

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTES

LOBSTER CREAM WITH TOASTED BREAD

RICOTTA SALAD CANDIED MUSHROOMS, PUMPKIN
POMEGRANDADE AND WALNUTS VINAGRETTE

MADRID-STYLE TRIPE WITH CHICKPEAS

BROKEN FRIED EGGS WITH HAM SHAVINGS

SPAGHETTI WITH PESTO
GORGONZOLA AND ROCKEDT



MAIN COURSE

BONELESS LAMB WITH HASSELBACK POTATOES
CAFE DE PARIS SAUCE AND ASPARAGUS

THAI RED CURRY SIRLOIN WITH JAZMIN RICE

TUNA TATAKI WITH SEAWEED SALAD AND MANGO

CODFISH WITH SAMFAINA AND ALLIOLI

FOUR CHEESE RISOTTO
WITH ASPARAGUS AND GUANCIALLE



DESSERTS

TIMBAON (NOUGAT ICRECREAM WITH CATALAN CREAM
AND CHOCOLATE SAUCE)

APPLE STRUDEL WITH VANILLA ICE CREAM

CHURROS WITH HOT CHOCOLATE

TRIO OF CITRIC SORBET

CHOCOLATE COOKIE WITH VANILLA ICRE CREAM



25,50€

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