



· OUR FRESH KITCHEN, FREE OF LABELS ·

## REGADERA PROPOSES

### TO SHARE

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

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

**Guacamole**, coriander sorbet, sweet corn soup and jalapeños.

Duck confit minced and boletus **Puntalette**, Pasta prepared as a typical risotto

\*Plates in the center: One plate for every four people

### MAIN COURSE TO CHOOSE BETWEEN

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

or

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

### DESSERT TO SHARE

**Chocolate** cake with Madagascar vanilla ice cream

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

### DRINKS\*

Water, soft drinks, beer, coffee

Finca La Cañada (D.O. Montilla-Moriles) **Verdejo** 

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

\*Drinks included from the time the first course is served until the dessert is served

**PRICE: 45€ per person VAT INC.**

*Regadera* 

· COMIDA FRESCA Y VINOS ·