

GINGER

LOVE AT FIRST BITE

THE CLASSICS ARE BACK

IBERICO HAM CROQUETTES

ANDILANACASADEMENJARS

TO SHARE

 PATATAS BRAVAS	4.95	BREADED BABY CALAMARI WITH LEMON	9.95
 PADRON PEPPERS WITH FLEUR DE SEL	3.95	★ IBERICO HAM CROQUETTE (PRICE PER UNIT)	2.25
CHICKEN AND VEGETABLE GYOZAS	7.10	OAX-TAIL CROQUETTE (PRICE PER UNIT)	2.85
★ TWO-TONE COD FRITTERS WITH LIGHT ROMESCO SAUCE	6.90	HOUSEMADE RUSSIAN SALAD WITH TUNA BELLY, MAYONNAISE FOAM AND DRIED GREEN OLIVES	5.95
 FRESH GUACAMOLE WITH TORTILLAS	8.75	CRUNCHY CHICKEN STRIPS WITH HONEY MUSTARD SAUCE	7.95
CRUNCHY TORREZNOS WITH LEMON-ROSEMARY HONEY	9.15	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.25
FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM SHAVINGS	8.75	<div style="border: 1px dashed black; padding: 5px; display: inline-block;"> ★ <b style="font-size: 1.2em;">GARLIC PRAWNS ★ </div> 8.95	

BREAD

1.10







TOMATO-RUBBED BREAD

2.20

GLUTEN-FREE BREAD

1.35

STARTERS

 TRADITIONAL GAZPACHO (SEASONAL)	5.75	 RICOTTA SALAD, CONFIT MUSHROOMS, POMEGRANATE, PUMPKIN AND WALNUT VINAIGRETTE	7.95
SHELLFISH SOUP WITH TOAST AND AIOLI	6.25	 QUINOA BOWL WITH ORANGE, PRUNES, FRESH SPINACH, WALNUTS AND LIME-MINT VINAIGRETTE	6.25
★ TWICE-COOKED ARTICHOKE COOKED WITH RUNNY YOLK AND HAM SHAVINGS	6.95	GARDEN SALAD WITH TOMATO, TUNA AND BOILED EGG	5.95
 TOMATO AND MANGO TARTARE WITH BUFFALO BURRATA	10.25	★ SALAD WITH GOAT CHEESE,  RASPBERRIES, SPROUTS, KALE AND NORI	6.95
★ MILLEFEUILLE WITH AUBERGINE,  CREAM CHEESE AND HONEY-SOY VINAIGRETTE	6.25	CAESAR SALAD WITH CRUNCHY CHICKEN	7.25
TRUFFLED BEEF CARPACCIO WITH PARMESAN AND ROCKET	10.40	SEASONAL TOMATO SALAD WITH TUNA BELLY, KALAMATA OLIVES AND RED ONION	6.10

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

OUR CLASSICS

PASTA AND RICE

 SPAGHETTI WITH BASIL PESTO WITH GORGONZOLA AND ROCKET	8.25	CLASSIC ROASTED MEAT CANNELLONI WITH LIGHT BÉCHAMEL	9.95
 ROASTED-VEGGIE RAVIOLI WITH HOUSEMADE TOMATO SOFRITO, BLACK OLIVES, SOYA SPROUTS AND BASIL	9.15	BLACK RICE WITH CUTTLEFISH AND SNOW PEAS (PRICE PER SERVING, MINIMUM TWO SERVINGS)	13.60
FOUR-CHEESE RISOTTO WITH ASPARAGUS AND GUANCIALE VEIL	9.15	★ SEAFOOD PAELLA (PRICE PER SERVING, MINIMUM TWO SERVINGS)	14.25
★ TRUFFLED PORCINI RISOTTO WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS	12.95	 VEGGIE PAELLA WITH SEASONAL VEGETABLES (PRICE PER SERVING, MINIMUM TWO SERVINGS)	9.95

TURF

★ ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES	10.25
CHICKEN TIKKA MASALA WITH INDIAN RICE	9.95
BEEF ENTRECÔTE WITH ROSEMARY AND CHIPS	16.95
BEEF BURGER WITH CHEDDAR CHEESE AND CRISPY BACON ON BRIOIX BREAD	11.95
★ RED-WINE OXTAIL RAVIOLO WITH SILKY MASH, DEMI-GLACE AND RASPBERRY SALAD	9.95
DUCK CONFIT WITH CINNAMON PARISIENNE POTATOES, AROMA OF TOASTED SWEETCORN AND RED-WINE CARMEL	15.50
THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE	11.25
★ SHOULDER OF LAMB WITH FRIED SLICED POTATOES AND GREMOLATA	24.50
EDELWEISS HAM HOCK WITH SAUERKRAUT AND CONFIT POTATOES	17.95

SURF

BABY OCTOPUS COOKED IN ONION
WITH A HINT OF SPICE,
CRUSHED POTATOES AND LEMON AIOLI



12.95



SALMON TARTARE WITH AVOCADO AND TROUT ROE	12.95
GRILLED SQUID WITH SAUTÉED WILD MUSHROOMS, ONION CONFIT AND SQUID SAUCE	12.75
TUNA TATAKI WITH FRESH SEAWEED SALAD AND MANGO	14.25
★ COD FILLET WITH SAMFAINA, CRUNCHY ONION AND BLACK-OLIVE DUST	15.75
ROASTED GILT-HEAD BREAM WITH STIR-FRIED SEASONAL VEGETABLES	16.15
TUNA BELLY WITH SOYA ESCABECHE, PEARL ONIONS AND SNOW PEAS	14.25
GRILLED SALMON WITH COURGETTE, BLACK CHANTERELLES AND CURRY SALT	14.95

★ RECOMENDED

 VEGETARIAN DISHES

TAXES INCLUDED

THE SWEATER SIDE HOUSEMADE DESSERTS



GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
CATALAN CREAM	3.95
OUR CHOCOLATE TRUFFLES	4.25
TRIO OF CITRUS SORBETS	3.95
CHOCOLATE COULANT WITH CHANTILLY CREAM	4.95
CHOCOLATE COOKIE WITH VANILLA ICE CREAM AND MELTED CHOCOLATE	4.25
CHURROS WITH HOT CHOCOLATE AND CHANTILLY CREAM	4.95
FRESH ORANGE JUICE	4.20
VALENCIANO (FRESH ORANGE JUICE WITH VANILLA ICE CREAM)	5.50
IRISH COFFEE	5.75

THE CHEFF RECOMMENDATION

TIM BAON
(NOUGAT ICE CREAM, CRÈME BRÛLÉE
AND CHOCOLATE SAUCE)
4.40

"LA TORRIJA PERFECTA"
BRIOCHE, APPLE AND CREAM
WITH COCONUT CARAMEL
(XXL FORMAT, TO SHARE)
7.65

CHEESECAKE
WITH BISCOFF CRUST
4.95

LEMON MERINGUE
(LEMON CURD VERRINE, LEMON SORBET)
3.95



GINGER



You can't miss our...

BLACK RICE

WITH CUTTLEFISH AND SNOW PEAS
IT'S A PERFECT MATCH FOR AN ICE COLD **ESTRELLA DAMM**