

La Dolça Herminia

ANDILANACASADEMENJARS

19.95
PRICE PER PERSON

LAMB SHOULDER

With dry rice of black trumpet mushrooms.

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

TAPAS

La Dolça Herminia

BARCELONETA'S BOMBAS	5.20
OX-TAIL RAGOUT CROQUETTES (PRICE PER UNIT)	2.85
★ TRUFFLED CROQUETTES (4 UNITS)	6.25
BROKEN EGGS ON CHIPS WITH IBERICO HAM	9.20
HOMEMADE COD FRITTERS WITH ROMESCO SAUCE	5.95
TARTIFLETTE AU GRATIN WITH EGG, SMOKED BACON, AND BRIE CHEESE	8.95

★ ANDALUSIAN-STYLE FRIED SQUID WITH LIME ALLIOLI	9.95
VEGETABLES GYOZAS WITH STRAWBERRY KIMCHI AND CRISPY KALE	7.45
🌱 WARM ESCALIVADA (ROASTED VEGETABLES) WITH GOAT CHEESE	7.30
CRISPY CHICKEN FINGERS WITH TWO SAUCES (CURRY MAYO AND ROMESCO)	8.35
IBERIAN HAM WITH TOMATO-RUBBED BREAD	14.95



★ **PATATAS BRAVAS** 5.80
BY DOLÇA HERMINIA



★ **TWICE-COOKED ARTICHOQUES** 7.30
WITH RUNNY YOLK AND HAM SHAVINGS

STARTERS

CLASSIC GAZPACHO WITH CROUTONS (SEASONAL DISH)	5.20
★ LOBSTER BISQUE WITH BASIL OIL	7.40
🌱 SKYSCRAPPER OF TOMATO AND MOZZARELLA FIOR DI LATTE	7.95
🌱 GOAST CHEESE AND MANGO SALAD WITH GRANOLA AND HONEY SOY VINAGRETTE	7.25
★ CAESAR SALAD WITH CRISPY CHICKEN, BACON, PARMESAN AND ITS SPECIAL SAUCE	7.30
COD "ESQUEIXADA" WITH FRESH GRATED TOMATO, KALAMATA OLIVES, AND CRISPY ONION	7.50
BURRATA WITH ZUCHINNI MARINATED WITH MINT, LEMON, AND TOASTED PINE NUTS	9.95
TRINXAT DE LA CERDANYA CABBAGE WITH CRUMBLER BLACK BUTIFARRA, FRIED EGG, AND CRISPY BREAD	12.50

Paella

SEAFOOD PAELLA (PRICE PER PERSON, MINIMUM TWO PEOPLE)	14.95
★ LAMB SHOULDER CONFIT, OVER DRY RICE WITH BLACK TRUMPET MUSHROOMS AND SPRING GARLIC (PRICE PER PERSON, MINIMUM TWO PEOPLE)	19.95
FIDEUÀ CALA MARGARIDA (PRICE PER PERSON, MINIMUM TWO PEOPLE)	11.80
BLACK RICE FROM "EMPORDÀ" (PRICE PER PERSON, MINIMUM TWO PEOPLE)	14.25
🌱 GREEN RISOTTO ASPARAGUS, SNOW PEAS, BASIL, SPINACH, PISTACHIOS, AND GOAT CHEESE	11.95



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

BREAD 1.30

TOMATO-RUBBED BREAD 2.70

GLUTEN FREE BREAD 2.00

LONG LIVE Pasta

- ★ **MEZZI RIGATONNI** 10.95
WITH PRAWN CREAM, GREEN ASPARAGUS, AND SEASONAL MUSHROOMS
- 🌱 **VEGETABLE RAVIOLI** 10.25
WITH HOMEMADE TOMATO SOFRITO
- 🌱 **TRUFFLED TAGLIATELLE** 10.15
WITH BURRATA AND WILD ASPARAGUS

THE BEST

9.75

ROASTED MEAT CANNELLONI



TURF

- ★ **BEEF BOURGUIGNON** 14.50
STEWED WITH ROSEMARY POTATOES
- STEAK TARTAR WITH A HINT OF SPICE** 12.95
WITH OLD-STYLE MUSTARD ICE CREAM AND TOASTS
- STROGONOFF CHICKEN** 10.95
WITH CRISPY SHOESTRING POTATOES
- BEEF BURGER** 12.20
WITH CHEDDAR CHEESE, CARAMELIZED ONION, CRISPY BACON, AND BRIOCHE BREAD
- ★ **ROASTED DUCK WITH PRUNES** 14.95
APPLES, POTATOES, AND PASSION FRUIT DEMI-GLACE
- SOUSVIDE BEEF CHEEKS** ON TOASTED BRIOCHE, WINE AND CHOCOLATE SAUCE, AND WATERCRESS SALAD 15.95
- 🌱 **VEGGIEBURGER WITH GUACAMOLE** 11.95
ONION CHIPS AND FRENCH FRIES
- THAI RED CURRY** 11.80
WITH IBERICO TENDERLOIN AND JASMINE RICE
- ROASTED LAMB SHOULDER** 24.50
WITH BAKED POTATOES AND GREMOLATTA

SURF

- ★ **SALMON ALLA TOSCANA** WITH ARTICHOKE CREAM, SUN-DRIED TOMATOES, CAPERS, SPINACH, AND BUTTER-SAUTÉED SPAGHETTI 15.95
- RED TUNA TAR-TAKI** 14.25
DUO OF TATAKI AND TARTARE WITH MANGO, PASSION FRUIT, AND AVOCADO
- TUNA BELLY** 14.75
WITH TOMATO JAM AND CRISPY BASIL
- JUMBO PRAWNS WITH KIMCHI** 11.75
FRIED RICE WITH VEGETABLES AND SHIITAKE
- COD LOIN** 15.95
WITH SAMFAINA, CRISPY ONION, AND BLACK OLIVE POWDER
- MONKFISH "SUQUET" STEW** 14.50
WITH POTATOES AND COARSE PICADA
- COD "A LA LLAUNA"** 15.95
WITH CHICKPEA HUMMUS



- ★ **BEEF ENTRECÔTE** 15.95
WITH ROSEMARY, FRENCH FRIES, AND PADRÓN PEPPERS



- ★ **BABY OCTOPUS WITH ONION** 12.95
WITH A SPICY TOUCH, MORTAR POTATOES AND LEMON ALLIOLI

DESSERTS

 ALL OUR DESSERTS ARE VEGETARIAN

CATALAN CREAM 3.95

PINEAPPLE CARPACCIO 5.95
WITH VANILLA ICE CREAM AND CARAMEL SAUCE

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

CLEOPATRA'S CUP 4.95
VANILLA ICE CREAM CUP WITH CREMA CATALANA, WHIPPED CREAM, AND HOT CHOCOLATE

★ **TIM BAON** 4.75
(NOUGAT ICE CREAM WITH CREMA CATALANA AND MELTED CHOCOLATE)

CHOCOLATE COULANT 5.95
WITH HAND-WHIPPED CREAM

DARK CHOCOLATE TRUFFLES 4.45

BRIOCHE FRENCH TOAST 7.95
CARAMELIZED WITH CATALAN CREAM AND WALNUTS

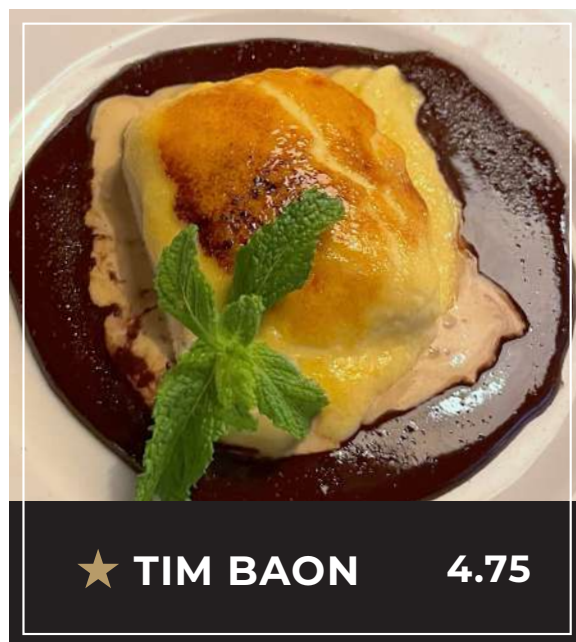
TRIO OF CITRUS SORBETS 4.15

★ **JUANITA CAKE** 5.95
DARK CHOCOLATE, GREEN PISTACHIO, AND LOTUS COOKIE

HOMEMADE TARTE TATIN 5.95
WITH WARM CREAM AND VANILLA ICE CREAM

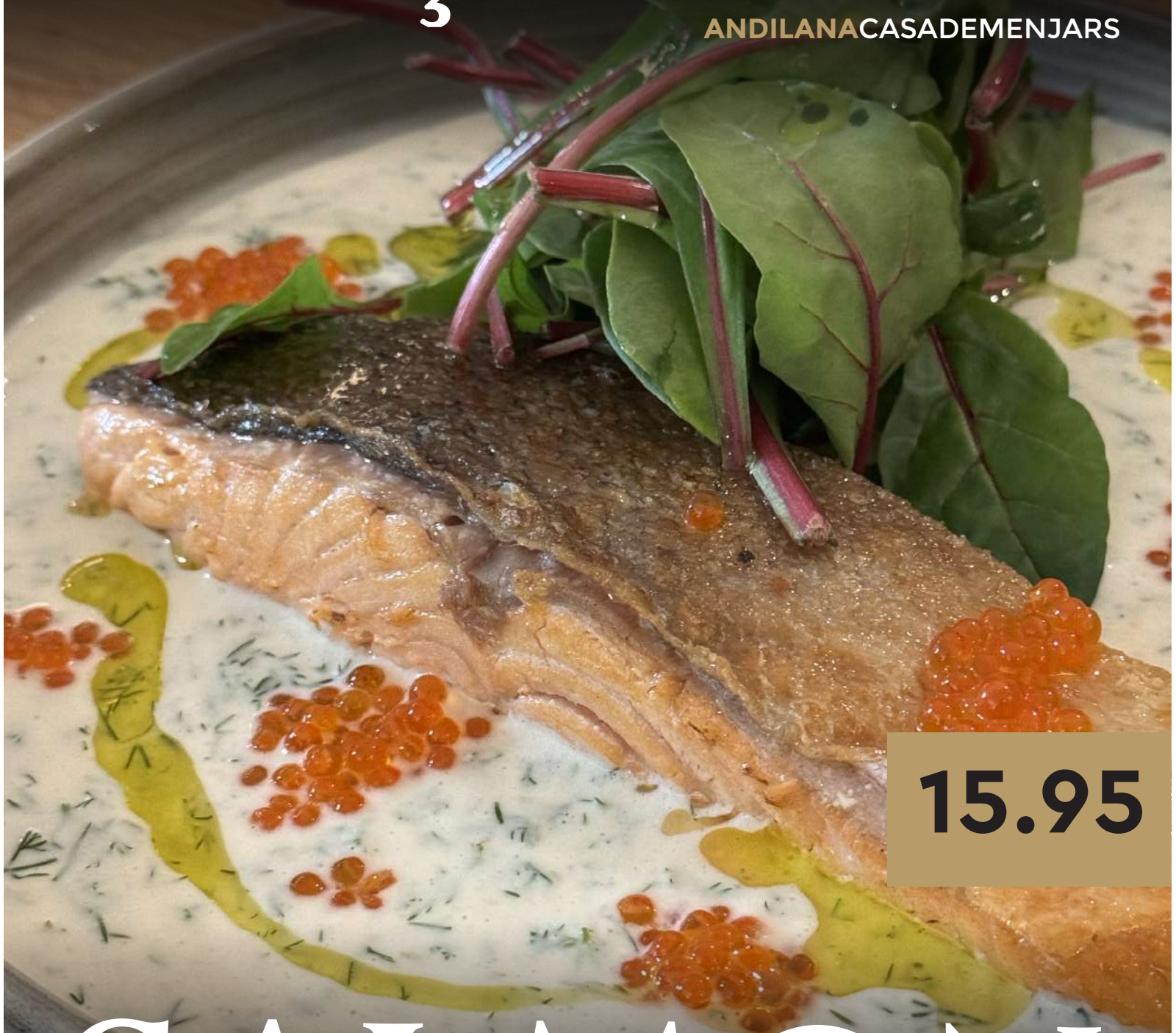
CHOCO&CHOCO CUP 5.95
BITTER CHOCOLATE ICE CREAM, BROWNIE, CHOCOLATE SAUCE, AND TRUFFLE

CREAM PROFITEROLES 4.25
FILLED TO ORDER WITH FONDANT CHOCOLATE



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15.95

SALMON ALLA TOSCANA

BOOK YOUR EVENTS AND SPECIAL OCCASIONS WITH OUR STAFF