

- BALTHAZAR -

ANDILANA CASADEMENJARS

THE DAILY MENU

WORKING DAYS

STARTER + MAIN

DESSERT or COFFEE & DRINK

THE SEASONAL MENU

EVERYDAY

STARTER + MAIN

DESSERT or COFFEE & DRINK

MENUS FOR GRUPS

AND FOR PRIVATE
ROOMS, CONTACT

EVENTOS@ANDILANA.COM

12.95

SPAGHETTI FRUTTI DI MARE

IF YOU HAVE ANY TYPE OF FOOD INTOLERANCE OR ALLERGY, PLEASE INFORM OUR STAFF.

TAPAS

- BALTHAZAR -

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| PATATAS BRAVAS BALTHAZAR | 5.80 | ★ ANDALUSIAN-STYLE CALAMARI WITH LIME ALLIOLI | 9.95 |
| RAGOUT OX-TAIL CROQUETTES (PRICE PER UNIT) | 2.50 | CHICKEN AND VEGETABLES GYOZA | 7.45 |
| ★ IBERICO HAM CROQUETTES (PRICE PER UNIT) | 2.35 | ★ TWICE-COOKED ARTICHOKE WITH RUNNY YOLK AND HAM SHAVINGS | 7.30 |
| FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM | 9.20 | GLASS SHRIMPS WITH A SPICY TOUCH | 7.60 |
| HOMEMADE COD FRITTERS WITH ROMESCO SAUCE | 5.95 | CRUNHY CHICKEN STRIPS WITH TWO SAUCES (ROMESCO & CURRY MAYO) | 8.35 |
| 🌱 CRUNCHY AUBERGINES WITH SWEET CHILI SAUCE | 5.20 | IBERICO HAM WITH TOMATO-RUBBED BREAD | 14.95 |



★ **PRAWNS** 12.50
GRILLED WITH MALDON SALT



★ **ITALIAN MORTADELLA** 10.70
WITH BURRATA AND PESTO

STARTERS

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| BEEF TRUFFLED CARPACCIO PARMESANO, ARUGULA AND THIN TOASTS | 10.95 |
| PUMPKIN CREAM WITH MARINATED PRAWNS WITH VAINILLA AND SPROUTS | 6.95 |
| FISH VELOUTÉ WITH TOASTS AND ROUILLE | 8.95 |
| 🌱 HUMMUS DUO (CHICKPEA AND BEETROOT) WITH PAPADUM | 6.25 |
| 🌱 GOAT CHEESE SALAD AND SPINACH WITH PINENUTS AND TOMATO JAM | 7.45 |
| ★ CAESAR SALAD WITH CRISPY CHICKEN, BACON, PARMESANO, AND ITS SPECIAL DRESSING | 7.30 |
| JAPANESE MUSHROOM TEMPURA WITH PRAWNS, FLYING FISH ROE, AND MAYOKIMCHI | 8.10 |
| TRINXAT DEL EMPORDÀ FROM THE SHEPHERD AND THE MERMAID WITH CALAMARI AND PRAWNS | 12.20 |

Paella

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|---|-------|
| SEAFOOD PAELLA (PRICE PER PERSON, MINIMUM TWO PEOPLE) | 14.95 |
| ★ MIXED PAELLA SURF & TURF (PRICE PER PERSON, MINIMUM TWO PEOPLE) | 13.85 |
| FIDEUÀ BALTHAZAR WITH ALLIOLI (PRICE PER PERSON) | 11.80 |
| BLACK RICE WITH "DIRTY" CUTTLFISH (PRICE PER PERSON, MINIMUM TWO PEOPLE) | 14.25 |



★ **TRUFFLED PORCINI MUSHROOM RISOTTO** 12.85
WITH PARMESAN CLOUD AND PORTOBELLO

BREAD 1.20

TOMATO-RUBBED BREAD 2.50

GLUTEN-FREE BREAD 1.35

LONG LIVE THE Pasta

- ★ **PAPARDELLE WITH PESTO ROSSO** 9.95
WITH SUN-DRIED TOMATOES, PINE NUTS, AND PARMESAN
- OX-TAIL RAVIOLÓN IN RED WINE** 9.95
WITH SMOOTH PARMENTIER, DEMI-GLACE,
AND RASPBERRY SALAD
- 🌱 **VEGETABLE RAVIOLI** 10.25
WITH HOMEMADE TOMATO SOFRITO
- ROAST BEEF CANNELLONI AU GRATIN** 9.75
WITH BECHAMEL SAUCE
- TRUFFLED TAGLIATELLE** 10.15
WITH BURRATA AND GREEN ASPARAGUS

THE BEST

12.95



SPAGHETTI FRUTTI DI MARE

TURF

- ★ **PORK KNUKLE** 13.50
WITH BAKED POTATO PURÉE
AND RED BERRY SAUCE
- STEAK TARTAR WITH A SPICY TOUCH** 12.95
WITH MUSTARD ICE CREAM AND THIN TOASTS
- CHICKEN TIKA MASALA** 9.95
WITH INDIC RICE
- CHEESEBURGER** 11.95
WITH HOMEMADE FRENCH FRIES
- ★ **BBQ-STYLE PORK RIBS** 16.95
WITH HASSELBACK POTATOES CONFIT
WITH THYME AND GARLIC SHOOTS
- VEAL MILANESE WITH
POACHED EGG,** 11.95
HOMEMADE CONFIT
TOMATO, STRACCIATELLA, AND BASIL
- 🌱 **VEGGIEBURGER WITH GUACAMOLE** 11.95
ONION CHIPS AND FRIES
- RED THAI CURRY WITH IBERICO FILLET** 11.80
MIGNON AND JASMINE RICE

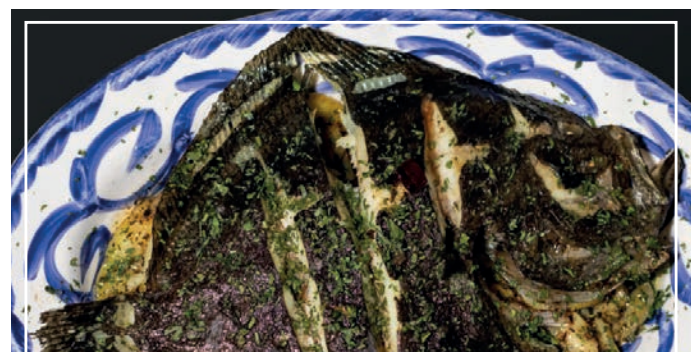
SURF

- ★ **SALMON Á LA TOSCANA** 15.95
WITH ARTICHOKE CREAM, SUNDRIED TOMATOES,
CAPERS, SPINACH AND SAUTÉED SPAGHETTI
- TUNA TATAKI** 14.95
WITH FRESH SEAWEED SALAD AND MANGO
- FLAMBÉED SEA BASS** 13.95
WITH FRESH FENNEL AND BAKED POTATOES
- GRILLED CALAMARI** 12.95
WITH SAUTÉED BLACK TRUMPET MUSHROOMS,
ROASTED ONION, AND SQUID INK SAUCE
- COD LOIN** 15.95
WITH RATATOUILLE, CRISPY ONION, AND
BLACK OLIVE POWDER



★ **VEAL ENTRECÔTE**
WITH ROSEMARY, FRENCH FRIES,
AND PADRÓN PEPPERS

15.95



★ **TURBOT**
Á LA SANTURCE

19.95

THE PRESENTATIONS COULD VARY FROM THE PICTURES

★ RECOMMENDED

🌱 VEGETARIAN DISHES

🌱 VEGAN DISHES

- BALTHAZAR -

ANDILANACASADEMENJARS

SALÓN
ALTILLO
CAPACITY: 35

SALÓN
PRIVADO
CAPACITY: 30

WELCOME GRUPOS!

RESERVE FOR YOUR EVENTS AND SPECIAL OCCASIONS WITH OUR STAFF

DESSERTS

ALL OUR DESSERTS ARE VEGETARIAN

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| CREMA CATALANA | 3.95 |
| BIG OREO WITH CRISPY CHOCOLATE AND CARAMEL | 5.50 |
| ★ CREAMY CHEESECAKE WITH DULCE DE LECHE AND LOTUS COOKIE | 5.50 |
| GREEK YOGURT MOUSSE WITH RASPBERRY SORBET AND CONFIT RED BERRIES | 4.95 |
| ★ TIM BAON (NOUGAT ICE CREAM WITH CREMA CATALANA AND CHOCOLATE SAUCE) | 4.75 |
| MATCHA COULANT WITH WHITE CHOCOLATE | 5.25 |
| ★ BLACK CHOCOLATE TRUFFLES | 4.45 |
| OUR LEMON PIE LEMON CURD CREAM, LEMON SORBET, WHIPPED CREAM, AND MERINGUE | 4.15 |
| TRIO OF CITRUS SORBETS | 4.15 |
| 🌿 VEGAN BROWNIE WITH CHOCOLATE SAUCE | 4.95 |
| CLASSIC CHOCOLATE MOUSSE | 3.95 |
| TIRAMISU CUP | 4.25 |



★ **OUR LEMON PIE** 4.15



★ **CREAMY CHEESECAKE** 5.50
WITH DULCE DE LECHE AND LOTUS COOKIE



★ **TIM BAON** 4.75