

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTERS

FRIED BROKEN EGGS ON CHIPS
WITH HAM SHAVINGS

FISH SOUP WITH BREAD AND ALLIOLI

CHICKEN AND VEGETABLE GYOZAS

FRESH SPINACH SALAD WITH BACON, MUSHROOMS,
TOASTED BREAD AND VINAIGRETTE

PENNE RIGATTE
WITH PRAWNS AND MASALA SAUCE



MAIN COURSE

BEEF MEDALLIONS
WITH CAFÉ DE PARIS SAUCE AND PATATOES

THAI RED. CURRY WITH IBERICO PORK SIRLOIN
AND JASMIN RICE

COD CANNELLONI WITH ROASTED GREEN GARLIC
AND TOMATO SOFRITO AND PINE NUTS

SANTURCE-STYLE BAKED GILT-HEAD BREAM
WITH POOR MAN'S POTATOES

FINCA SUSANA FIDEUÀ
WITH CALAMARI CLAMS AND AIOLI



DESSERT

TIMBAON (NOUGAT ICE CREAM, CATALAN CREAM AND
CHOCOLATE SAUCE)

CARAMEL BROWNIE WITH WALNUTS, CARAMEL ICE
CREAM, COCOA CRUMBLE AND SALTED CARAMEL

TRIO OF CITRUS SORBETS

HOUSEMADE EGG FLAN WITH LOADS OF CREAM

CHOCOLATE COOKIE WITH VANILLA ICE CREAM



25,50€