



@FINCADESUSANA
@GRUPOANDILANA

STARTERS

CRUNCHY AUBERGINE

with sweet chilli sauce

4,95

FRIED EGGS ON CHIPS

with Iberian ham shavings

7,95

LA FINCA SPICY POTATOES

or explosive?

4,90

ANDALUSIAN-STYLE

CALAMARI

with Raz al Hanout mayonnaise

7,75

TRUFFLE CROQUETTES

5,65

IBERIAN HAM

with tomato-rubbed
coca bread

13,95

RED-SHRIMP CROQUETTES

6,65

GUACAMOLE,

made to order with "tortillas"

7,95

TOMATO-RUBBED

COCA BREAD

1,90

HUMMUS DUO

(CHICKPEAS AND BEETROOT)

& papadum

5,95



GREEN & FIT

CREAMY CARROT AND ORANGE SOUP

with ginger, Greek-yoghurt
and peanuts

4,85

GREEN SALAD

with avocado, baby spinach,
kale, edamame, wasabi
vinaigrette and furikake

4,95

SALAD WITH GOAT-CHEESE SHAVINGS, RASPBERRIES,

sprouts, kale and nori

5,95

BURRATA & MANGO

and tomatoes

8,95

GREEK SALAD

with quinoa, buckwheat
and feta cheese

6,75

CAESAR SALAD

with confit chicken
and poached egg

7,35

MARINATED SALMON POKE

10,95

OUR CLASSICS

XXL BEEF CARPACCIO	11,95
LINGUINE CARBONARA with truffle yolk emulsion and guanciale	7,95
MEZZI RIGATONI WITH BOLOGNESE SAUCE, melted Provolone and thyme	8,45
TRUFFLED PORCINI RISOTTO with Parmesan cloud and portobello mushrooms	10,90
POULARDE CANNELLONI with black chanterelles	8,95
SEAFOOD RICE "SUCARRAT" in a tin pan with shrimp	11,95
BLACK RICE with cuttlefish and aioli	12,50

LAND

CHICKEN PAILLARD PROVENÇAL with asparagus and truffle parmentier	8,80	DUCK CONFIT with cinnamon scented Parisienne potatoes, toasted corn aroma and red wine caramel	10,90
THAI RED CURRY with Iberian pork sirloin and jasmine rice	9,90	MR ENTRECÔTE	13,95
CHEESE-LOVER'S HAMBURGER with housemade chips	10,30	BEEF SIRLOIN CUBES sautéed with confit green garlic, Pedro Ximenez sauce and foie shavings	14,90
HOUSEMADE BURGER WITH FOIE	12,80		

VAT included.

If you have any intolerance or food allergies, please advise any member of the staff.

SEA

JUMBO SHRIMP WITH KIMCHI, 9,95
fried rice, vegetables
and shiitake

SALMON TARTARE 10,90
with avocado and trout roe

COD LOIN CONFIT SAMFAINA, 10,80
crispy onion and black
olive powder

CONFIT OCTOPUS 13,95
with Vitelotte potatoes

TUNA TATAKI 12,95
with fresh seaweed salad
and fresh mango

SWEET ENDING

GREEK YOGHURT SPONGE, 4,65
raspberry sorbet and
confit red berries

CRÈME BRÛLÉE 4,45
with caramel ice cream

TEXTURES OF MANGO 4,75
with lime

TEMPERATE CHEESECAKE 5,45

CHOCOLATE ADDICTED 5,35

ICE CREAM VERRINE, 3,95
made in 1972

CARROTCAKE 5,75
with cream-cheese frosting
and sweet carrot coulis

CHOCOLATE COULANT 5,95
with hand-whipped cream

TRUFFLES 4,45

TIM BAON 4,75
*...a favourite of our most
loyal diners*

