

# SEASONAL MENU

## ANDILANACASADECOMIDAS

### STARTERS

---

#### VEGETABLE GYOZAS

WITH STRAWBERRY KIMCHI AND CRUNCHY KALE

#### CREAMY CARROT AND ORANGE SOUP WITH GINGER GREEK YOGHURT AND PEANUTS

#### EGGPLANT TIMBAL WITH CREAM CHEESE AND HONEY-SOY VINAIGRETTE

#### SMOTHERED EGGS ON CRISPY POTATOES WITH CHISTORRA CHILI PEPPER



### MAIN COURSE

---

#### CHICKEN TIKKA MASALA WITH INDIAN RICE

#### LOBSTER LASAGNA

#### BEEF BURGER WITH CHEDDAR CHEESE AND CRISPY BACON ON A BRIOCHE BUN

#### CATCH OF THE DAY



### DESSERT

---

#### TIMBAÓN (NOUGHT ICE CREAM, CATALAN CREAM, AND HOT CHOCOLATE SAUCE)

#### JUANITA CAKE

#### TRIO OF CITRUS SORBETS

#### GREEK-YOGHURT MOUSSE RASPBERRY SORBET AND CONFIT RED BERRIES



**25.50€**

BAZAAR WATER, SOFT DRINK, BEER OR HOUSE WINE | VAT INCLUDED | INCLUDES ONE DRINK AND BREAD | DOES NOT INCLUDE BAZAAR  
\*THE PRESENTATION OF THE DISHES MAY VARY

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