RESTAURANT

VOL 1 / N°1

MADRID IS

BUR. MING

IN THE HEART OF CHUECA

NEW MENU



ANDILANA RESTAURANTES

BAZAAR

TAPAS

CRUNCHY AUBERGINE Ø WITH SWEET CHILLI SAUCE	4.95	★ OAX-TAIL CROQUETTES (PRICE PER UNIT)	2.20
BAZAAR PATATAS BRAVAS	5.65	IBERICO HAM CROQUETTES (PRICE PER UNIT)	1.95
VEGGIE GYOZAS Ø WITH STRAWBERRY KIMCHI AND CRUNCHY KALE	6.95	GARLIC SHRIMP WITH A PINCH OF CAYENNE PEPPER	9.75
★ SURF-AND-TURF TACOS WITH ROASTED CHICKEN AND SHRIMP EMULSION	8.70	★ MUSSELS IN YELLOW CURRY WITH COCONUT, LEMONGRASS, CORIANDER AND A BOWL OF JASMINE RICE	9.90
FRESH GUACAMOLE Ø WITH TORTILLAS	7.95	IBERIAN HAM WITH TOMATO-RUBBED COCA BREAD	14.90
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM	8.95	TOMATO-RUBBED COCA BREAD Ø	2.20
		BREAD	1.10
★ SHRIMP IN ALMOND TEMPURA WITH LEMON-LIME FOAM	8.95	GLUTTEN-FREE BREAD	1.35

STARTERS

CREAMY CARROT AND ORANGE SOUP WITH GINGER, GREEK YOGHURT AND PEANUTS	4.95	QUINOA SALAD WITH ORANGES, Ø PRUNES, TOMATOES AND FRESH SPINACH	5.90
HUMMUS DUO Ø (CHICKPEA AND BEETROOT) WITH PAPADUM	6.95	SALAD WITH GOAT CHEESE, MANGO, GRANOLA AND HONEY VINAGRETTE	6.70
TIMBALE WITH AUBERGINE, CREAM CHEESE AND HONEY-SOY	5.80	CLASSIC FISH FOOD WITH TOAST ROUND AND ROUILLE	6.25
SEASONAL TOMATO SALAD WITH TUNA BELLY, KALAMATA OLIVES AND RED ONION	7.40	POACHED EGG WITH POTATO MASH, SEASONAL MUSHROOMS AND TENDER BRAISED BEEF CHEEKS	7.95
BURRATA, MANGO AND TOMATOES WITH FRESH MINT	10.20	SHRIMP CARPACCIO WITH CONFIT MUSHROOMS, TOASTED ONION PRALINÉ AND TOASTED PINE NUTS	8.95





OUR CLASSICS

	TRUFFLED TAGLIATELLE WITH BURRATA AND ASPARAGUS	9.70	TRUFFLED PORCINI RISOTTO WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS	11.95
	SPAGHETTI WITH BASIL PESTO,	8.95		
	GORGONZOLA, WALNUTS AND ROCKET		SEAFOOD RICE "SUCARRAT" WITH SHRIMP	12.95
*	TROFFIE WITH TRUFFLED PORCINI CREAM	12.00	WITH SHRIME	
	SAUCE SERVED FROM PECORINO CHEESE WHEEL	★ BLACK RICE WITH CUTTLEFISH A	★ BLACK RICE WITH CUTTLEFISH AND AIOLI	12.95
	COD AND PUMPKIN RISOTTO WITH BLACK OLIVES	8.95		

MEAT

*	CHICKEN TIKKA MASALA WITH INDIAN RICE	8.95		ENTRECÔTE WITH ROSEMARY SERVED WITH CHIPS AND PADRON PEPPERS	14.90
	RED-WINE OXTAIL RAVIOLO WITH SILKY MASH, <i>DEMI-GLACE</i> AND RASPBERRY SALAD	9.65	*	ROASTED SHOULDER OF LAMB WITH POOR MAN'S POTATOES	21.95
	THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE	10.50		ASIAN-STYLE BBQ PORK RIBS WITH HASSELBACK POTATOES	15.95
	BEEF BURGUER WITH CHEDDAR CHEESE AND CRUNCHY BACON ON A BRIOCHE BUN	11.20	*	ENTRECÔTE WITH ALMOND CRUST, LIME, CORIANDER, SHICHIMI AND ASPARAGUS	15.95
	RUSTED DUCK MAGRET WITH RED-BERRY SAUCE	13.60			

FISH

	JUMBO SHRIMP WITH KIMCHI, FRIED RICE, VEGETABLES AND SHIITAKE	10.95	*	GRILLED CALAMARI WITH TERIYAKI GLAZE AND MARINATED COURGETTE	12.60
V	STIR-FRIED SHRIMP WITH RICE NOODLES, TAMARIND /EGETABLES AND EGG	12.95		COD LOIN AU GRATIN WITH TOMATOE JAM	14.95
, ,	FUNA TATAKI WITH FRESH SEAWEED SALAD AND FRESH MANGO	13.95	*	GRILLED SALMON CUTLETS WITH AVOCADO CREMEUX AND ANISSED FENNEL SALAD	14.95
V	BABY OCTOPUS COOKED IN ONION WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI	10.95		TUNA BELLY WITH SOYA ESCABECHE, PEARL ONIONS AND SNOW PEAS	13.75





DESSERTS

A FAVOURITE WITH OUR MOST LOYAL DINERS



Nougat ice cream with Catalan cream annd chocolate sauce

	GREEK-YOGHURT SPONGE RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
	CATALAN CREAM	4.75
	CREAM PROFITEROLES WITH CHOCOLATE SAUCE	4.25
	CHOCOLATE COULANT WITH VANILLA ICE CREAM	5.95
	OUR CHOCOLATE TRUFFLES	4.90
	TRIO OF CITRUS SORBETS	4.95
*	THE PERFECT BRIOCHE TORRIJA WITH APPLE, CREAM AND COCONUT CARAMEL (XXL - TO SHARE)	7.50
	HOUSEMADE EGG FLAN WITH LOADS OF CREAM	3.90
*	CHEESECAKE WITH BISCOFF CRUST	5.95
	CHOCOLATE ADDICT HOUSEMADE CHOCOLATE LAVA CAKE	6.20
	CHOCOLATE COOKIE WITH VANILLA ICE CREAM AND MORE CHOCOLATE	4.25
	IRISH COFFEE	5.75

VAT INCLUDED
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR
SPECIAL DIETARY NEEDS.

CAN YOU TELL US ABOUT YOUR EXPERIENCE?

We would love to hear it!







IBERICO HAM

AND OX-TAIL CROQUETTES



ANDILANA RESTAURANTES