COPICA COPICATION LET'S START THE SHOW!



GERMAN STYLEROASTED HAM HOOK WITH SAUERKRAUT AND CONFIT BABY POTATOES

ANDILANACASADECOMIDAS

-10 SHARE

PATATAS BRAVAS	4.95	HUMMUS DUO (CHICKPEA AND BEETROOT) WITH PAPADUM	5.95
CRUNCHY "TORREZNOS" (FRIED BA	ACON SNAK) 8.95	SPANISH POTATOE SALAD WITH TUNA BELLY, MAYONNAISE FOAM, GREEN-OLIVE DUST AND BREADSTICKS	5.95
★ CROQUETTE WITH OXTAIL STEWER IN RED WINE AND VEGETABLES (PRICE PER UNIT)	A	TWICE-COOKED ARTICHOKE WITH RUNNY YOLK AND HAM SHAVINGS	6.95
★ CROQUETTE WITH THYME ROASTE (PRICE PER UNIT)	D CHICKEN 2.20	FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM SHAVINGS	8.95
BREADED BABY CALAMARI WITH LEMON	9.95 *	FRIED EGGS WITH SURIMI ELVER IN GARLIC AND SEASONAL MUSHROOMS.	7.95
SUCCULENT POTATO OMELETTE WITH CONFIT ONION	5.25	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.25
BREAD 1.10	10MA10-RUBBED BREAD	2.50 GLUTEN FREE BREAD	1.35

- STARTERS

8	TRADITIONAL GAZPACHO (SEASONAL)	4.95
	CREAMY CARROT AND ORANGE SOUP WITH GINGER, GREEK YOGHURT AND PEANUTS	5.45
	CAESAR SALAD WITH CRUNCHY CHICKEN	6.95
	GREEN SALAD WITH BOILED EGG AND TUNA	5.95
Ø	QUINOA SALAD WITH ORANGE, PRUNES, TOMATOES AND FRESH SPINACH	5.95
	CLASSIC FISH SOUP WITH ROUILLE TOAST	6.90
	SALAD WITH GOAT CHEESSE AND MANGO, GRANOLA AND HONEY VINAIGRETTE	6.95
*	BEEF CARPACCIO AND TARTARE WITH TRUFFLED BRIE CHEESE CREAM AND CRUNCHY LACE TUILE	12.95





9.95

PASIA & RICE

MEZZI RIGATONI ALLA PUTTANESCA WITH BLACK OLIVE CREMEUX	8.25	★ TRUFFLED PORCINI RISOTTO WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS
SPAGHETTI WITH PESTO, GORGONZOLA AND ROCKET	7.40	ROASTED LAMB SHOULDER WITH BLACK CHANTERELLES RICE (MIN. TWO SERVINGS, PRICE PER SERVING)
★ CHESTNUT RAVIOLACCI WITH TRUFFLED PORCINI SAUCE AND DEMI-GLACE	9.95	RICE WITH OCTOPUS AND ARTICHOKES 13.95
★ COD CANNELLONI WITH ROASTED GREEN GARLIC, CONFIT TOMATO, PINE NUTS AND PARMESAN	9.95	SEAFOOD RICE "SUCARRAT" WITH SHRIMP 13.80



FISH

GRILLED CHICKEN FILLETS WITH BRIE CHEESE SAUCE AND GNOCCHI WITH SAGE-BUTTER SAUCE	★ TUNA TATAKI WITH RED-LENTIL SALAD AND RASPBERRIES	14.50
BREADED VEAL CUTLET WITH POACHED EGG, GRAN'S CONFIT TOMATO, STRACCIATELLA CHEESE AND FRESH BASIL	★ SOYA PICKLED TUNA BELLY, PEARL ONIONS AND SNOW PEAS	14.25
"CHEESEBURGER ADDICTED" WITH HOUSEMADE FRENCH FRIES	SEA BASS FILLETS WITH CITRUS VELOUTÉ, CONFIT ARTICHOKES, BLACK CHANTERELLES AND TROUT ROE	14.95
Weggie Burger with Housemade Guacamole, Onion Crisps and Chips	COD FILLED WITH RATATOUILLE, CRUNCHY ONION AND BLACK-OLIVE DUST	15.90
GRILLED ENTRECÔTE WITH CHIPS, ROSEMARY SALT AND GREEN PEPPERS		
THAY RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE	GRILLED SALMON SUPREME WITH AVOCADO CREAM AND FRESH FENNEL SALAD	15.20
★ GERMAN-STYLE ROASTED HAM HOCK WITH SAUERKRAUT AND CONFIT BABY POTATOES	BABY OCTOPUS COOKED IN ONION WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI	12.95
ROASTED LAMB SHOULDER WITH POTATOES		
★ DUCK CONFIT WITH CINNAMON PARIESIENNE POTATES, AROMA OF TOASTED SWEETCORN AND RED-WINE CARAMEL		

HOMEMADE DESSERTS

★ TIM BAON (NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE SAUCE)	5.25
CATALAN CREAM	4.75
HOUSEMADE EGG FLAN WITH CHANTILLY	3.90
GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT BERRIES	4.95
® TRIO OF CITRUS SORBETS	5.65
FRESH PINEAPPLE CARPACCIO WITH VANILLA ICE CREAM AND CARAMEL COULIS	5.95





ESPRESSO MARTINI

IT'S ALWAYS

DESSERT WINE BY THE GLASS

OPORTO RUBY FRUTY AND YOUNG

3.75

PEDRO XIMENEZ CONDE DE LA CORTINA

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

3.50



	HOUSEMADE TRUFFLES	4.95
	CHOCOLATE COULANT WITH HAND-WHIPPED CHANTILLY CREAM	5.95
	CHOCOLATE COOKIE WITH VANILLA ICE CREAM AND CHOCOLATE	4.25
k	JUST CHOCO (BROWNIE, CHOCOLATE ICE CREAM, CHOCOLATE SAUCE, CHOCOLATE FOAM AND CHOCOLATE TRUFFLE)	5.95
*	TARTE TATIN WITH CHANTILLY	5.95
*	CHEESECAKE WITH BISCOFF CRUST	5.95

OPERAVICTORIA



SPANIOTI POTATOE

SALAI

WITH TUNA BELLY,
MAYONNAISE FOAM,
GREEN-OLIVE DUST
AND BREADSTICKS