

## 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