



· GO FOR IT! IT'S EASY IF YOU CAN COME BACK TO CHOOSE AGAIN ·

ADRIÁN CABALLERO

Almond **Mazamorra**, “mojama” and apple | 13 €



**Salmorejo**, “acorn fed iberian pork shoulder”, extra virgin olive oil ice cream and egg | 12 €



**Warm Asparagus Salad** with Iberian ham,  
mayonnaise foam, citrus and sesame vinaigrette | 14 €



Acorn Iberian ham **Croquettes**.

Confit garlic mayonnaise and sliced chives | 10 €



Steak Tartare of **aged Galician beef**, marrow mayonnaise and mustard ice cream | 19 €



**Deep Fried Anemones** fresh seaweed with scrambled eggs and trout roe | 17 €



Duck confit minced and boletus **Puntalette**,

Pasta prepared as a typical risotto | 17 €



Wild sea bass **Ceviche**, with apple, red onion,

lime, coriander and marinated carrots gazpacho | 18 €



**Butterfish** with teriyaki, black garlic

and baby lettuce with homemade apple “kimchi” | 17 €



Sautéed **Scarlet Prawns** noodles, coconut, garlic chips and shichimi | 18 €



Regadera

· COMIDA FRESCA Y VINOS ·

Wild **Red Tuna Tartare** with avocado, wasabi and ponzu | 21€



Confit **Monkfish** with potato gnocchi, saffron “gazpachuelo” and parsley oil | 18€



Fried **Cod loin**, “esparragás” spinach and stew broth | 18€



**Braised Oxtail Cannelloni**, sheep’s milk béchamel sauce and cured gratinated mature cheese | 19€



Crispy **Iberian Suckling Pig** with new potatoes, sour-spicy sauce and garlic | 20€



**Pig’s trotter** “a la cordobesa” stuffed with boletus, parmentier and chives | 19€



Glazed **Suckling Lamb leg** with carrots, miso butter and Ras el Hanout | 24€



## POSTRES

**Chocolate** cake with Madagascar vanilla ice cream | 7€



**All about the Lemon!** Foam, cream, ice cream, sponge cake and mint | 9€



Our selection of artisan **Cheese** | 15€



**Creamy Cheesecake** with “berries” | 7€



**“Torrija”** (coconut brioche), mango sorbet and sweet curry soup | 8€



GLUTEN	SHELLFISH	EGGS	FISH	PEANUTS	DAIRY	CELERY	MUSTARD	SULFITES	GRAINS - SESAME	MOLLUSKS	SOY	NUTS	LUPINS

Regadera

· COMIDA FRESCA Y VINOS ·