

Sierra de Segura Menu

Entering the Mountains

Serrana soup, smoked parsnip and egg yolk
Fritter dumpling filled with traditional slaughter stew
Iberian ham croquette elaborated with fresh milk
The stew that gave it all
Segureño lamb, grass cream and canned tomato

Contemplating

Traditionally freshly picked mixed salad from Venta Serrana
Roasted onion, butter, anchovy and caviar
Hunting "ajopringue" in brioche bread and beurre blanc
Roast chicken pilpil with almonds and roasted garlic
Pickled mushrooms, caviar lentils, onion and eel

Arriving "Hernán Pelea" Fields

River trout with its "Pil-Pil" sauce and "rinrán" stew
Deer à la royale, apple salad and sour cream

Saying goodbye to the forest

Seasoned mango with "mistela" and sheep's milk yogurt ice cream
Cheese from "Cortijo La Vicaría", quince and walnuts

Petit four

Bread, oil and chocolate

Butter and EVOO appetizer · 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