

1st SEQUENCE | A walk through the Mediterranean countryside

Olive oil and sea salt bread with rosemary: A fragrance from the Sierra de Mariola.
Served with tomato, olive oil, butter and orange marmalade

Yogurt, fruit and a crunchy marcona sablé

Coffee menu | Juices: Orange, pomegranate, lemonade

**2ª SECUENCIA | From our orchard, the ingredients of this breakfast
In his bakery, Fran makes the breads and pastries**

Cold cuts and cured meats platter: Iberian ham, Easter longaniza, blanquet

Cheese platter: Fresh goat cheese (with honeycomb), goat servilleta cheese,
cured sheep's cheese

Bread basket: Rye loaf, cereal loaf, and spelt and sesame loaf

Pastry platter: Toña, coca boba, carob cookie

**3ª SECUENCIA | Cooked to order, with Mediterranean freshness
And with its light and aroma, as Serrat would say**

Iberian ham scrambled eggs

Eggs en cocotte with tomato and ñora pepper

Eggs Benedict on puff pastry

Pressed sandwich on croissant dough

Avocado toast with Mediterranean aroma and egg

Shakshuka, heritage of Al-Andalus

Chocolate pancakes

Apple tart
