

# RESTAURANTE GINGER



## TO SHARE

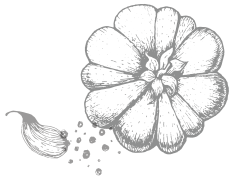
<b>Bravas... or explosive?</b>	4,95
<b>Padrón peppers</b> with fleur de sel	3,95
<b>Creamy Iberian ham</b> croquettes	6,65
<b>Chicken and vegetable</b> gyoza	6,95
<b>"Bicolor" of cod fritters</b> with soft romesco	6,75
<b>Guacamole</b> at the moment, with mexican tortitas...	7,95
<b>Steamed mussels</b> with fennel, citrus and cinnamon	8,95
<b>Crispy bacon</b> with lemon honey and rosemary	8,95
<b>Fried eggs</b> with Iberian ham shavings	7,95
<b>Truffled croquettes</b>	6,95
<b>Roast cannelloni</b> with trumpets of death mushrooms	8,90
<b>Andalusian squid</b>	7,95
<b>Octopus</b> with onions with a spicy point, mortar potato and lemon allioli	8,95
<b>Galician octopus</b>	10,75
<b>Iberian ham</b> with coca bread with tomato	14,95
<b>Coca bread</b> with tomato	1,95



## STARTERS

<b>Green salad</b> of fresh sprouts, carrots, zucchini, portobello and radishes	3,95
<b>Traditional gazpacho (s.t.)</b>	5,65
<b>Salad with goat cheese shavings</b> and raspberry, sprouts, kale and nori seaweed	5,95
<b>Crispy Chicken</b> Cesar Salad	6,45
<b>Seasonal tomato salad</b> with tuna belly, kalamata olives and red onion	5,95
<b>Wild asparagus confit</b> with poached egg and brie cheese sauce	6,95
<b>Eggplant millefeuille</b> with cream cheese, soy vinaigrette and honey	6,25
<b>Burrata &amp; mango</b> and tomato	9,60
<b>Spaghetti carbonara</b> "at the moment" on giant Pecorino	9,95
<b>Truffled tagliatelle</b> with burrata and wild mushrooms	9,95
<b>Seafood cannelloni</b> by Ginger	9,20
<b>Roast cannelloni</b> with trumpets of death mushrooms	8,90
<b>Four cheese risotto</b> with wild asparagus and guancialle veil	8,95
<b>Truffled porcini risotto</b> , parmesan cloud and portobello	11,85
<b>Black rice</b> with cuttlefish and snow peas (min. 2 people)	13,30
<b>Seafood paella</b> (min. 2 pax, price per person)	13,95

  @GRUPOANDILANA  
@GINGER\_RESTAURANTE



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## LAND

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<b>Roasted chicken</b> with prawns and potatoes with toasted butter	9,70
<b>Chicken tikka masala</b> with indian rice	9,45
<b>"Raviolon" of oxtail in red wine</b> with mild parmantier, demiglace and raspberry salad	9,95
<b>Thai red curry</b> with Iberian sirloin and jasmine rice	10,80
<b>"Cheeseburger addicted"</b> and its homemade fries	11,20
<b>Low-temperature beef cheek</b> on toasted briox, chocolate wine sauce and watercress salad	13,95
<b>Duck confit</b> with cinnamon parisienne potatoes, roasted corn aroma and red wine caramel	14,95
<b>MR ENTRECOT</b>	14,90

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## SEA

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<b>Tuna belly</b> with soy marinade, onions and snap peas	9,90
<b>Sea and Mountain</b> cuttlefish with meatballs and glacé carrots	10,60
<b>Salmon tartare</b> with avocado and trout roe	12,60
<b>Monkfish stew</b> with clams and potatoes	13,30
<b>Tuna tataki</b> with fresh seaweed salad and fresh mango	14,40
<b>Cod fillet</b> with sanfaina, crispy onion and black olive powder	14,95
<b>Baked gilt-head bream</b> with seasonal vegetables in wok	15,80

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## OUR HOMEMADE DESSERTS

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<b>80s tricolor cut</b> ice cream	3,95
<b>Cream profiteroles</b> with chocolate sauce	4,45
<b>Sponge with Greek yogurt</b> , raspberry sorbet and candied red fruits	4,95
<b>Catalan cream</b>	4,85
<b>Tim baon...</b> the favorite of our most loyal customers	4,95
<b>Tempered cheesecake</b>	5,95
<b>Chocolate coulant</b> with hand-whipped cream	5,95
<b>"The perfect Torrija"</b> of brioche, apple and cream, with coconut caramel (XXL format, to share)	7,50
<b>Our chocolate</b> truffles	4,90
<b>Trio of citrus</b> sorbets	5,25

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