SECONDS TO CHOOSE: Cheek with Pedro Ximénez or Cod with pil pil.
DESSERT, BREAD AND DRINK (House wine, soda, water, beer or small bottle, second unit charged separately, other drinks not included).
HOURS: 1:30 p.m. to 3:30 p.m. and 8:15 p.m. to 10:15 p.m.

Price: € 22

Who doesn't love discovering places to enjoy good food? Whether in our own city or while sightseeing, it's always a pleasure to enjoy establishments that are a safe bet due to their proximity, their appetizing menu, their friendly atmosphere, and their affordability. This is what our gastronomic offerings are all about, encompassing 19 establishments where you can have a good time and enjoy those little pleasures... alone or in company.

14 PARADOR DE ALMAGRO

San Francisco roundabout, 31 - ALMAGRO
Reservations: 926 860 100
almagro@parador.es
www.paradores.es-parador-de-almagro

INDIVIDUAL STARTERS:
Red berry salmorejo. Partridge pâté with pistachio powder. Baby lupin croquettes. Marinated lamb skewer with mountain herbs.
MAIN COURSE TO CHOOSE: Paradores selection beef loin or cod gratin with saffron.
DESSERT: Convent custard with Calatrava flower.

Price: € 42 (Drinks not included). Bread included. Corkage included.

15 HOTEL PARQUE REAL

Cruz de los Casados street, 1 - CIUDAD REAL
Reservations: 926 219 013
info@hotelparquereal.es
www.hotelparquereal.es

FIRST COURSE IN THE CENTER OF THE TABLE:
Iberian ham. Manchego cheese. Manchego ratatouille with chunks. Ugly tomato from Tudela and northern bonito.
SECOND COURSE TO CHOOSE:
600g Galician red meat chop. Oxtail in red wine. Manchego lamb shank. Bis-cayan-style cod.
DESSERT TO CHOOSE:
Rice pudding. Puff pastry with cream. Nougat ice cream.

Price: € 50 (Self-service wine cellars, beer, soft drinks, or water) Corkage: Included

16 RESTAURANT LA PÉRGOLA

Gasset Park, w/n - CIUDAD REAL
Reservations: 648 277 524
www.restaurantearrocerialapergola.es

COMPLETE TABLES:
Typical Manchego assortment (individual): Manchego ratatouille, whistle porridge, shepherd's crumbs. Salad in the center. Goat cheese or pickled partridge and roasted pepper salad or Warm tomato sauce with garlic prawns (1 person).
SECOND TO CHOOSE:
Grilled beef shoulder. Manchego cod loin. Rice (Minimum 2 people): Cazador (deer and duck) or A banda (cuttlefish and shrimp).
Bread, dessert, coffee and water.

Price: € 39 (does not include drinks). Corkage: € 7.
Special 10% discount on drinks off the menu prices.

17 TABERNA LA PESETA

Ramírez de Arellano street, 3 - CIUDAD REAL
Reservations: 926 202 096
gerencia@tabernalapeseta.es
www.tabernalapeseta.es

(MINIMUM 2 PEOPLE)
STARTERS: (In the center of the table)
Slices of artisan pork loin with Manchego asadillo. Manchego cheese platter with EVOO jam. Manchego porridge. Tiznao.
Second: (To choose)
Marinated venison fillets with a bed of potatoes or Manchego-style cod.
Dessert: Manchego cheesecake.

Price: € 27 (Includes water or soft drink). Corkage: €12

18 SOGA BAR

Provincia Square, 5 - CIUDAD REAL
Reservations: 926 921 368 - 664 355 805
direccion@eltenteenpie.com

MENU:
Pickled partridge and Manchego asadillo salad.
Creamy rice with wild boar meatballs and squid.
Cod pil pil with seasonal vegetables in a tagine.
Venison sirloin with Manchego cheese and truffle ravioli.
French toast with cinnamon ice cream.

Price: € 35 (Drinks not included). Corkage: € 8

19 LA ZARANDA

Dulcinea del Toboso Passage, 2 - CIUDAD REAL
Reservations: 661 587 499
rodriguezsanchez_andres@yahoo.es

STARTERS:
Gourmet salad with mango cream. Iberian ham croquettes. Scallops with garlic and parsley. Red shrimp.
SECONDS TO CHOOSE:
Suckling lamb chops. Grilled Iberian ham. Beef entrecote with baked potatoes. Cordoba-style oxtail. Tempura cod with a touch of Manchego cheese. Bluefin tuna tataki.
DESSERT

Price: € 35 (Includes water only). Corkage: €10

VAT INCLUDED IN ALL PRICES

FENAVIN

Spanish Wine Fair
Ciudad Real from May 5 to 9



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RESTAURANT EL AGUADERO

Paseo Carlos Eraña, 16 - CIUDAD REAL
Reservations: 926 226 228
gestion@tascasytabernas.es
www.tascasytabernas.es

FIRST COURSE (To choose)
SALADS: Tuna belly salad. Special homemade Russian salad. Tomato sauce with goat cheese and nuts. Partridge salad with Manchego asadillo.
SPOON: Shepherd’s crumbs with fried egg. Manchegan porridge. Asturian fabada.
VEGETABLES: Stir-fried vegetables with soy and sesame sauce. Baby broad beans with ham and egg. Grilled mushrooms with egg.
ITALIAN PASTE: Spinach and shrimp risotto with cream cheese. Spaghetti carbonara. Seafood-stuffed peppers with mustard sauce.
EGGS: With ham or with baby eels.

SECOND COURSE (To choose)
MEATS: Iberian pork loin cachopo. Pork cheeks in red wine. Iberian pork tenderloin in Port wine. Grilled boneless chicken thigh. Beef entrecote.
FISH: Crispy cod supreme. Bluefin tuna with vegetables and caramelized on-ions. Bilbao-style sea bass loin. Fish of the day.

Price: € 17,90 (Includes a drink, bread and dessert).

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RESTAURANT EL CALLEJÓN

Plaza de Cervantes, 6 - CIUDAD REAL
Reservations: 926 214 894
gestion@tascasytabernas.es
www.tascasytabernas.es

FIRST COURSE (To choose)
SALADS AND COLD DISHES: Tuna belly salad. Special homemade Rus-sian salad. Partridge salad with Manchego roast.
SPOON: Shepherd’s crumbs with fried egg. Manchegan porridge. Asturian fabada.
FROM THE FARM: Scrambled eggs with baby eels. Scrambled eggs with ham.
INTERNATIONAL DISHES: Spinach and shrimp risotto with cream cheese. Spaghetti carbonara. Seafood-stuffed peppers with mustard sauce.
VEGETABLES: Broad beans with ham and egg. Grilled mushrooms. Stir-fried vegetables with shrimp.

SECOND COURSE (To choose)
MEATS: Iberian pork loin cachopo. Iberian pork tenderloin in Port wine. Grilled boneless chicken thigh. Roasted pork knuckle.
FISH: Crispy cod. Andalusian-style squid. Grilled sea bass with garlic. Fish of the day.

Price: € 17,90 (Includes a drink, bread and dessert).

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HOTEL SANTA CECILIA

C/ Tinte, 3 - CIUDAD REAL
Reservations: 926 228 545
recepcion@santacecilia.com
www.santacecilia.com

WELCOME STARTER: *(To the center)*
Assortment of local cheeses. Tasting of game sausages from our mountains.
FIRST COURSE: Local tomato tartare with pickled partridge.
SECOND COURSE: Cantabrian hake loin on the back.
THIRD COURSE: Manchego lamb roasted in the Castilian style.
DESSERT: Brioche bread French toast with ice cream.

Price: € 55 (Includes water and D.O. wine.)

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CLUB DE CAMPO

Toledo highway N-401 Km 180,8 - CIUDAD REAL
Reservations: 625 693 998
clubdecampocr@gmail.com
www.clubdecampocr.wordpress.com

FIRST COURSE (To the center)
Game pâté tasting. Mini roast beef and quail toasts. Pomegranate salad with goat cheese medallions. Boletus risotto with a lightly pickled partridge.
SECOND COURSE (To choose)
Deer cachopo with Manchego cheese or monkfish with oloroso sauce in red sauce.
DESSERT: Homemade French toast with dulce de leche ice cream.
STORE: WHITE WINES: Corcovo (Airén) D.O. Valdepeñas, Ojos del Gua-diana (Verdejo) D.O. La Mancha.
RED WINES: Quinta de aves D.O. Tierra de Calatrava. Corcovo D.O. Valdepeñas

Price: € 35 (Includes drinks, bottle of wine for every 4 people, beers and soft drinks)
ROUND TRIP TAXI OPTION FOR €5 MORE.

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HOTEL CUMBRIA

Toledo highway, 26 - CIUDAD REAL
Reservations: 926 250 404
info@encumbria.es
www.cumbriahotel.es

MENÚ (Minimum for two people)
STARTERS TO SHARE: 62°C egg with parmentier and fried octopus. Grilled vegetables with cream cheese. Crispy cod brandade. Shrimp, mango, and avocado salad.
MAIN COURSE TO CHOOSE: 100% acorn-fed Iberian pork skewer or tuna taco, squid noodles, aioli, and red pepper jam.
DESSERT TO CHOOSE: Chocolate bomb with ice cream or Tiramisú.

Price: € 38 (Does not include drinks) Uncorking: Included.

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ENVERO BY RAEZ

Alfonso X El Sabio Avenue, 6 - CIUDAD REAL
Reservations: 664 239 488 (Carlos) - 622 211 341 (María)
enverobyraez@gmail.com

CHEF’S APPETIZER: Artisanal oiled tuna tartar with Almagro eggplant and guacamole.
FIRST PASS: Artichoke that wanted to be a croquette (Gratinated artichoke flower with Iberian croquette and Manchego cheese filling).
SECOND PASS: Cod loin confit in Volcanic EVOO from La Encomienda cov-ered with Km. 0 Manchego ratatouille on shepherd’s crumbs.
THIRD PASS: Grilled lamb chops with “revientalobos” (wolf-buster).
DESSERT: Pure Manchego sheep cheese tart with red berry coulis and Mont-anchuelos Tempranillo.

Price: € 40 (Drinks not included). Corkage: €12

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RESTAURANT FERIA OCHO

Feria street, 8 - ALMAGRO
Reservations: 682 409 253
info@feriaocho.com

LUNCH MENU (Minimum for two people)
WELCOME APERITIF: Cured Manchego cheese and cheese in butter and flowers.
STARTERS TO SHARE IN THE CENTER: *(Not chosen)*
Iberian cured meats platter. Duelos y quebrantos (scrambled eggs with chorizo and bacon).
INDIVIDUAL PLATE: *(To choose between)*
Cod at low temperature with potato parmentier. Sea bass with saffron sauce. Suckling lamb chops with baked potatoes. Iberian pen with Pedro Ximénez sauce.
OTHER DISHES WITH SUPPLEMENT:
Tuna parpatana with natural tomato sauce (+10 €). Grilled octopus with paprika parmentier (+8 €). Shoulder of suckling Manchego lamb (+10 €). Angus sirloin with apple compote (+10 €).
DESSERT: *(To choose between)*
Manchego cheesecake and pistachio. Alfonsino (sponge cake roll, marzipan, and burnt egg yolk). Convent cake (puff pastry millefeuille, custard, cream, and almonds). Brownisú (Tiramisú with chocolate brownie).

Price: € 25 (Drink not included) Corkage: €12

DINNER MENU
STARTERS TO SHARE IN THE CENTER: *(Not chosen)*
Red-legged partridge pâté with cane honey and pink peppercorn sauce. Tuna belly salad with fresh cheese and caramelized peppers. Manchego ratatouille with fried egg.
INDIVIDUAL PLATE: *(To choose between)*
Hake in green sauce. Sea bass with clam and almond sauce. Pork tenderloin with Pedro Ximénez reduction. Venison stew with chocolate.
OTHER DISHES WITH SUPPLEMENT:
Paletilla de cordero manchego lechal (+10 €). Solomillo de Angus con compota de manzana (+10 €).
DESSERT: *(To choose between)*

Manchego cheesecake and pistachio tart. Tiramisú. Convent cake (puff pastry, custard, cream, and almonds). Seasonal fruit.

Price: € 30 (Drinks not included). Corkage: €12

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RESTAURANT EL FOGÓN DE BARBA ROJA

Tomillo street, 1 - CIUDAD REAL
Reservations: 606 441 404
fogonbarbarroja@gmail.com
www.elfogondebarbarroja.es

(CHOOSE A FIRST AND A SECOND COURSE)
FIRSTS: Seasonal salad. Iberian ham croquettes. Russian salad. Manchego crumbs.
SECONDS: Grilled secret. Chicken escalope with Roquefort sauce. Bis-cayan-style hake. Country paella.
DESSERT

Price: € 18 (Includes drinks, one house drink, draft beer, bottle of water or soda).

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HOTEL GUADIANA

Guadiana street, 36 - CIUDAD REAL
Reservations: 926 223 313
info@hotelguadiana.es
www.sercotelhoteles.com>hotel-guadiana

MENU (Minimum for two people)
STARTERS TO SHARE: Pickled partridge salad with its emulsion and roast-ed peppers. Sesame-crusted bluefin tuna tataki with teriyaki sauce, truffle oil, and cashews. Crispy anchovies with citrus mayonnaise. Foie gras taco with roasted pepper jam, pineapple chutney, mango, and sprouts.
MAIN COURSE TO CHOOSE:
Slow-roasted lamb with honey and rosemary jus and potato rosti. Roasted cod with a veil of Iberian bacon, ratatouille pil-pil, and crispy leek.
DESSERT TO CHOOSE: Caramel brownie with dulce de leche and cinna-mon crumble. Baileys French toast with orujo cream ice cream.

Price: € 46 (Drinks not included). Corkage: Included

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ASADOR SAN HUBERTO

Montiel street w/n - CIUDAD REAL
Reservations: 926 923 535
info@asadorsanhuberto.es
www.asadorsanhuberto.es

SUGGESTION: Pickled partridge with seasonal vegetables.

Price: € 26,5 (Does not include drinks) Corkage: €12