



· OUR FRESH KITCHEN, FREE OF LABELS ·

TO SHARE

Salmorejo, “acorn fed iberian pork shoulder”, egg, tomato ice cream and extra virgin olive oil

Bocchoris Brut Nature (D.O. Cava) **Macabeo, Parellada, Xarel-lo** 

Acorn fed Iberian ham **Croquettes**.
Confit garlic mayonnaise and sliced chives.

Mirlo (Vinos de la Tierra de Sevilla) **Vioagner** 

Cured hake with peas and snow peas, potato confit and dill.

Forlong Rosado (Vinos de la Tierra de Cádiz) **Cabernet Sauvignon** 

Beef cheek with parsnip puree and king oyster mushroom. Accompanied by a stout and chocolate sauce.

Barahonda Organic (D.O. Yecla) **Monastrell, Merlot** 

Creamy Cheesecake with “berries”.

Caprichoso (D.O. Montilla-Moriles) **Pedro Ximénez y Verdejo Ecologicos** 

Bread and crackers basket

PRICE: 50€ per person VAT INC.

*Paired menu to share between 2 people. The portions are served in the center to share.

Including 5 glasses of wine per diner (exchangeable for other drinks). Total price of the menu €100. Water and coffee included.

Regadera 

· COMIDA FRESCA Y VINOS ·