

# *Menu of the Lost Villages*

## *The abandoned Valley*

Potato, steak tartar and brava

Game ajopringue and green apple salad

Ham croquette made with sheep's milk

## *Living villages*

Canned tomato, dairy, basil and torrezno

Seasonal mushrooms, smoked parsnip and foie gras bonbon

Segureño lamb, legumes and cheese whey

## *Arriving at Hernán Pelea fields*

Trout confit, hollandaise with extra virgin olive oil, crunchy ham and herb sauce

Joselito brisket, fried pumpkin and salad

## *We bid the villages farewell at Rambla Seca*

Crème brûlée and mango

### **Petit four**

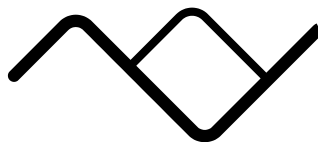
Extra virgin olive oil and butter service · **3€**

Oyster, meunière and chard · **8€**

**54€ / Pairing 34€** VAT Included

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The menú will only be served to the whole table. Maximum 3.15 p.m./10.00p.m.  
Dishes may be modified according to availability.



## *Sierra de Segura menu*

### *Into the Valley*

Potato, steak tartar and brava  
Game ajopringue and green apple salad  
Ham croquette made with sheep's milk  
Pickled mushrooms and partridge  
Village soup, ajoatao Segureño and boletus powder

### *Getting a sense of things*

Canned tomato, dairy, basil and torrezno  
Oyster, meunière and chard  
Seasonal mushrooms, smoked parsnip and foie gras bonbon  
Iberian pork jowls, serrana hoisin and caviar  
Segureño lamb, legumes and cheese whey

### *Reaching the top*

Grilled sea croaker, gazpachuelo from its spines and mollusk in green sauce  
Roe deer matured and roasted with Segureño flour garlic

### *Saying goodbye with a sweet taste*

Orange, mistela and honey  
Cheesecake with fresh milk and walnut  
Boletus and chocolate

#### **Petit four**

Extra-virgin olive oil and butter service • **3€**

**74€ / Pairing 44€** VAT Included

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lak*