


PARA COMENZAR
STARTERS

Cata de AOVE Dehesa Carrascosa de cosecha propia
Con las variedades, Picual, Cornicabra y Cornicabra sin filtrar 3.5€
Tasting of estate-produced Dehesa Carrascosa extra virgin olive oil (EVOO), featuring the Picual, Cornicabra, and unfiltered Cornicabra varieties.

Torrezno con gachas

Sobre gachas manchegas 14€

Crispy Pork Belly with Gachas (mush): Traditional crispy pork belly served with Manchego-style gachas 



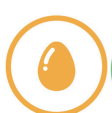



Pisto con Huevo Poché

Patata paja, pisto manchego y huevo poché 14€ 

Pisto with Poached Egg: Spanish-style ratatouille with crispy potatoes and a poached egg

Panipuri de Salmón

Panipuri relleno de tartar de salmón, mayonesa de wasabi y crema de aguacate 16€

Panipuri with salmon: Crispy panipuri filled with salmon tartare, wasabi mayo, and avocado cream      

Patatas Bravas

Patatas confitadas con salsa brava 12€

Potatoes "Bravas": Slow-cooked potatoes with our signature spicy brava sauce

Croquetas de Jamón ibérico (4 uds) 12€   

"Iberian ham croquettes (4 units)

Tabla de quesos 19€   

Cheese Selection

Ración de jamón 24€

Iberian Ham

ENSALADAS
SALADS

Ensalada Wedge   

Lechuga iceberg, salsa de queso azul, panceta crujiente, tomate confitado y cebolla roja encurtida 14€

Wedge Salad: Iceberg lettuce dripping with creamy blue cheese dressing, crispy pancetta, confit tomato mixed with pickled red onion.

Ensalada El Candil   

Lechuga romana, salsa de yogur, uvas, apio, manzana verde y nueces 16€ (suplemento de pollo 2€)

El Candil Salad: Romaine lettuce with yogurt dressing, grapes, celery, green apple, and walnuts.

Ensalada de Lomo de Orza  

Mezclum de brotes tiernos, lomo de orza, asadillo de pimientos, cherry confitado y aceituna kalamata 16€

Orza Pork Salad: Mixed greens with marinated pork loin, roasted peppers topped with cherry tomatoe confit and Kalamata olives.

Ensaladilla de Perdiz en Escabeche 

Ensaladilla casera de verdura y perdiz en escabeche 13€

Pickled Partridge Salad: Homemade salad with vegetables and pickled partridge.

PRINCIPALES
MAIN COURSES

Taco de Carcamusas

Tortilla de trigo, carcamusas, cebolla morada encurtida y crema de aguacate 16€

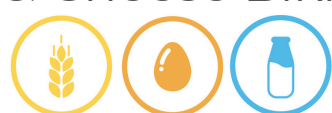
Carcamusas Taco: Soft tacos filled with slow-cooked pork stew, pickled red onion with the avocado cream sauce



Bikini de Jamón York y Queso

Brioche relleno de jamón York, mozzarella y yema curada 12€

Ham & Cheese Bikini: Grilled brioche sandwich with ham, melted mozzarella and cured egg yolk



Bikini de Mortadela Trufada

Mortadela, crema de ricotta y trufa, espinacas y champiñón laminado 14€

Truffled Mortadella Bikini: Brioche with mortadella, ricotta cream, truffle, spinach, and mushrooms



Hamburguesa de Pollo

Pan de patata, pollo frito, tomate seco, cebolla caramelizada, miel-mostaza, rúcula y scamorza ahumada 14€

Crispy Chicken Burger: Fried chicken, caramelized onion, honey mustard, arugula, and smoked cheese served on potato buns



Hamburguesa de Ternera

Pan de patata, bacon crujiente, cheddar, lechuga, tomate y salsa El Candil 15€

Beef Burger: Beef patty with crispy bacon, cheddar, lettuce seasoned with tomato sauce



Ceviche de Langostinos

Langostinos, leche de tigre, cebolla morada encurtida y boniato frito en lascas 19€

Prawn Ceviche: Fresh prawns with tiger's milk, pickled red onion and crispy sweet potato



Perrito de Ciervo

Pan brioche, salchicha de ciervo, berenjena de Almagro, cebolla frita y mayo de ají amarillo 14€

Venison Hot Dog: Brioche with venison sausage seasoned with pickled eggplant, crispy onion, and yellow chili mayo



Karaage de Pollo Frito

Contramuslo marinado, rebozado en fécula de patata y frito 14€

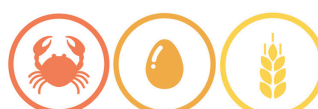
Chicken Karaage: Japanese-style deep fried chicken to a light, crispy texture



Gamba Cristal con Huevo Frito

Gamba cristal con huevos fritos 15€

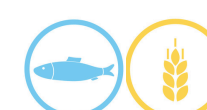
Crystal Prawns with Fried Eggs



Tostas de Aguacate y Salmón

Pan tostado, salmón curado y aguacate 12€

Avocado & Salmon Toast: Smoked salmon toast with fresh avocado



Mollete de Jamón

Pan tostado con tomate y jamón 12€

Ham Mollete: Toasted bread with tomato and Iberian ham



POSTRES
 DESSERTS

Tarta de queso

Tarta de queso cremosa, con palomitas caramelizadas 8€

Creamy Cheesecake: Served with caramelized popcorn



Milhojas de pistacho

Láminas crujientes, cremoso de pistacho, y namelaka de yogurt 8€

Pistachio Mille-Feuille: Puff pastry layers filled with whipped pistachio cream and yogurt



Muerte por mazapán

Velo de almendra, helado de leche merengada, crema de mazapán y naranja confitada 9€

“Marzipan Indulgence”: Almond pastry with ice cream, marzipan cream and candied orange slices



Pregunte por nuestras sugerencias km 0

Feel free to ask about our local (km 0) recommendations

Horario cocina

Lunes y Martes: Cerrado

Miércoles y Jueves: 12:30h | 15:30h y 20:00h | 22:30h

Viernes y Sábados: 12:30h | 22:30h ininterrumpido

Domingos: 12:30h | 15:30h

Meal time

Monday & Tuesday: Closed

Wednesday & Thursday: 12:30–3:30 PM | 8:00–10:30 PM

Friday & Saturday: 12:30–10:30 PM (all day)

Sunday: 12:30–3:30 PM

IVA Inculido
 VAT included