



## **Restaurante La Lobita**



Restaurant / Bar 2 forks

## A MICHELIN STAR

Chef: Elena Lucas

"I like to express my personality in the dishes, with elements of landscapes that surround us, based mainly on our raw materials giving a playful touch, and that in some cases reminds us of moments of childhood," Elena defines her kitchen. To do this uses the most current cooking techniques possible, in addition to looking at the big kitchens of the moment. Many of the raw materials come from the mountain: mushrooms, game, red fruits, berries, flowers and shoots, etc., so that your kitchen recreates in the dish the look and feel of the forest, the meadow, the farm, the river ... of the nature that surrounds us, after all.

## Address

Avda. de la Constitución, 54. Navaleno. 42149 Soria. **Telephone:** 975 374 028 **Email:** restaurante@lalobita.es **Website:** www.lalobita.es

## Seats

Total seats: 48 Plazas en Mesa: 48

