

SEASONAL MENU

ANDILANACASADECOMIDAS

STARTERS

BEEF GYOZAS WITH TRUFFLED SAUCE

CREAMY PUMPKIN SOUP
WITH MARINATED PRAWNS AND SPROUTS

TWICE-COOKED ARTICHOKE WITH EGG YOLK AND HAM SHAVINGS

QUINOA SALAD WITH ORANGE, DRIED PLUMS, TOMATO AND SPINACH

MEZZI RIGATONI BOLOGNESE WITH PARMESAN



MAIN COURSE

THAI RED CURRY WITH IBERIAN SIRLOIN 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

TIM BAON (NOUGAT ICE CREAM WITH CATALAN CREAM AND CHOCOLATE)

PROFITEROLES WITH CHANTILLY AND CHOCOLATE

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

THREE FLAVOURED ICE CREAM SANDWICH

VAINILLA COULANT WITH ICECREAM

TORRIJAS



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