

MENÚ GOURMET

ENTRANTES PARA COMPARTIR:

Tablita de jamón ibérico de Cebo y lomo ibérico de bellota

Small Iberian cebo ham and Iberian acorn-fed pork loin board

Boletus edulis a la plancha, aceite de oliva virgen y foie micuit

Grilled "Boletus edulis" mushrooms in olive oil and foie micuit shavings

Ensalada de pularda con encurtidos

Pickled poulard salad with pickled mix

Migas de farinato, huevo poché y uvas

Farinato's bread crumbs (local sausage), poached egg and grapes

PRINCIPAL A ELEGIR:

Chuletillas de cordero lechal acompañado de crema suave de alcachofa confitada

Roast suckling lamb chops with candied artichoke sauce

Lomo de lubina, aceite braseado y mojo verde con patata al horno

Sea bass fillet with smoked olive oil, baked potatoes and "mojo verde" (coriander emulsion)

POSTRES A ELEGIR:

Serradura especiada con migas de perronilla

"Serradura" (whipped cream with condensed milk) with ras el hanout and perronilla crumbs
(local cake)

Coulant de chocolate con helado de frambuesa

Chocolate coulant with raspberry ice cream