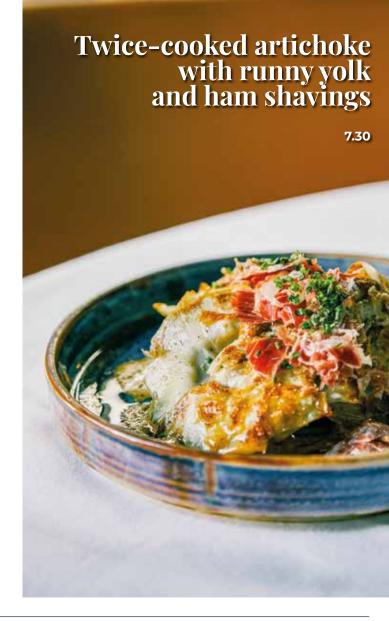


tapas

Patatas bravas with <i>chistorra</i> , romesco sauce with a spicy touch and roasted garlic aioli	5.80
Crunchy white glass shrimp with a spicy pinch	7.60
Cuttlefish ink croquettes with lime emulsion (8 pieces)	7.25
Cod friters with light romesco sauce	5.95
Breaded calamari with a hint of lemon	9.95
Sunny-side up eggs with iberico ham on chips	9.25
★ Sunny-side up eggs with crispie glass shrimp and crunchy potatoes	9.95
Grilled razor clams	14.95
Grilled scallops with café de París butter (4 pieces)	13.75
Black pepper rock mussels	10.95
Iberico ham with tomato-rubbed bread	14.95



BREAD 1.30 TOMATO-RUBBED BREAD 2.70 GLUTEN FREE BREAD 2.00



starters

3 Millefeuille with aubergine,

cream cheese and honey-soy vinaigrette	
Spaguetti frutti di mare (with shrimps, mussels, squid, clams, mullet roe and mussel butter)	12.95
Traditional gazpacho with croutons (seasonal)	5.95
Classic fish soup with toast and rouille	6.90
Smoked sardine salad with charred aubergine and apple	9.95
Salted cod salad with orange,	9.95

purple potatoes, red onion and aragon olives

6.40



Hake in a traditional stew with clams, mussels and baby potatoes	13.95
★ Tuna Burger with avocado cream, sun-dried tomatoes, soy-mayonnaise in a brioche bun	13.95
Grilled sardines with tomato-rubbed bread	8.75
Baked sea bream with potatoes, red onion, cherry tomatoes and thyme	14.95
Grilled calamari glazed with teriyaki sauce and marinated zucchini	12.95
Supreme salmon to orange with confit leeks and Figueres onion	15.95
Cod au gratin with aioli and tomato jam	15.80









meat

Rustic roasted chicken with langoustines and potatoes in toasted butter	10.95
Chicken breast grilled with fresh herbs	9.95
★ Secreto with <i>Pedro Ximénez</i> sauce, raisins and parmentier (juicy marbled pork cut)	12.95
Beef burger with cheddar cheese and crispy bacon on a brioche bun	12.20
Grilled beef skirt with mashed sweet potatoes and chimichurri sauce	12.95



desserts

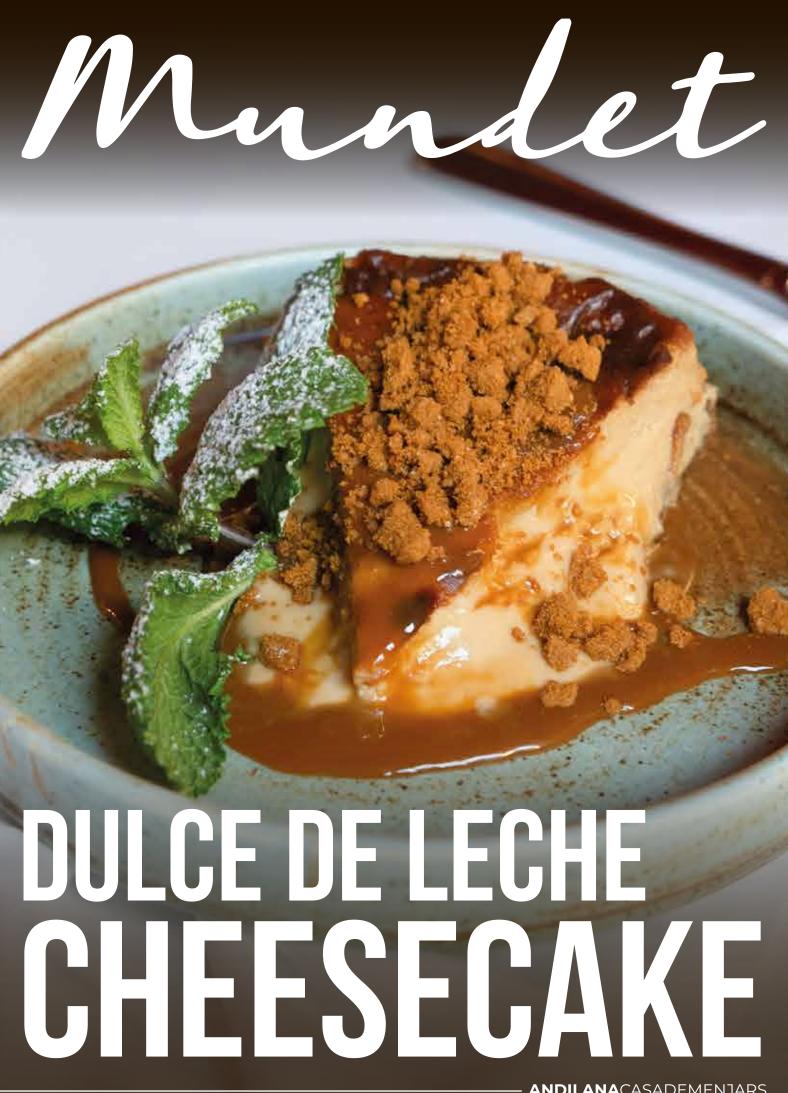
ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

Greek yogurt mousse with raspberry sorbet and candied red fruits	4.95
Catalan cream	3.95
Chantilly cream profiteroles and chocolate sauce	4.25
Tim baon (nougat ice cream with crème brûlée and hot chocolate sauce)	4.75
Chocolate truffles with freshly whipped chantilly cream	4.45
Hazelnut lava cake with dark chocolate ice cream	5.95
Pineapple carpaccio with vanilla ice cream and caramel sauce	5.95
Cheesecake with dulce de leche with lotus biscuit	5.95
House sorbets and ice creams	3.95

a very sweet sip

Ratafia Russet (GLASS)	4.75
Limoncello (GLASS)	4.25
Orujo d'herbes (GLASS)	4.25
Mini gintonic (Seagram's) (GLASS)	4.50





ANDILANACASADEMENJARS