



# *Sierra de Segura Menu*

## *Into the Valley*

Small game pine nut pâté.

Steamed buñuelo stuffed with mushrooms and Pontones cheese.

Marinated over-shoulder with rin-ran stew.

Trout from Anchuricas with smoked aubergine tartare.

Serrano stew juice with foam of its cold meats.

## *Getting a sense of things*

Ham croquette made with fresh milk.

Lightly roasted pickled tomato with basil, sheep milk cheese, and Coppa Joselito.

Calçots with its nectar, hollandaise sauce, deer jerky, and truffle.

Seasonal mushrooms with foie gras bonbon and yolk with potato foam.

Andrajos with rabbit confit in extra-virgin olive oil, charcoal-grilled onion, and peppermint gels.

## *Reaching the top*

Stewed bluefin tuna cheeks, Segureño ajoatao, and peppers.

Roast roe deer loin, chestnut purée, dried apricots purée, and deer offal pâté.

## *Saying goodbye with a sweet taste*

Green apple, celeriac, chicory, and quince.

Cortijo La Vicaria cheese, honey, orange, sweet bread migas, and walnut ice cream.

Chocolate, ginger, and extra-virgin olive oil yoghurt.

### **Petit four.**

Extra-virgin olive oil and butter service. €3



# *Menu of the Lost Villages*

## *The abandoned Valley*

Small game pine nut pâté.

Steamed buñuelo stuffed with mushrooms and Pontones cheese.

Marinated over-shoulder with rin-ran stew.

## *Living villages*

Ham croquette made with fresh milk.

Lightly roasted pickled tomato with basil, sheep milk cheese, and Coppa Joselito.

Seasonal mushrooms with foie gras bonbon and yolk with potato foam.

Andrajos with rabbit confit in extra-virgin olive oil and charcoal-grilled onion.

## *Arriving at Hernán Pelea fields*

Baked trout, meunière sauce, egg yolk, and spinach.

Lamb confit, lacquered with its juices and fried cuarrécano.

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

Chocolate, ginger, and extra-virgin olive oil yoghurt.

### **Petit four.**

Extra-virgin olive oil and butter service. €3