



· 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.

King Crab Ravioli Bolognese style with its gazpachuelo, celeriac and olive

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

MAIN COURSE TO CHOOSE BETWEEN

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

or

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

DESSERT TO SHARE

Sheep’s Milk **Panna Cotta** “Calaveruela”. Ice cream, crumble and orange blossom honey

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) **Viogner** 

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

PRICE: 65€ per person VAT INC.

Regadera 

· COMIDA FRESCA Y VINOS ·