HUERTONUN

Hotel CONVENTO ARACENA & SPA

OUR *menu*

AIR *Elsewhere called "Cold Starters"*

Cinco Jotas 100% Iberian acorn-fed ham	30 €
Eiriz 100% Iberian acorn-fed ham DOP Jabugo	28 €
Cheese board from the Sierra de Aracena	17 €
Seeds and turkey pickle salad	12 €
Caesar salad	14 €
Cheese, mango and "mojama" salad	14 €
Anchovies from the Cantabrian Sea	14 €
Assortment of hummus with homemade toasts	9 €

FIRE *Delicacies that burn*

Black rice with squid and lime alioli	15 €
Rice with mushrooms and Iberian pork	15 €
Rice with vegetables, soy, goat cheese and Parmensan	14 €
Assortment of croquettes (iberian cheek, mushrooms and Iberian ham)	14 €
Mushroom cannelloni gratin and grated truffle	17 €
Scrambled mushrooms with truffle zest	19 €
Timbale of vegetables from our garden	14 €
Scrambled eggs with Iberian chorizo	17 €
Black Angus classic burger (cheese, bacon, lettuce and tomato)	16 €
Black Angus convento burger (caramelized onion, goat cheese, lettuce and tomato)	16 €
Serrano soup with croutons, egg and Iberian ham	10 €
Pumpkin cream with goat cream, mushrooms and pine nuts	12 €
Vegetable cream with parmesan	10 €

HUERTONUN

Hotel CONVENTO ARACENA & SPA

WATER *Here there is place for those freshwater or saltwater delicacies*

Hake with citrus mayonneise and pistachios	24 €
Gratin salmon loin with white asparagus bechamel	21 €
Cod confit taco in EVOO with Kumquat orange sauce	22 €
Octopus with parmentier and paprika mayonnaise	20 €

EARTH *Everything that lives on earth*

Iberian "San Jacobo"	26 €
Chicken coquelet with quinoa and honey mustard sauce	19 €
Iberian sirloin with blueberry glaze and mashed potatoes	21 €
Iberian cheek with orange wine DOP Condado de Huelva	18 €
Iberian pork at low temperature with mustard sauce and pickles	27 €
Beef sirloin with blue cheese sauce and black trumpets	27 €
Iberian secret stuffed with foie, mushrooms and sweet wine sauce with chestnuts, raisins and pine nuts	24 €
Lamb chops	21 €

5TH ELEMENT *... and the sweetest*

Chestnut ice cream from the Sierra de Aracena	7 €
Goat cheese ice cream with Inés Rosales oil cake	7 €
Convento's cheesecake	7 €
Tiramisu with Luis Felipe brandy	7 €
Brownie with chocolate and vanilla ice cream	7 €
Chestnut custard	7 €

Our dishes are made exclusively with Palacio de los Olivos EVOO

VAT, bread and services included. | We have dishes for celiacs. | Consult our allergen menu.

Prices VAT included

EIK HOTELES

HUERTONUN

Hotel CONVENTO ARACENA & SPA

OUR wines

SPARKLING WINES

	VARIETY	BREEDING	PVP
D cava			
Via de la Plata Brut Nature (Extremad.)	Macabeo Parellada	9 M	16 €
Huguet Gran Reserva Brut Nature (Penedés)	Parellada, Macabeo, Pinot noir	60 M	24 €
AOC Champagne			
Möet Chandon Brut Imperial	Chardonnay, Pinot noir, Pinot meunier	36-48 M	75 €

GENEROUS WINES

	VARIETY	PVP
DO Jerez-Xeres-Sherry y Manzanilla de Sanlucar		
Manzanilla La Gitana	Palomino	16 €
Fino Quinta	Palomino	19 €

WHITE WINES

	VARIETY	PVP
Andalucía		
UZ (Huelva)	Zalema	15 €
Sauci Vendimia tardía semidulce (Huelva)	Zalema	17 €
Petit Ocnos (Sevilla) Ecológico	Chardonnay	19 €
Rueda		
José Pariente	Verdejo	25 €
El Perro Verde	Verdejo	20 €
Ramón Bilbao	Verdejo	21€
Ribeiro		
7 Cupos	Treixadura, Godello, Albariño y otras	19 €
Navarra		
Otazu Chardonnay	Chardonnay	18 €

ROSÉ WINES

	VARIETY	PVP
Navarra		
Otazu Rosado	Merlot	21 €

DESSERT WINES

	VARIETY	BREEDING	PVP
DO Jerez-Xeres-Sherry y Manzanilla de Sanlucar			
Pedro Ximénez Don Pablo			16 €

RED WINES

	VARIETY	BREEDING	PVP
Andalucía			
Vallehondo (Huelva)	Syrah	6 M	20 €
Chinchilla 6+6 (Málaga)	Tempranillo, Syrah	7 M	21 €
DO Ribera del Duero			
Finca Resalso	Tinto fino	4 M	21 €
Terrible Roble	Tinto fino	8 M	21 €
Antidoto	Tinto fino	12 M	25 €
Figuero Crianza	Tinto fino	12 M	30 €
Pago de los Capellanes Crianza	Tinto fino, Cabernet , Sauvignon	12 M	36 €
Matarromera	Tinto fino	12 M	35 €
DO La Rioja			
Solabal	Tempranillo	18 M	20 €
Muga Crianza	Tempranillo, Garnacha, Mazuelo y Graciano	24 M	29 €
Lanzaga	Tempranillo, Graciano, Garnacha	18 M	32 €
DO Bierzo			
Petit Pittacum	Mencía	3 M	18 €
Losada	Mencía	12 M	24 €
VT Castilla			
Petit Hipperia	Merlot, Cab. Sau., Petit Verdot, Cab. Franc y Syrah	10 M	26 €
DO Q Priorat			
Martinet Bru	Garnacha, Cariñena, Syrah, Cabernet S., Monastrell	18 M	36 €
DO Valdepeñas			
Corcovo Crianza DO Valdepeñas	Tempranillo		16 €