



· OUR FRESH KITCHEN, FREE OF LABELS ·

REGADERA PROPOSES

TO SHARE

Almond **Mazamorra**, “mojama” and apple

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

Steak Tartare of **aged Galician beef**, marrow mayonnaise and mustard ice cream .

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

Wild **Red Tuna Tartare** with avocado, wasabi and ponzu

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

All about the Lemon! Foam, cream, ice cream, sponge cake and mint

DRINKS*

Water, soft drinks, beer, coffee

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

Petit Pittacum (D.O. Bierzo) **Mencía** 

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

PRICE: 55€ per person VAT INC.

Regadera 

· COMIDA FRESCA Y VINOS ·