

*La Regenta*

A GOURMET EXPERIENCE

EUROSTARS
HOTEL DE LA RECONQUISTA

STARTERS

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| Asturian cheeses and contrasts | € 22 |
| Pure acorn-fed Iberian ham with crusty bread and tomato | € 30 |
| Ham croquettes | € 14 |
| Scallops with garlic and parsley oil | € 24 |
| Xata Roxa beef carpaccio | € 18 |

SALADS

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| Albacore trunk & dressed tomato salad | € 16 |
| Asturian garden salad | € 16 |
| 1752-style Russian salad | € 14 |

CREAMS

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| Cream of seafood soup with prawn tartare | € 20 |
| Courgette vichyssoise with crispy vegetables | € 14 |

FISH

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| Hake loin in cider sauce with clams | € 26 |
| Cod confit with potato and penny bun cream | € 24 |

MEAT

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| Iberian pork cheeks in red wine with sweet potato | € 22 |
| Asturian free-range chicken with vegetables and potatoes | € 24 |
| Beef tenderloin with foie gras and a P. X. wine sauce | € 34 |

DESSERTS

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| Seasonal fruit salad | € 7 |
| Rice pudding | € 7 |
| Cheesecake | € 8 |
| “Tocinillo de cielo” | € 7 |
| Egg and syrup pudding | |

This establishment has information on food allergies and intolerances available for guests.
Please ask our staff to consult it.

All prices include VAT.

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