

BLANC

EST. 2003

GREATEST HITS

HANOI DUCK SAAM

BURRATA WITH
ROASTED TOMATOES

SPICY BEEF TARTARE
WITH WHOLE-GRAIN MUSTARD ICECREAM

SEAFOOD SUCARRAT RICE
WITH PRAWN CARPACCIO

LOBSTER LASAGNE

ANDILANACASADEMENJARS

tapas

 Patatas bravas	5.80
Prawn and scallop croquette (price per unit)	2.85
Iberian ham croquette (price per unit)	2.35
 Hummus duo (chickpea and beetroot) with papadum	6.25
★ Twice-cooked artichoke <i>with runny yolk and ham shavings</i>	7.30
★ Low temperature egg with creamy potato,  <i>candied ceps and crunchy breadcrumbs</i>	8.75
Caramelized foie gras mousse with crunchy bread crumbs	8.20
 Veggie gyozas with strawberry kimchi and crunchy kale	7.60
Fried eggs broken on chips with iberico ham	9.20
Breaded calamari	9.95
Prawn and kimchie Olivieri salad with trout roe	8.95
Iberico ham with tomato-rubbed bread	14.95

Saam hanoi duck

cabbage leaves to wrap our sweet and spicy duck confit, pickled onion and lime tomatoes



11.40

Burrata with roasted tomatoes and rosemary confit black olives



9.95

starters

Caesar salad with crunchy chicken, bacon and parmesan	7.30
★ Lobster creamy soup <i>with prawn tartare</i>	8.75
Lyonnaise salad with poached egg, crispy bacon, lettuce, tapenade and wholegrain mustard vinaigrette	7.25
 Millefeuille with aubergine, cream cheese and honey-soy vinaigrette	6.40
★ Jerusalem polenta <i>with mushrooms and truffle aroma</i>	7.30
 Salad with goat cheese, mango, granola and honey vinaigrette	7.75
 Roasted-veggie ravioli with housemade tomato sauce, black olives, soya sprouts and basil	10.25

BREAD 1.10 | TOMATO-RUBBED BREAD 2.50 | GLUTEN-FREE BREAD 1.35

meat

Chicken tikka masala with indian rice	9.95
Roast chicken (half piece) with potatoes, balsamic onions and cherry tomatoes	13.25
Pedro Ximénez secreto (pork cut), sultanas and parmentier	12.95
★ Lamb terrine <i>with mandarin demiglace, spring onions and crispy potato nest</i>	14.95
★ Pork hock <i>with sweet potato parmentier and spice sauce</i>	12.95
Bacon burger with melted cheese, fried egg and fries	12.75
Sous vide beef cheek with sweet wine accompanied by parmentier	15.70
Roast duck breast with red fruits and parmentier sauce	13.90
Beef entrecôte with chips and romaryn salt	15.95

Spicy★ beef tartare

with whole-grain mustard ice cream

12.95



★ *Baby octopus cooked in onion with a hint of spice, crushed potatoes and lemon aioli*



12.95

fish

Grilled squid with teriyaki sauce and marinated courgettes	12.90
Cod au gratin with rosemary honey aioli and tomato jam	15.80
★ Tuscan salmon <i>with asparagus cream, artichokes, dried tomatoes and capers</i>	15.95
★ Lobster lasagne	12.95
Tuna burger with sundried tomato and soy mayonnaise	13.95
Hake stew with clams, mussels and potatoes	13.60
Tuna tataki with fresh seaweed salad and mango	14.95

★ RECOMMENDED

🌿 VEGETARIAN DISHES

a la llauana rice



Seafood sucarrat rice ★
with prawn carpaccio
14.95

★ **Rice with duck magret, confit mushrooms and parmesan** 13.95

🍴 **Rice from the garden with seasonal vegetables** 10.45

Black rice with cuttlefish and aioli 13.75

desserts

🌿 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

Chocolate cookie with vanilla ice cream and some more chocolate 3.95

Kutchen Sandwich with nuggat ice cream and hot chocolate sauce 3.95

Greek-yoghurt mousse, raspberry sorbet and confit red berries 4.95

Catalan cream 3.95

Tarta Juanita 5.95
(melted dark chocolate, green pistachio and lotus biscuit)

Dulce de leche cheesecake 5.95
with lotus biscuit base

Pineapple carpaccio with mandarine sorbet 5.95

★ **Hazelnut coulant** 5.95
with dark bitter chocolate ice cream

★ **Tim baon** 4.75
(nougat ice cream with crème brûlée and hot chocolate sauce)

Cinnamon and ginger carrot sponge cake 5.95
with cheese mousse and carrot coulis

Banoffee tart 4.95
(toffee tart with roasted banana, whipped cream, salt caramel sauce and melted chocolate)

Chocolate truffles with whipped cream 4.45

Xuixo de crema flambé



5.50

a very sweet sip

RATAFIA RUSSET 4.75
(GLASS)

OPORTO RUBY 3.75
(GLASS)

PEDRO XIMÉNEZ CONDE DE LA CORTINA 3.50
(GLASS)

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YOU CAN'T MISS

dulce de leche cheesecake

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