

Palacio Las Manillas

Comida Típica de Sabiote Typical Dishes of Sabiote

Entrantes

Starters

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|---|---|--------|
|   | Paté de Perdiz
English: Partridge pate | 6'80 € |
|   | Andrajos (Sopa Especial de la región)
English: fried vegetables with cod , olive oil , mint | 5'80 € |
|   | Sopa de la casa
English: Soup made with onion, lemon and egg yolk | 5'40 € |
|   | Croquetas de Huevo frito con chorizo
English: Fried egg croquettes with chorizo | 8'00 € |
|  | Ensalada de Naranja con bacalao
English: Orange salad with vinaigrette cod and Virgin Olive Oil. | 6'90 € |
| | Ensalada mixta
English: Lettuce, Tomato, Virgin Olive Oil, Olives & Carrots. | 6'80 € |
|  | Salmorejo
English: Cold tomato soup with ham and egg | 6'90 € |
|  | Berenjenas fritas con miel de caña
English: Fried Eggplant with Honey | 7'40 € |
|   | Alcachofas en salsa de vino oloroso y frutos secos
English: Artichokes in wine fragrance sauce and nuts | 8'20 € |

Entrantes

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Habas fritas con huevo

English: Fried beans with fried eggs

8'20 €

Calabaza frita con torreznos de Avila

(en la zona se llama “pavo de huerta frito”)

(Calabaza frita con ajo, una poquita guindilla y virutas de jamón ibérico)

English: Fried pumpkin with garlic, the small one bobby and shavings of Iberian ham.

8'40 €



Revuelto de Calabacín

English: Scrambled eggs with zucchini and onions

8'20 €

Pescado

Fish



Bacalao encebollado (receta tradicional de Sabiote)

English: Desalted Cod fried with Onions, Tomatoes and Pine Nuts.

12'00 €



Pez Espada a la plancha

English: Swordfish fillets grilled with virgin Olive Oil, Garlic & Parsley.

12'00 €



Trucha en salsa de setas

English: Trout in mushroom sauce

10'90 €

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Carne

Meat



Carrillada al vino tinto con patatas

10'90 €

(Especialidad de nuestra casa)

English: Cheeks cooked with red wine and Potatoes with virgin Olive Oil.

Chuletas de Cordero a la Parrilla

12'90 €

(Chuletas a la barbacoa con brasas de madera de oliva)

English: Lamb Chops barbequed over Olive Tree Charcoal.

Codillo de cerdo al horno

10'90 €

English: Baked pork knuckle with vegetables

Choto lechal frito con ajos

14'90 €

English: Fried little goat with garlic in extra virgin olive oil

Secreto Ibérico a la barbacoa con patatas

10'90 €

English: Exclusive handmade Iberian pork barbecue with potatoes



Solomillo de cerdo y salsa al vino de Pedro Ximenez 10'90 €

English: Pork tenderloin with wine sauce Pedro Ximenez

Cordero asado en su jugo con patatas hornedadas

13'90 €

Cordero asado con agua, en horno de leña y patatas al horno con aceite de oliva virgen.

English: Lamb roasted in wood oven with water and roast potatoes with virgin olive oil.

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CONTIENE
GLUTEN



CRUSTÁCEOS



HUEVOS



PESCADO



CACAHUETES



SOJA



LÁCTEOS



FRUTOS
DE CÁSCARA



APIO



MOSTAZA



GRANOS
DE SESAMO



DIÓXIDO DE AZUFRE
Y SULFITOS



MOLUSCOS



ALTRAMUCES

Carne

Meat



Flamenquín de pollo con salsa de mostaza y patatas 10'90 €

English: Chicken breast wrapped with filled cheese and ham in a mustard sauce and French fries

Entrecot de Novillo Argentino con patatas

16'00 €

English: Argentine steer steak

Para los Niños



Pechuga de pollo empanada con patatas

7'90 €



Arroz Blanco con tomate y salchichas caseras

7'90 €

Postre

Desserts



Helado de Aceite de oliva virgen

English: Virgin Olive Oil Ice Cream.

Made with a base of Ice Cream with Olive Oil & Cane Sugar.

2'60 €



Natillas de Melocoton

English: Peach Custard

2'00 €



Tarta de tiramisú

English: Tiramisú cake

2'60 €



Helado de la casa con PX

English: Vanilla ice cream with hints of Moscatel sweet wine

2'60 €



Tarta de piña

English: Pinnapple cake

2'60 €



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