

# SEASONAL MENU

ANDILANACASADECOMIDAS

## STARTES

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**FRIED EGGS BROKEN ON CHIPS**  
WITH HAM SHAVINGS

**FISH SOUPE WITH BREAD AND ROUILLE**

**CAESAR SALAD WITH CRUNCHY CHICKEN**

**QUINA SALAD WITH ORANGES,**  
PRUNES, TOMATOES AND FRESH SPINACH

**SPAGHETTI WITH PESTO**  
GORGONZOLA AND ROCKEDT



## MAIN COURSE

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**SEAFOOD RICE "SUCARRAT" WITH SHRIMP**

**THAI RED CURRY SIRLOIN WITH JAZMIN RICE**

**TUNA TATAKI WITH RED-LENTIL SALAD AND RASPBERRIES**

**BREADED VEAL CUTLET WITH POACHED EGG, GRAN'S**  
CONFIT TOMATO, STRACCIATELLA CHEESE AND BASIL

**CATCH OF THE DAY**



## DESSERTS

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**CATALAN CREAM**

**GREEK YOGHURT SPONGE**  
RASPBERRY SORBET AND CONFIT BERRIES

**PINEAPPLE CARPACCIO**  
WITH VAINILLA ICECREAM AND CARAMEL

**HOUSEMADE EGG FLAN WITH CHANTILLY**

**CHOCOLATE COOKIE WITH VANILLA ICRE CREAM**



**25,50€**

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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

