

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

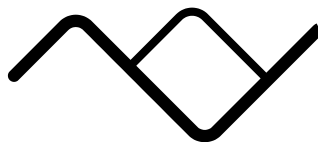
Extra virgin olive oil and butter service · **3€**

Oyster, meunière and chard · **8€**

54€ / Pairing 34€ VAT Included

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lak*

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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