NOBLE

HERENCIA AL PLATO

Recipes with a heritage

A TRIBUTE TO THE TRADITIONAL RECIPES OF OUR CULTURE, IN A PLACE WHERE THE CULINARY LEGACY OF GENERATIONS PAST LIVES ON.

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Starters

SHARING PLATES

HOMEMADE BREAD 1, 3, 7, 12 — **6,50 €**
A braided loaf served with Picual olive oil, aioli and tomato.

CRISPY PORK BELLY CROQUETTE 1, 3, 7, 12 — **4,50 € /each**
A soft-centred Soria pork belly croquette topped with Ibérico coppa and puffed pork crackling.

HOUSE-PREPARED 00 ANCHOVIES 4, 12 — **28,50 €**
Four butterflied anchovies on grated tomato with Picual olive oil.

ARTICHOKES WITH FOIE GRAS 1, 3, 7, 12 — **16,50 €**
Fried artichokes on a creamy foie gras base, finished with cured egg yolk.

CLAMS IN MARINERA SAUCE 2, 4, 6, 7, 12, 14 — **20,00 €**
Clams served in their shells with marinera sauce.

FOIE GRAS ESCABECHE 10, 12 — **32,00 €**
Foie gras slow-cooked with vegetables in a traditional escabeche marinade.

QUAIL ESCABECHE SALAD 9, 10 — **17,50 €**
Fresh oak-leaf lettuce with quail in our homemade escabeche marinade.

STEAK TARTARE 1, 3, 7, 10, 12 — **22,50 €**
Hand-chopped beef fillet served with croissant-brioche toast and Béarnaise sauce.

FLAME-ROASTED AUBERGINE WITH BEEF JUS 7, 12 — **12,50 €**
Flame-roasted aubergine with beef demi-glace, a cloud of Parmesan and thinly sliced León cured beef.

STEAK TARTARE TOAST 1, 3, 7, 10, 12 — **8,50 €**
Our steak tartare with Béarnaise sauce on crisp, buttery croissant-brioche toast.

THE BUTCHER'S SELECTION

BRAINS ON TOAST, SMOKED AT THE TABLE 1, 9, 12 — **8,90 €**
Brains glazed in their own juices, smoked and served on buttery croissant-brioche toast.

CRISPY PIG'S EAR WITH CHIMICHURRI 1, 10, 12 — **15,50 €**
Slow-cooked, then fried until crisp, served whole and carved at the table.

KIDNEYS IN PORT SAUCE 8, 9, 12 — **12,50 €**
Braised in port with onion, garlic, green pepper and crushed nuts, topped with crisp potato shards.

BEEF SWEETBREADS 7, 12 — **18,50 €**
Beef sweetbreads served on a creamy purée of Valencian root vegetables.

BEEF & CHEESE TOASTIE 1, 3, 7, 10, 12 — **13,50 €**
Filled with our slow-cooked beef and melting cheese.

Main courses

TRADITIONAL STEWS

CHICKPEA & PIG'S TROTTER STEW — 18,00 €
Pedrosilla chickpeas stewed with boneless pig's trotters, black pudding, crispy pork belly and garlic-dressed greens. Served with crispy Soria pork belly.
Allergens: 12

TRADITIONAL COCIDO IN TWO COURSES — 27,50 €
Angel-hair noodle soup with egg-yolk pearls, followed by Pedrosilla chickpeas, cabbage, carrot, potato, León chorizo, Ontinyent black pudding, a traditional meatball, Ibérico pork fat and trotters, Galician beef shin and marrow, Huelva Ibérico ham, Ibérico ribs and free-range hen. Served with Navarre piparra peppers and pickled pearl onions.
Available on Wednesdays and by pre-order. Minimum 2 people.

Allergens: 1, 12

RICE DISHES
Price per person · Minimum 2 people

VALENCIAN PAELLA — 23,50 €
Our traditional Valencian recipe with duck and snails. Pre-order required.
Allergens: 12

FESOLS I NAPS RICE — 24,50 €
Creamy rice in veal stock with cardoon, kohlrabi, white beans and smoked black pudding preserved in lard.
Allergens: 12

SAUSAGE, MUSHROOM & GREEN GARLIC RICE — 24,00 €
Rice with longaniza sausages, mushrooms and young garlic.
Allergens: 12

BONE MARROW & RED PRAWN RICE — 35,50 €
Rice cooked in shellfish stock with prawns and roasted bone marrow.
Allergens: 2, 4, 12, 14

SWEETBREAD & SOBRASADA RICE — 26,00 €
Rice with sweetbreads, mushrooms and sobrasada.
Allergens: 12

LOBSTER RICE — 39,00 €
Rice with Spanish lobster.
Allergens: 2, 4, 12, 14

Available as dry, creamy or brothy rice, or as fideuà noodles.
Fideuà versions also contain gluten and egg (1, 3).

MEAT

SUCKLING LAMB CHOPS WITH FRIED EGGS & POTATOES — 24,50 €/person
Pan-fried and flambéed La Mancha lamb chops, with free-range eggs fried in extra virgin olive oil and fried Agria potatoes.
Minimum 2 people.
Allergens: 3, 12

BEEF FILLET WITH CAFÉ DE PARIS BUTTER — 28,90 €
Galician beef fillet with beef jus and Café de Paris butter.
Allergens: 7, 9, 10, 12

ACORN-FED IBÉRICO PORK PLUMA — 30,00 €
A tender, juicy cut of acorn-fed Ibérico pork.
Allergens: 12

FISH

CRISPY HAKE WITH TARTARE & MILD PICKLED PEPPERS — 22,50 €
Hake in a light tempura batter, with tartare sauce and mild piparra peppers.
Allergens: 3, 4, 10, 12

BILBAO-STYLE TURBOT — 24,50 €
Turbot with garlic, olive oil and cayenne, brought together with its cooking juices.
Allergens: 4, 12

MARKET FISH — M/P
Please ask our team.
Allergens: 4

Side dishes

ROSEMARY-CARAMELISED PIQUILLO PEPPERS — 10,90 €
Oven-roasted piquillo peppers, slowly caramelised in their own sugars and infused with rosemary.
Allergens: 12

ROAST RATTE POTATOES WITH OLIVE OIL & SALT — 8,50 €
Oven-roasted Ratte potatoes with extra virgin olive oil and iodised salt.
Allergens: 7, 12

TENDER BABY LEAF SALAD — 8,50 €
Tender baby leaves with a garlic dressing.
Allergens: 12

Sauces

GREEN PEPPERCORN — 3,50 €
Allergens: 7, 10, 12

CAFÉ DE PARIS BUTTER — 3,50 €
Allergens: 7, 10, 12

CHIMICHURRI — 3,50 €
Allergens: 10, 12

ROQUEFORT — 3,50 €
Allergens: 3, 7, 12

TARTARE SAUCE — 3,50 €
Allergens: 3, 7, 10, 12

Seasonal truffle supplement (5 g): 10,00 €

Desserts

EGG FLAN WITH SMOKED CHANTILLY CREAM — 8,50 €
Steamed egg custard, finished at the table with smoked sheep's-milk Chantilly cream.
Allergens: 3, 7, 12

RICE PUDDING — 10,90 €
Traditional rice pudding infused with cinnamon, lemon and orange.
Allergens: 7

ICE CREAM SANDWICH — 7,50 €
Freshly sliced ice cream served between crisp wafers.
Allergens: 1, 7, 12

WARM CHOCOLATE FONDANT — 9,00 €
French-style chocolate fondant, baked to order, with a touch of olive oil and salt.
Allergens: 1, 12

CUSTARD MILLEFEUILLE — 8,50 €
Caramelised puff pastry layered with custard infused with orange, lemon and cinnamon.
Allergens: 1, 3, 7

COCOA-DUSTED CHOCOLATE TRUFFLES — 3,20 € /each
Creamy, hand-finished chocolate truffles dusted with cocoa powder.
Allergens: 7, 12

ALLERGENS

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk,
8 Nuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites,
13 Lupin, 14 Molluscs

If you have any allergies or intolerances, please ask our front-of-house team for the full allergen information. We cannot guarantee the absence of cross-contamination.

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Thank you

THANK YOU FOR CELEBRATING OUR CULINARY HERITAGE.
NOW SIT BACK, RELAX AND SAVOUR THE TRADITION.