

LA GLORIA DE MONTERA



**SOUS VIDE  
LAMB**  
WITH BLACK  
CHANTERELLES RICE

ANDILANACASADECOMIDAS

# TO SHARE

<b>PATATAS BRAVAS</b> WITH CHORIZO (PORK-BASED SAUSAGE), AIOLI AND SPICY ROMESCO SAUCE	4.95
<b>BREADED BABY CALAMARI</b> WITH LEMON	9.95
★ <b>CRUNCHY "TORREZNOS"</b> <b>WITH LEMON AND ROSEMARY HONEY</b> (FRIED BACON SNAK)	9.95
🌱 <b>GREEN PADRÓN PEPPERS</b>	4.20
<b>CRUNCHY CHICKEN STRIPS</b> WITH TWO SAUCES	7.95
★ <b>CRUNCHY WHITE GLASS SHRIMP</b> <b>WITH CITRUS SICHIMI TOGARASHI</b>	7.25
<b>OXTAIL GYOZAS</b> WITH TRUFFLE CREAM	9.95
<b>JUICY POTATO AND</b> <b>CONFIT-ONION OMELETTE</b>	5.25

<b>FRIED EGGS BROKEN ON CHIPS</b> <b>WITH IBERICO HAM SHAVINGS</b>	8.75
★ <b>ROAST CHICKEN WITH THYME</b> <b>SPANISH POTATOE SALAD</b> WITH WALNUTS, CRISPY ONION AND BREAD STIKS	7.95
<b>IBERICO HAM</b> WITH TOMATO-RUBBED BREAD	14.20

## CROQUETTES

PER UNIT

<b>IBERICO HAM</b>	<b>2.25</b>
<b>RED-SHRIMP AND SCALLOP</b>	<b>2.85</b>
<b>STEWED OXTAIL</b>	<b>2.40</b>

## STARTERS

🌱 <b>TRADITIONAL GAZPACHO</b> (SEASONAL)	5.35
<b>CREAMY PUMPKIN SOUP</b> <b>WITH VANILLA-MARINATED PRAWNS</b> AND SPROUTS	7.25
<b>GARDEN SALAD</b> WITH BOILED EGG AND TUNA	5.95
<b>TEMPURA VEGETABLES</b> WITH ROMESCO SAUCE	6.50
<b>BURRATA WITH MARINATED</b> <b>COURGETTES</b>	9.95
★ <b>RED-WINE OXTAIL RAVIOLO</b> <b>WITH SILKY MASH, DEMI-GLACE AND</b> <b>WATERCRESS SALAD WITH RASPBERRIES</b>	9.95
<b>SEASONAL TOMATO SALAD</b> <b>WITH TUNA BELLY,</b> KALAMATA OLIVES AND RED ONION	7.25
<b>MEZZI RIGATONI BOLOGNESE</b> WITH MELTED PROVOLONE CHEESE AND FRESH THYME	8.95

★ <b>CHESTNUT RAVIOLI</b> WITH TRUFFLED CEPS AND DEMIGLACE SAUCE	12.00
🌱 <b>GRILLED VEGETABLES</b> WITH ROMESCO SAUCE	7.95
<b>SALAD WITH GOAT CHEESE,</b> MANGO, GRANOLA AND HONEY VINAIGRETTE	6.70
★ <b>TRUFFLED PORCINI RISOTTO</b> WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS	12.25
<b>CAESAR SALAD</b> WITH CRUNCHY CHICKEN, BACON, PARMESAN, CROUTONS AND SPECIAL DRESSING	6.95
<b>SPAGUETTI WITH PESTO</b> WITH GORGONZOLA AND ROCKET	7.40
🌱 <b>QUINOA SALAD WITH ORANGES,</b> PRUNES, TOMATOES AND FRESH SPINACH	6.20
★ <b>CLASSIC FISH SOUP</b> <b>WITH ROUILLE TOAST</b>	6.90

# OF THE MOST POPULAR

**TWICE-COOKED ARTICHOKE**  
**WITH YOLK AND HAM SHAVINGS**

7.20

BREAD 1.10

TOMOATO-RUBBED BREAD 2.50

2.50

GLUTEN FREE BREAD

1.35

# MEAT

★ ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES	10.25
GRILLED CHICKEN FILLETS WITH BRIE CHEESE SAUCE AND GNOCCHI WITH SAGE-BUTTER SAUCE	10.75
IBERICO PORK WITH PEDRO XIMÉNEZ, RAISINS AND MASH	11.25
THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE	11.25
IBERICO PORK WITH PUMPKIN-SEED, TOMATILLO PESTO AND POTATO CREMEUX	15.70
🌱 VEGGIE BURGUER WITH HOUSEMADE GUACAMOLE, ONION CRISPS AND CHIPS	11.90
BEEF BURGER WITH CHEDDAR CHEESE AND CRUNCHY BACON ON A BRIOCHE BUN	11.50

**WE INSIST...**

**SOUS VIDE  
LAMB  
WITH BLACK  
CHANTERELLES RICE**

**19.95**

( PRICE PER SERVING, MIN. TWO SERVINGS )

**DUCK CONFIT**  
WITH CINNAMON PARISENNIE POTATOES,  
AROMA OF TOASTED SWEETCORN  
AND RED-WINE CAMEL **15.95**

★ **ROASTED LAMB SHOULDER  
WITH FRIED SLICED  
POTATOES**  
AND GREMOLATA **24.50**

★ **ENTRECÔTE WITH  
ALMOND CRUST,**  
CORIANDER, LIME AND A TOUCH OF SPICE **16.95**

**BREADED VEAL CUTLET** **10.95**  
WITH POACHED EGG, CONFIT TOMATO,  
STRACCIATELLA CHEESE AND BASIL

**ENTRECÔTE WITH ROSEMARY,** **16.95**  
SERVED WITH CHIPS AND GREEN PEPPERS

**GLORIA DE  
MONTERA RICE**  
( PRICE PER SERVING, MIN. TWO SERVINGS )

**BLACK RICE**  
WITH CUTTLIFISH AND SNOW PEAS.....**13.55**

**SEAFOOD PAELLA**.....**14.25**

# FISH

★ SOY PICKLED TUNA BELLY, PEARL ONIONS AND SNOW PEAS WITH PARMENTIER	14.25
TUNA TATAKI WITH FRESH SEAWEED SALAD AND FRESH MANGO	14.25
★ BABY OCTOPUS COOKED IN ONION WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI	12.25
SALMON TARTARE WITH AVOCADO AND TROUT ROE	12.95

**GRILLED SALMON SUPREME** **15.20**  
WITH COURGETTES, BLACK CHANTERELLES  
AND CURRY SALT

★ **COD LOIN AU GRATIN** **14.95**  
**WITH TOMATO JAM**

**COD CANNELLONI** **9.75**  
WITH ROASTED GREEN GARLIC AND TOMATO  
SAUCE WITH BASIL, PINE NUTS AND PARMESAN

**ROASTED GILT-HEAD BREAM** **15.80**  
WITH STIR-FRIED VEGETABLES AND LIME

# HOMEMADE DESSERTS

★ CREAMY CHEESECAKE  
WITH TOFFEE 5.95

CATALAN CREAM 4.65

FRESH PINEAPPLE CARPACCIO 5.95  
WITH VANILLA ICE CREAM AND CARAMEL COULIS

★ HOUSEMADE EGG FLAN 3.90  
WITH LOADS OF CHANTILLY CREAM

CHOCOLATE COULANT 5.95  
WITH HAND-WHIPPED CHANTILLY CREAM

TIM BAON 4.95  
(NOUGAT ICE CREAM WITH CATALAN CREAM  
AND CHOCOLATE SAUCE)

🌱 TRIO OF CITRUS SORBETS 5.65

★ TARTE TATIN 5.75  
BAKED FRESH EVERY MORNING

LEMON MERINGUE 5.90  
(LEMON CURD VERRINE, LEMON SORBET)

CREAM PROFITEROLES 4.20  
WITH CHOCOLATE SAUCE

it is delightful

## BANOFFEE PIE

( TOFFEE PIE WITH ROASTED BANANA,  
HAND-WHIPPED CREAM,  
CARAMEL SALTY SAUCE  
AND CHOCOLATE FONDANT )

4.95

sweet wine glasses

OPORTO RUBY  
FRUITY AND YOUNG

3.75

PEDRO XIMENEZ  
CONDE DE LA CORTINA

SWEET NOTES OF DRY FRUITS  
AND TOATED NOTES OF CHOCOLATE AND  
COFFEE

3.50

IF YOU SUFFER FROM ANY FOOD INTOLERANCE OR ALLERGY, WE WOULD BE GRATEFUL IF YOU COULD LET THE STAFF KNOW.

FOR BOOKINGS AND GROUP MENUS CONTACT US AT [EVENTOS@ANDILANA.COM](mailto:EVENTOS@ANDILANA.COM)



LA GLORIA DE MONTERA

You can't miss our

# ENTRECÔTE

SERVED WITH CHIPS AND GREEN PEPPERS

ANDILANACASADECOMIDAS