



Restaurante MANJARES

The Posada de la Sillería Hotel Restaurant,
located in a 16th-century house, later converted
into an inn and renovated as a **** Hotel and
Restaurant in 2021

Our Menu





Appetizers *Cold*

Spiced Crystal Bread
with aioli and tomato

6€

Iberian Cebo de Campo Ham
30 months cured

26€

Artisan Manchego Sheep Cheeses
with rosemary, paprika, aged and smoked in ash

26€

Manjares-style Salad
with garlic prawns, aioli and chili spheres

18€

'00' Selected Anchovies "MANJARES"
with crystal bread, tomato and aioli

26€

Red Tuna Tartare
with avocado, wakame and Cantonese-style sesame

25€



Appetizers

Hot

Grilled Prawns Mediterranean white prawns	20€
Torrezno de Soria with truffled parmentier, aioli and green sauce	16€
Creamy Croquettes with Iberian ham or scarlet prawns (8 units)	16€
Game Risotto from the Montes de Toledo with venison ragout, boletus mushrooms and asparagus tips	19€
Free-range Eggs with potato confit in EVOO, Iberian ham and pistachio praline	20€
Tudela Artichoke Flowers with sautéed pine nuts and black truffle mayo (3 units)	22€
Red Tuna Torrezno with yellow chili pepper mayo, osmosed onion and vegetable chips	25€



Manjares from the Garden

Manjares Salad

20€

with gourmet sprouts, garden tomato, textured avocado,
Manchego cheese, tapenade and smoked salmon

Caesar Salad

18€

the classic one with lettuce, braised chicken, croutons and DOP
Pecorino shavings

Garden Tomato

16€

with tuna belly, arugula and osmosed onion

Goat Cheese Salad

15€

with lamb's lettuce, tomato, walnuts, salmorejo and PX
vinaigrette



Manjares

Meats

Carcamusas of 100% Acorn-fed Iberian Pork Cheek 20€
with Iberian ham and two textures of peas

Partridge "a la Toledana" 26€
with fine truffled potato cream

Small Fillets of Venison from the Montes de Toledo 23€
with spiced rustic potato wedges and Padron peppers

Venison Loin Ingot from the Montes de Toledo 26€
with yogurt cream and wild berry jam

Iberian Pork "Presa" with Organic Coconut Charcoal 25€
with potato confit, roasted pumpkin and cranberry sauce

Carved Steak of Beef from the Montes de Toledo 28€
with organic coconut charcoal, homemade chimichurri and sea salt flakes

Beef "Chuletón" (Bone-in Rib Steak) (approx. 1 kg) 60€
with organic coconut charcoal, served with our "patatas bravas"

Grilled Meat Platter with Organic Coconut Charcoal 75€
Carved Steak of Beef, Iberian Pork "Presa" and Venison Loin Ingot
(for 2 people)



Manjares *Fish*

Seafood Risotto 25€
with garlic and lime aioli

Red Tuna Loin 28€
with manchego ratatouille, asparagus and a garlic-parsley sauce

Braised Salmon 26€
with dill cream, broccolini and orange blossom honey pearls

Grilled Octopus 28€
with truffled parmentier and aioli with La Vera paprika



Homemade Sweets

Chocolate Brownie 8€
with pistachio ice cream, chocolate crunch and pistachio crumble

Cheesecake "La Posada" style 8€
with wild berry jam and wild berry spheres

Toledo Marzipan Cake 10€
with honey ice cream, pine nuts and almond brittle

Manjares Brioche French Toast 9€
with coffee mousse and chocolate shavings