

# SEASONAL MENU

## ANDILANACASADECOMIDAS

### STARTERS

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**TEMPURA VEGETABLES WITH ROMESCO SAUCE**

**CREAMY PUMPKIN SOUP**  
WITH MARINATED PRAWNS AND SPROUTS

**CAESAR SALAD** WITH CRUNCHY CHICKEN, BACON,  
PARMESAN, CROUTONS DRESSING

**CHICKPEAS STEW** WITH CHORIZO

**MEZZI RIGATONI BOLOGNESE** WITH PARMESAN



### MAIN COURSE

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**TRUFFLED PORCINI RISOTTO**  
WITH PARMESAN AND PORTOBELLO MUSHROOMS

**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

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**CATALAN CREAM**

**PROFITEROLES WITH CHANTILLY AND CHOCOLATE**

**BANOFFEE CAKE**  
(TOFFE CAKE WITH ROASTED BANANA, CREAM,  
CARAMEL SAUCE AND FONDANT CHOCOLATE)

**PINEAPPLE CARPACCIO**  
WITH VANILLA ICECREAM AND CARAMEL

**VAINILLAC COULANT WITH ICECREAM**



# 25,50€

LA GLORIA DE MONTERA  
restaurante

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