

MENU BARCELONA

ANDILANACASADEMENJARS

STARTERS

SPINACH SALAD WITH GOAT CHEESE, PINE NUTS, AND TOMATO JAM.

CLASSIC FISH VELOUTÉ WITH BASIL EMULSION AND CROUTONS WITH EMMENTAL AND ROMESCO SAUCE.

PUMPKIN GNOCCHI WITH SAGE BUTTER, KALE, TOASTED WALNUTS, AND PARMESAN.

COLD CARROT, GINGER, AND ORANGE CREAMY SOUP. WITH GREEK YOGURT AND PEANUTS.



MAIN COURSES

SEAFOOD AND MEAT PAELLA WITH RIBS, SAUSAGE, SQUID, PRAWN AND MUSSELS.

OXTAIL RAVIOLO IN RED WINE WITH SMOOTH PARMENTIER, DEMI-GLACE, AND RASPBERRY SALAD

BAKED FISH OF THE DAY WITH ROASTED POTATOES AND VEGETABLES.

CONFIT DUCK TIMBALE WITH PORT APPLES AND TENDER SPROUTS.



DESSERTS

CREMA CATALANA CARAMELIZED CUSTARD

TRIO OF SORBETS MANDARIN, RASPBERRY, AND LEMON.

OUR CHOCOLATE TRUFFLES.

CHURROS WITH CHOCOLATE & CREAM

24.95



WATER, SOFT DRINK, BEER & HOUSE WINE. VAT INCL. INCLUDES ONE DRINK AND BREAD. COFFEE NOT INCL. 10% SUPL. TERRACE

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