

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTERS

BEEF GYOZAS WITH TRUFFLE SAUCE

CREAMY PUMPKIN SOUP
WITH MARINATED PRAWNS AND SPROUTS

TWICE COOKED ARTICHOKES WITH YOLK AND HAM SHAVINGS

POTATO SALAD WITH ROASTED CHICKEN, WALLNUTS AND CRISPY ONION

PASTA BOLOGNESE WITH PARMESAN



MAIN COURSE

RED THAI CURRY WITH JAZMIN RICE

ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES

BREADED VEAL CUTLET
WITH POACHED EDD AND CONFIT TOMATO

COD CANNELLONI WITH ROASTED GREEN GARLINC AND TOMATO SAUCE WITH BASIL, PINE NUTS AND PARMESAN

FISH OF THE DAY

DESSERTS

CATALAN CREAM

CREAM PROFITEROLES WITH CHOCOLATE SAUCE

CREAMY CHEESECAKE WITH LOTUS AND DULCE DE LECHE

ICE CREAM SANDWICH

VANILLA COULANT WITH ICECREAM



25,50€

LA GLORIA DE MONTERA
restaurante

WATER, SOFT DRINK, BEER OR HOUSE WINE | VAT INCLUDED | INCLUDES ONE DRINK AND BREAD | DOES NOT INCLUDE COFFEE
*THE PRESENTATION OF THE DISHES MAY VARY

IF YOU SUFFER FROM ANY TYPE OF FOOD INTOLERANCE OR ALLERGY, PLEASE INFORM OUR STAFF MEMBERS