

The background of the entire image is a close-up of a wooden door. The door is painted a vibrant teal color, but the paint is heavily distressed and peeling, revealing the natural wood grain underneath. The wood is arranged in vertical planks. There are three horizontal brass straps across the top of the door, and two vertical brass handles with circular pulls on the left and right sides. The lighting is soft, highlighting the textures of the paint and wood.

LA FINCA DE
Susana
RESTAURANTE



ANDILANA RESTAURANTES

MENU.

LA FINCA DE
Susana
RESTAURANTE

SNACKS

CRUNCHY AUBERGINE 🌿 with sweet chilli sauce	4.95	FRIED EGGS BROKEN ON CHIPS with Iberico ham shavings	8.25
PATATAS BRAVAS with semi-spicy chorizo, romesco and mild aioli	5.90	FRIED EGGS WITH SURIMI ELVER IN GARLIC and seasonal mushrooms	7.95
★ "TOP RUSSIAN SALAD" WITH TUNA BELLY mayonnaise foam, green-olive dust and breadsticks	5.95	BASKET OF ANDALUSIAN-STYLE BREADED BABY CUTTLEFISH WITH LEMON	8.95
★ CROQUETTES WITH THYME ROASTED CHICKEN (each)	1.90	MUSSELS IN YELLOW CURRY with coconut, lemongrass, coriander and a bowl of jasmine rice	9.90
★ CROQUETTE WITH OXTAIL STEWED IN RED WINE AND VEGETABLES (each)	2.20	IBERICO HAM with tomato-rubbed coca bread	14.90
GUACAMOLE MADE TO ORDER 🌿 with tortilla chips	7.95	TOMATO-RUBBED COCA BREAD 🌿	2.20
CHICKEN AND VEGETABLE GYOZAS	6.95	BREAD	1.10

STARTERS

GARDEN SALAD with boiled egg and tuna	4.95	FRESH SPINACH SALAD with bacon, mushrooms, Parmesan and honey vinaigrette	6.70
★ POACHED EGG WITH POTATO MASH mushrooms and tender braised pork cheeks	7.95	★ SHRIMP CARPACCIO with confit mushrooms, toasted-onion praline and toasted pine nuts	8.95
SALAD WITH GOAT CHEESE mango, granola and honey vinaigrette	6.70	★ "VITELLO TONNATO" with caper berries and crackers	10.70
CAESAR SALAD with crunchy chicken, bacon, Parmesan, croutons and special dressing	6.75	CLASSIC FISH SOUP with rouille toast rounds	6.25
QUINOA SALAD 🌿 with oranges, prunes, tomatoes and fresh spinach	5.90	BURRATA, MANGO AND TOMATOES	9.95
GAZPACHO WITH CROUTONS (SEASONAL) 🌿	4.95		



**YOU FANCY A
VERY COLD ONE?**

SANGRÍA 1L	10,45
APEROL SPRITZ	6.50
RED VERMOUTH	4.10

VAT INCLUDED
IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE, PLEASE LET OUR STAFF KNOW.

OUR RICE AND PASTA DISHES

MEZZI RIGATONI ALLA PUTTANESCA 7.95	★ BLACK RICE WITH CUTTLFISH 13.40 p p
with black-olive cremeux	and snow peas (min. 2 servings)
★ TROFIE WITH PORCINI CREAM SAUCE 12.00	RICE WITH OCTOPUS 13.75 p p
served from pecorino cheese wheel	and artichokes (min. 2 servings)
ROAST-CHICKEN CANNELLONI 9.95	"FINCA SUSANA" FIDEUÀ 10.40
with black chanterelles and Parmesan	with calamari, clams and aioli
TRUFFLED PORCINI RISOTTO 11.90	★ SEAFOOD PAELLA 13.95 p p
with Parmesan cloud and portobello mushrooms	with prawns, crayfish, mussels, clams and squid (min. 2 servings)

MEAT AND FISH

ROAST CHICKEN WITH LANGOUSTINES 8.95	★ COD CANNELLONI 9.70
and brown-butter potatoes	with roasted green garlic and gran's tomato sofrito with basil, pine nuts and Parmesan
THAI RED CURRY 10.25	SANTURCE-STYLE BAKED GILT-HEAD BREAM 13.90
with Iberico pork sirloin and jasmine rice	with poor man's potatoes
ONGLET WITH CAFÉ DE PARIS SAUCE 11.95	TUNA TATAKI 13.95
and poor man's potatoes	with fresh seaweed salad and fresh mango
GRILLED CHICKEN BREAST 10.95	GRILLED SALMON SUPREME 14.95
with brie cheese sauce and tagliatelle sautéed in sage-butter with broccoli and walnuts	with sautéed courgette and black chanterelles
"CHEESEBURGER ADDICTED" 11.20	★ BABY OCTOPUS COOKED IN ONION 11.95
and housemade chips	with a hint of spice, crushed potatoes and lemon aioli
VEGGIEBURGER  11.65	COD LOIN AU GRATIN 14.95
with housemade guacamole, onion crisps and chips	with tomato jam
SMOKED DUCK MAGRET 13.80	CONFIT OCTOPUS 16.95
with quince sauce and potato cremeux	with green garlic and potato mash
★ GERMAN-STYLE ROASTED HAM HOCK 17.95	
with sauerkraut and confit baby potatoes	
GRILLED ENTRECÔTE 14.95	
with chips, rosemary salt and Padron peppers	

DESSERTS

The favorite of our most loyal customers

★ TIM BAON 4.95

Housemade nougat ice cream, burnt Catalan cream and warm chocolate sauce

STRAWBERRIES AND CREAM, OUR WAY	5.50	★ NOUGAT CHEESECAKE	5.95
GREEK-YOGHURT SPONGE raspberry sorbet and confit red berries	4.90	CHOCOLATE COOKIE with vanilla ice cream and more chocolate	4.25
"CARAMEL BROWNIE" housemade brownie with walnuts, caramel ice cream, cocoa crumble and salted caramel sauce	5.75	CHOCOLATE COULANT with hand-whipped cream	5.95
★ WAFER, CHEESE CREMEUX AND RED BERRIES	5.70	HOUSEMADE TRUFFLES	4.90
FRESH PINEAPPLE CARPACCIO with vanilla ice cream and caramel coulis	5.95	TRIO OF CITRUS SORBETS	5.25
"CREMA CATALANA"	4.45	★ HOUSEMADE EGG FLAN with loads of cream	3.90
		IRISH COFFEE	5.75

VAT INCLUDED

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE, PLEASE LET OUR STAFF KNOW.

HOW HAS BEEN YOUR EXPERIENCE WITH US?

We'd love to hear from you!





LA FINCA DE
Susana

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PARA RESERVAS Y MENUS DE GRUPOS CONTACTAR CON / FOR BOOKINGS AND GROUP MENUS
CONTACT POUR TOUTE RÉSERVATION OU MENU DE GROUPE CONTACTEZ

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