



· 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

**Butterfish** with teriyaki, black garlic  
and baby gem lettuce with homemade apple “kimchi”.

Sautéed **Scarlet Prawns** noodles, coconut, garlic chips and shichimi

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

### MAIN COURSE TO CHOOSE BETWEEN

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

or

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

### DESSERT TO SHARE

**Creamy Cheesecake** with “berries”

**“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) **Viognier** 

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 ·