

La 
FLOR
De La
CANDELA

FOOD & DRINKS

CORPORATE MENUS

Slow-cooked quality to be savoured

In our restaurant in Monesterio, you will enjoy a complete culinary experience, with a cuisine based on the extraordinary quality of Extremadura's local products: Iberian pork, lamb, delicious cheeses and cakes, La Vera paprika, olive oils, honey, and fine wines.



Gluten



Sulphites



Crustacean



Egg



Fish







Milk


Menu 1

44€ VAT included


Starters

Iberian pork pie with dates and potatoes  

Beer battered cod with creamy ham croquettes  

Scrambled eggs with locally sourced cured meats 


First main

Loin of cod in a pil-pil sauce with vegetables 

Second main

Medallions of pork tenderloin in a white wine sauce with ham

Dessert


Lemon mousse 



Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).



Menu 2

50€ VAT included




Starters

Ham, sheep's cheese, and Iberian *salchichón* cured sausage 


Fried fish selection: cuttlefish and marinated dogfish  

Cod à Brás scrambled eggs  



First main

Cream cheese pie with *piquillo* peppers and marinated *boquerón* anchovies   

Second main

Iberian presa pork in a Pedro Ximénez sherry sauce 

Dessert


Chocolate and walnut brownie served with nougat ice cream  

Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).



Menu 3



58€ VAT included

Starters




Grilled scallops with *alicantina* sauce 

Scrambled eggs with truffled potatoes and foie-gras

Creamy Iberian ham croquettes  

Small shrimp with roasted peppers and egg yolk  

First main

Potato and octopus crepes with La Vera paprika and *alioli* mayonnaise   

Second main

Chargrilled seasoned Iberian *presa* pork

Desserts

Chocolate and bitter orange semifreddo with almond crocanti  

Drink included: draught beer, soft drinks, red wine (Pago de Balancines), white wine (Viña la Pelina or Viña Puebla).

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