A tropical landscape at sunset. The sky is a warm, golden-orange color. In the foreground, there are dark silhouettes of palm trees and other tropical foliage. In the middle ground, a traditional pavilion with a thatched roof is visible, partially obscured by trees. The overall scene is peaceful and scenic.

PURA

Restaurante Lounge @ RCC



PURA

The Regency Country Club was originally inspired by the designer's travels to Bali.

PURA is the Indonesian word for temple and coincidentally, this word also means 'pure' in Spanish.

In Bali, temples are revered places that represent order, balance, harmony and purity. These are values that have been drawn upon to create the relaxed space for the PURA Restaurant & Lounge.

Bali is a place of retreat, to reconnect with oneself, to eat well and to feel happy. At PURA, we endeavour to serve locally sourced, fresh ingredients, served with care and attention, to deliver a balanced dining experience so sit back, relax and enjoy!



Salads

Caesar Salad	9.50€
<i>Parmesan cheese tuile, grilled chicken strips, romaine lettuce, parmesan shavings and spiced croutons. (G, La, M, N, E)</i>	
Caprese Salad	9.50€
<i>Fresh tomato, mozzarella and light basil pesto. (La, N)</i>	
Regency Salad	9.50€
<i>Mixed leaves, blue cheese, candied pear, sunflower seeds and nuts. (La, N, Su)</i>	
Avocado and Salmon Salad	10€
<i>Lettuce, avocado, smoked salmon, red onion, cherry tomatoes and dill dressing. (F, M, C, E, Su)</i>	

Cold Starters

Beef Carpaccio	12.50€
<i>Beef carpaccio, parmesan shavings, citrus vinaigrette and rocket. (La)</i>	
Goat cheese mousse and beetroot trio	10.50€
<i>Goat cheese mousse served with trio of beetroot in different textures; roasted, pickled and sundried. (La)</i>	
Avocado tartare and crispy prawns	12€
<i>Avocado tartare, prawns in panko, citrus and mango coulis. (Sh, G)</i>	
Foie gras & duck pastrami	12.50€
<i>Duck pastrami, foie gras, caramelized figs, crunchy croutons and citrus jelly. (G, N, Ce, Su)</i>	
Free-range chicken and pistachio terrine	9.50€
<i>Served with pickled veg, marinated zucchini, black garlic emulsion on a bed of roasted pistachios. (N, Ce, E, Su)</i>	

Hot Starters

Chef's Soup	7€
Spicy prawns with rosemary	10.50€
<i>Roasted prawns in olive oil with garlic, fresh rosemary, chilli and lemon. (Sh)</i>	
Aubergine Parmigiana	9€
<i>Fried aubergine, filled with basil pesto, pine nuts, covered in homemade tomato sauce and gratinated. (G, La, N)</i>	
Wild mushrooms Arancini with Parmesan cheese	9.50€
<i>Croquettes of rice and porcini mushroom, parmesan cheese and black garlic emulsion. (G, La, E)</i>	

Meats

Fillet Steak	21€
<i>Served with grilled baby vegetables with honey and apple cider vinegar, black garlic emulsion and parsnip purée. (La, E, Su)</i>	
Feather Blade Steak	17€
<i>Beef shoulder cooked at low temperature, served with smoked bacon mashed potatoes, seared romanesco, rocher of blue cheese and red wine jus. (La, Ce, Su)</i>	
Tagliata entrecot	17€
<i>Tagliata entrecot on a bed of rocket with slices of Parmesan shavings. (La, Su)</i>	
Duck leg confit	16.50€
<i>Served with chickpea and chorizo ragu and roasted baby vegetables. (La, Ce, Su)</i>	
Duo of pork - sirloin & bacon	19.50€
<i>Grilled pork loin and slow cooked pork belly served with red cabbage purée, seared romanesco, apple and wasabi jelly and light herb jus. (La, Ce, Su)</i>	
Supreme of free range chicken	17.50€
<i>Served with smoked bacon hash cake, stewed endive, parsnip purée and jus. (La, Ce, Su)</i>	

Fish

Salmon	16€
<i>Oven baked salmon with mini vegetables, cauliflower, carrot purée and beurre noisette sauce with capers. (F, La)</i>	
Sea bass	16.50€
<i>Grilled sea bass with pea purée, watercress pesto and carrots. (F, La)</i>	
Cherne (local fish)	16.50€
<i>Cherne with barley cooked with seaweed, carrot and celery brunoise, vegetables and fennel shavings. (F, G, La, Ce, Lu, Su)</i>	
Fish and seafood casserole	17.50€
<i>Tomato, basil, garlic, mussels, clams, fish and prawns. (F, Mo, Sh, Ce, Su)</i>	

Side Dishes

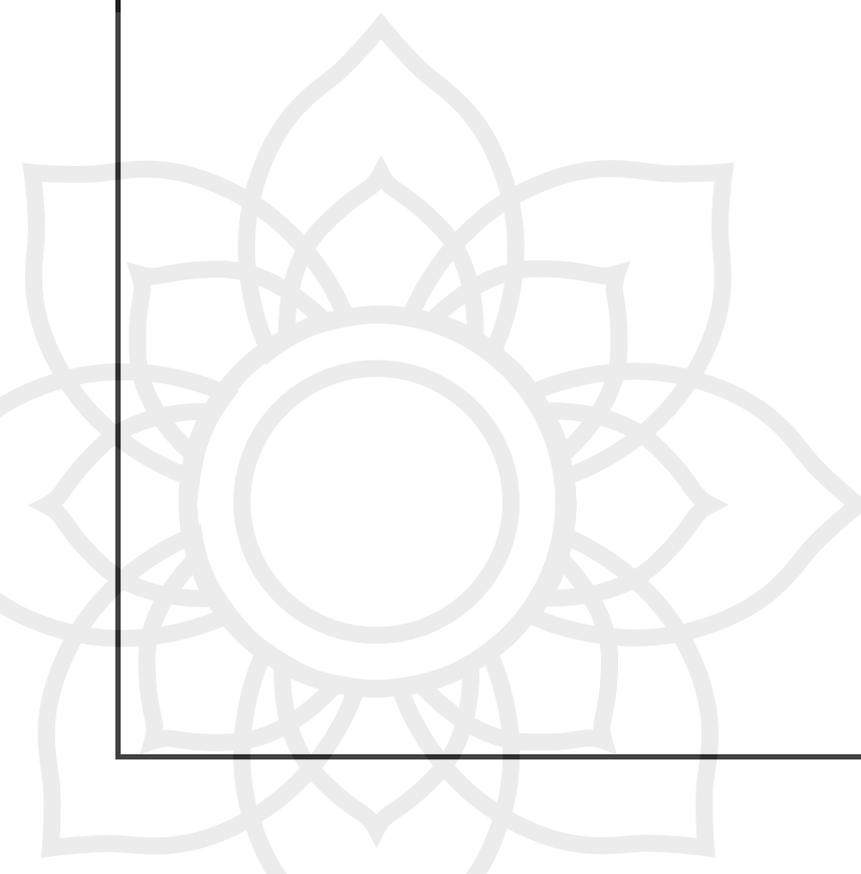
French fries	2€
Mixed salad	4€
Canarian potatoes with mojo (Su)	3.50€
Basmati rice	2.50€
Sauteed vegetables	4€
Mashed potatoes (La)	2.50€

Pasta

Penne with pesto (<i>G, La, N, Su</i>)	8.50€
Beef lasagne (<i>G, La, Ce, E</i>)	9.50€
Vegetable lasagne (<i>G, La, Ce</i>)	9€
Linguini with seafood (<i>Mo, Sh, G, Ce, Su</i>)	14.50€
Farfalle with salmon (<i>F, G, La, Ce, Su</i>)	12.50€

Children's Menu

Homemade chicken nuggets with French fries (<i>G, La, E</i>)	6€
Homemade fish fingers with French fries (<i>F, G, La, E</i>)	6€
Mini beef lasagne (<i>G, La, Ce, E</i>)	6€
Mini vegetable lasagne (<i>G, La, Ce</i>)	6€
Penne a la bolognese (<i>G, La, Ce</i>)	6.50€
Spaghetti with tomato sauce (<i>G, Ce</i>)	5€



Asian Menu

Tom Yum soup - Thai

6€

*Classic Tom Yum soup. A delicious aromatic hot & sour broth with chicken and prawns. Spicy and light. (Sh, So, C, Se, Su). *Vegan option available*

Nasi Goreng - Indonesia

13.50€

*Rice dish typical of Indonesian cuisine. It is combined with chicken, prawns and eggs, in addition to the variety of sauces and spices. * Vegetarian option available (Sh, So, C, P, Se, E, Su)*

Satay prawns with Udon noodles (cold) - Indonesia

14.50€

Prawns marinated in satay sauce, noodles, red cabbage, cucumber, carrot, red pepper, sesame seeds, soy sauce and citrus vinaigrette. (Sh, G, So, C, P, Se, Su)

Chicken satay with noodles - Indonesia

14.50€

Curry paste, coconut milk, roasted peanuts and tamarind paste. (G, So, C, P, Se, Su)

Chicken wings in oyster sauce and honey with sesame - Indonesia

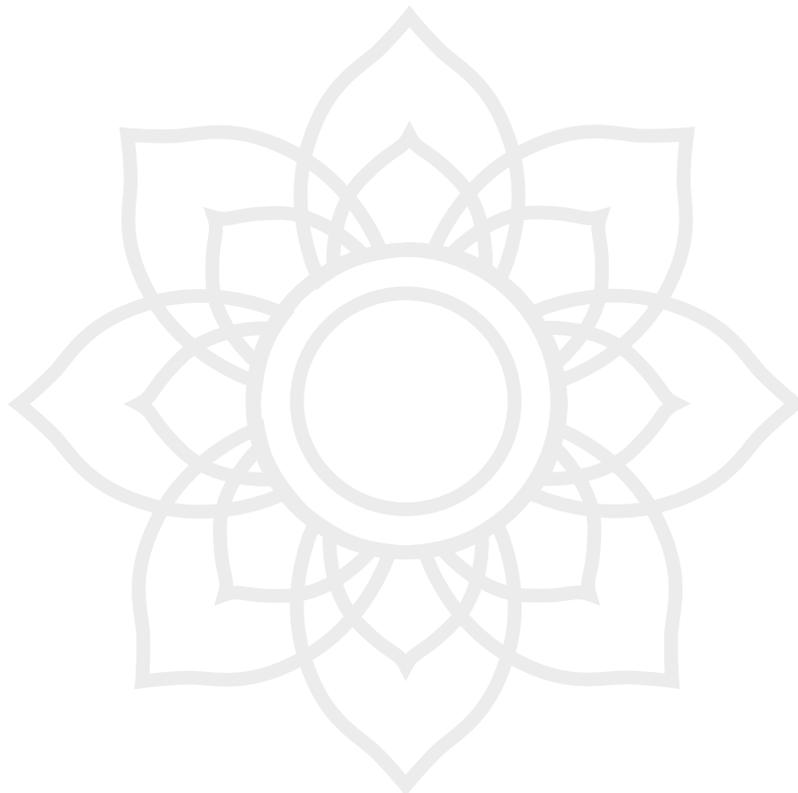
14€

Glazed chicken wings with a delicious honey and oyster sauce with authentic Indonesian flavours. (So, C, Se, Su)

Kari Ayam - Malasia

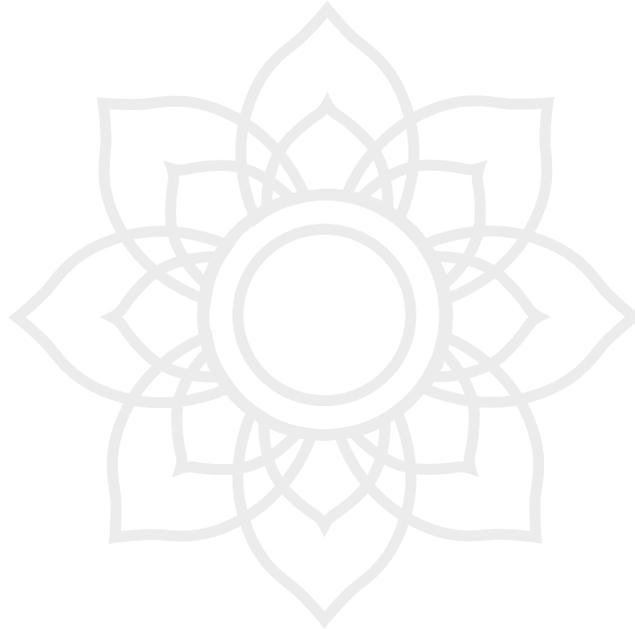
14€

*Dish made with chicken marinated in a mixture of spices, chillies, ginger, garlic and shallots, cooked with coconut milk and potatoes. (So, C, P, Su) * Vegetarian option available*



Desserts

Homemade tiramisu (G, La, Su)	6€
Fruit salad	5.50€
Bienmesabe with goat cheese ice cream (traditional dessert from the island of La Palma) (N, E, Su)	6.50€
Apple pie with vanilla ice cream (G, La, N, E)	5€
Selection of ice creams with caramelized almonds (La, N)	6.50€
Sicilian cannolo with drops of chocolate and pistachios (G, La, N)	8€
Chocolate fondant (G, La, E)	8€
Ice cream selection (La, E)	6€
Banana tempura with green tea ice cream (G, La, E)	8€
Ice cream selection (Asian flavors) (La, E)	6€



Fish (F)



Molluscs (Mo)



Shellfish (Sh)



Vegan (Ve)



Gluten (G)



Lactose (Lā)



Soya (So)



Corn (C)



Peanut (P)



Nuts (N)



Sesame (Se)



Celery (Ce)



Mustard (M)



Egg (E)



Lupin (Lu)



Sulphites (Su)



PURA

Restaurante Lounge @ RCC

www.regencycountryclub.com

booking@regencycountryclub.com

Tel: +34 922729200

