

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTERS

FISH SOUP WITH TOAST AND AIOLI

GOAT CHEESE AND RASPBERRY SALAD WITH PUMPKIN, KALE, AND NORI SEAWEED

MADRID-STYLE TRIPE WITH CHICKPEAS

MEAT CROQUETTES WITH SHOESTRING POTATOES

SPAGHETTI WITH FRESH BASIL PESTO, GORGONZOLA, AND ARUGULA



MAIN COURSE

FRESH FISH OF THE DAY

GRILLED SQUID WITH SAUTÉED BLACK MUSHROOMS

CHICKEN TIKKA MASALA WITH INDIAN RICE

FOUR CHEESE RISOTTO WITH ASPARAGUS AND GUANCIALE

THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE



DESSERTS

CREAMY NOUGAT CHEESECAKE WITH DARK CHOCOLATE ICE CREAM AND COCOA CRUNCH

GREEK YOGURT FOAM WITH RASPBERRY SORBET AND CANDIED RED BERRIES

BURNT CATALAN CREAM WITH WAFER

CITRUS SORBET TRIO

APPLE STRUDEL WITH VANILLA ICE CREAM



25,50€

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WATER, SOFT DRINK, BEER OR HOUSE WINE | VAT INCLUDED | INCLUDES ONE DRINK AND BREAD | DOES NOT INCLUDE COFFEE

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*THE PRESENTATION OF THE DISHES MAY VARY

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