

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTERS

BEEF GYOZAS WITH TRUFFLE CREAM

CREAMY PUMPKIN SOUP
WITH MARINATED PRAWNS AND SPROUTS

ROAST CHICKEN WITH THYME SPANISH POTATO SALAD WITH WALNUTS, CRISPY ONION AND BREAD

CRUNCHY WHITE GLASS SHRIMP WITH A TOUCH OF SPICE

MEZZI RIGATONI BOLOGNESE WITH PARMESAN



MAIN COURSE

THAI RED CURRY WITH IBERICO PORK AND JASMINE RICE

ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES

BREADED VEAL CUTLET WITH POACHED EGG, CONFIT TOMATO, STRACITELLA CHEESE AND BASIL

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

CATCH OF THE DAY



DESSERTS

LEMON MERINGUE

PROFITEROLES WITH CHANTILLY AND CHOCOLATE

EGG FLAN WITH CHANTILLY CREAM

ICE CREAM SANDWICH

VAINILLA 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