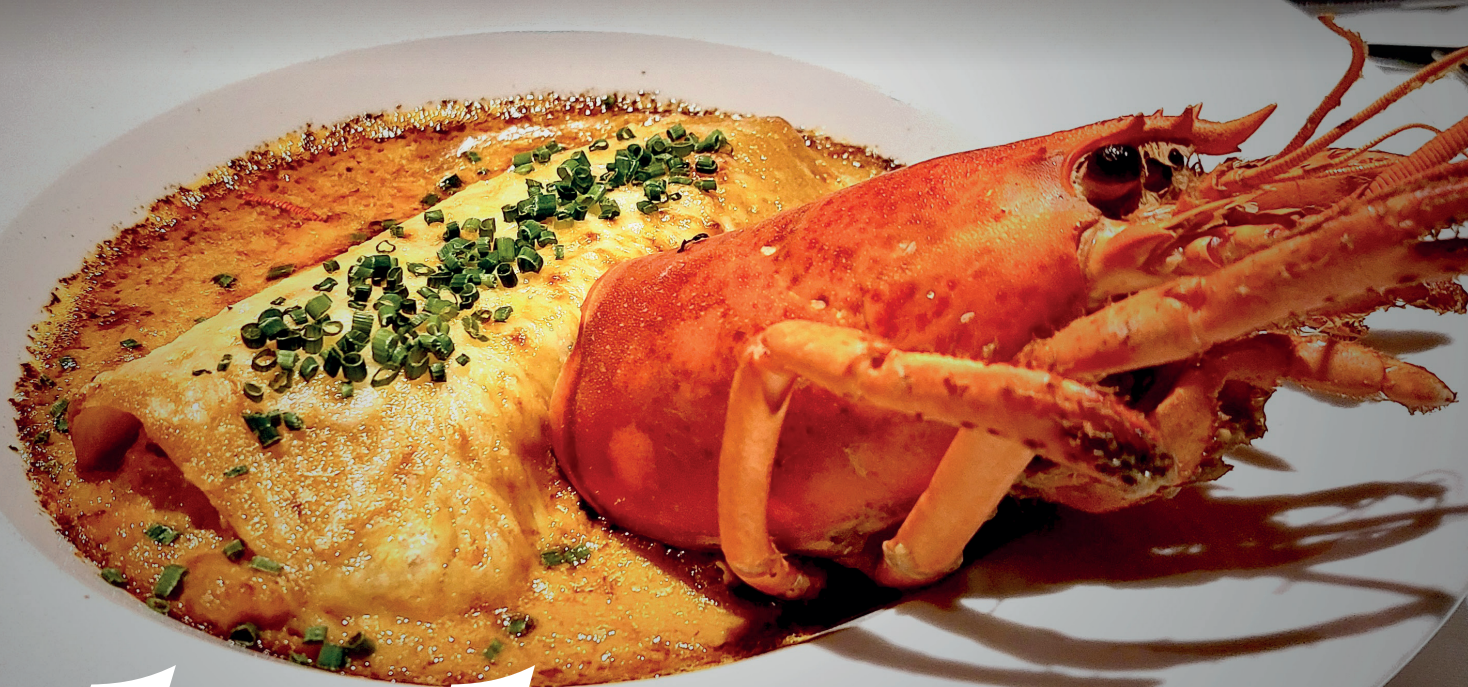


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ANDILANACASADECOMIDAS



*lobster
lasagne*

Tapas and little dishes *to share*

🌿 Patatas bravas	5.80
★ Roasted chicken Olivieri salad with thyme, walnuts, crunchy onion and breadsticks	8.15
🌿 Fresh guacamole with tortillas	8.75
Fried eggs broken on chips with Iberico ham	9.25
Garlic shrimps with a touch of chilli pepper	9.75
🌿 Crunchy aubergine with sweet chilli sauce	5.20
★ Ragout ox-tail croquette (price per unit)	2.85
Roasted chicken croquette (price per unit)	2.50
Chicken and vegetable gyozas	7.45
Breaded baby calamari with lemon	9.95
Iberico ham with tomato-rubbed bread	14.95



Bread 1.30

Tomato-rubbed bread 2.50

Gluten-free bread 2.00

Burrata with roasted tomatoes *and rosemary confit black olives*



9.95

Light starters

🌿 Millefeuille with aubergine, cream cheese and honey-soy vinaigrette	6.40
🌿 Salad with goat cheese, fresh raspberries, sprouts, kale and nori	7.75
Caesar salad with crunchy chicken	7.30
🌿 Goat cheese au gratin with ★ balsamic onions and red bell pepper jam	7.40
🌿 Jerusalem truffled polenta with mushrooms and parmesan cloud	7.30
★ Lyonnaise salad with poached egg, crispy bacon, lettuce, tapenade and wholegrain mustard vinaigrette	7.25

Meat

Red-wine oxtail raviolo with silky mash, demi-glacé and raspberry salad	9.95
Chicken tikka masala with indian rice	9.95
Thai red curry with Iberico pork sirloin and jasmine rice	11.80
★ Lamb terrine with mandarin demi-lacé, spring onions and crispy potato nest	14.95
Roast duck with baked potatoes, plums, dried apricots and sweet wine demi-glacé sauce	14.95
Outside veal skirt with creamy sweet potato parmentier and chimichurri sauce	11.95
Beef entrecôte with fresh rosemary, chips and green Padrón peppers	16.95
Don Pollo (half a piece of roasted chicken with thyme, garlic, french fries and two aioli sauces)	13.25
Doble smash beef burger with provolone cheese and crispy bacon on brioche buns	12.20

Fish

Baby octopus cooked in onion with a hint of spice, crushed potatoes and lemon aioli



12.95

Beef Wellington in a crunchy croissant with mushroom duxelle, sautéed spinach and demiglace



15.75

Soya marinated tuna belly, pearl onions and snow peas 14.75

Tuna tataki with fresh seaweed salad and mango 14.25

Salmon á la Toscana with artichoke cream, sundried tomato, capers, spinach and sautéed saghetti 15.95

Roasted gilt-head bream with wok seasonal vegetables 16.15

★ Grilled squid teriyaki with snow peas, zucchini and soft mashed potatoes 12.90

Cod loin au aioli gratin with tomato and basil jam 15.80

Our classics

pasta and rice



*Rice with duck magret
and confit mushrooms*

Four-cheese risotto with asparagus and guanciale veil 9.15

★ Red shrimp rice with shrimp carpaccio and aioli 14.95

Black rice with cuttlefish and snow peas (price per service, minimum two services) 14.25

★ Lobster lasagna 12.95

🌱 Roasted-veggie ravioli with housemade tomato sauce, black olives, soya sprouts and basil 10.25

Mezzi rigattoni bolognese with provolone cheese au gratin and thyme 8.95

Desserts

🌱 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

★ Tim baon 5.25
(nougat ice cream with Catalan cream and chocolate sauce)

Greek-yoghurt mousse, 4.95
raspberry sorbet and confit red berries

Our chocolate truffles 4.95

Catalan cream 3.95

Caramel Brownie 5.95
(brownie de nueces casero, helado de caramelo, virutas de chocolate y salted caramel)

★ Brioche pancake with apple, 7.75
cream brûlée and coconut caramel
(size XXL to share)

Duo of chocolate and mascarpone 4.95
mousses with chocolate chips
and lotus cookie

Nutella Cheesecake 5.95
with chocolate granola

Tarta Juanita 5.95
Creamy chocolate cake with whipped cream

Philippin crème caramel 3.95

Homemade apple tart tatin 5.95

White chocolate cake with mango 6.20
and passion fruit

Pineapple carpaccio with vanilla ice cream 5.95
and caramel sauce

Trio of citrus sorbets 5.65



*White chocolate
matcha tea coulant*

5.95

a very sweet sip

Oporto Ruby 3.75
(glass)

Pedro Ximenez 3.50
Conde de la Cortina
(glass)



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*brioche
pancake*
with cream brûlée