



TORRE DEL MARQUÉS

*A Secret Destination*

ROOM  
SERVICE

MENU

Winter 2024

Beet salad, Pumpkin with goat  
cheese and nuts and tender  
shoots 17 €



Seasonal vegetable stew with  
chestnut cream and Peñarroya  
ham consommé 18 €



Smoked sardine toast with tomato,  
arugula and emulsion  
roasted peppers 17 €



Ham D.O.P. Teruel from "La Iglesuela  
Del Cid" with ciabatta and  
Serengue tomatoes from our farm 17 €



Local cheese board with  
organic preserves, nuts  
and biscotti from  
Fuentespalda. 17 €



Salmon toast with avocado,  
goat cheese and truffle emulsion 17 €



Andalusian-style squid  
with fried egg and  
truffle salt 22 €



Pastrami sandwich of Teruel  
Pork with truffled egg-yolk  
and "Afinat" cheese from  
"La Fresneda" 19 €




Chocolate and oil sponge cake  
with roasted peppers and  
local oil ice cream 12 €



VAT included

## LIST OF ALLERGENS

- |  |  |
|--|--|
|  Lupine       |  Dairy      |
|  Celery       |  Mollusks   |
|  Peanuts      |  Mustard    |
|  Crustaceans  |  Fish       |
|  dried fruit |  Sesame    |
|  Gluten     |  Soy      |
|  Eggs       |  sulfites |