Sierra de Segura Menu

Exploring the Mountains

Garden vegetable soup with river trout
Fritter dumpling filled with traditional slaughter stew
Iberian ham croquette elaborated with fresh sheep milk
The stew that gave it all (traditional country-style stew)
Segureño lamb in green herb cream and preserved tomato

Contemplating

Bonito tuna salad with roasted carrots
Grilled onion with butter and anchovy sauce with caviar
Hunting ajopringue, fresh herbs and beurre blanc
Roasted chicken pilpil with almonds, light foam and roasted garlic with seasonal vegetables
Pickled mushrooms, lentils caviar and foie

Arriving at "Hernán Pelea" Fields

Trout from the "Aguamula" river with its pilpil sauce and rinrán stew
Slow-cooked wild boar on rustic mountain flatbread with ajoatao and roasted peach in syrup

Saying goodbye to the forest

Apple with sweet mistela liqueur
Artisanal farmhouse cheese from "La Vicaría" with quince meat and walnuts

Petit four

Olive oil and butter service · **5€ (2 pax.)**

€92 / Wine pairing: €55 VAT included

The full menu is served per table · Last order: 14:30 / 21:30
Dishes may vary depending on ingredient availability and cannot be adapted for vegetarian, vegan, halal, kosher or lactose-free diets

Javier Jurado