

# LAFONDA

@GRUPOANDILANA

ANDILANACASADECOMIDAS

@LAFONDABCN

## WEEKLY TOPS

### MONDAY

LA FONDA  
FIDEUÁ

### TUESDAY

"SEÑORITO"  
RICE

### WEDNESDAY

OCTOPUS AND  
ARTICHOKES  
PAELLA

### THURSDAY

MIXED  
PAELLA

### FRIDAY

BLACK  
RICE



# HERE WE HAVE PAELLA

MIXED PAELLA WITH SHRIMP,  
CALAMARI, SAUSAGES AND RIBS



## SANGRÍA

THE PERFECT PAIRING FOR OUR PAELLA



4.50



7.50



12.00

# TAPAS

 <b>LA FONDA PATATES BRAVAS</b>	<b>5.75</b>	<b>FRIED EGGS BROKEN ON CHIPS</b> WITH IBERICO HAM SHAVINGS	<b>8.75</b>
★ <b>TWICE-COOKED ARTICHOKEs</b> WITH RUNNY YOLK AND HAM SHAVINGS	<b>6.95</b>	<b>ANDALUSIAN-STYLE BREADED CALAMARI</b>	<b>8.95</b>
★ <b>SPANISH POTATO OMELETTE</b>  WITH CONFIT ONIONS AND TOMATO-RUBBED CRYSTAL BREAD	<b>6.50</b>	★ <b>WHITE GLASS SHRIP</b> WITH A TOUCH OF SPICE	<b>7.25</b>
<b>COD FRITTERS</b> WITH ROMESCO SAUCE	<b>5.95</b>	<b>MARINATED MUSSELS</b>	<b>9.95</b>
 <b>TRUFFLED CROQUETTE</b> (EACH)	<b>1.95</b>	<b>STEAMED MUSSELS</b>	<b>8.95</b>
<b>OAXTAIL CROQUETTE</b> (EACH)	<b>2.20</b>	★ <b>IBERICO HAM</b> WITH TOMATO-RUBBED COCA BREAD	<b>14.25</b>

BREAD

1.10

TOMATO-RUBBED COCA BREAD 2.50

GLUTEN-FREE BREAD

1.35

# LIGHT STARTERS

 <b>GAZPACHO WITH CROUTONS</b> (SEASONAL)	<b>5.25</b>
<b>CREAMY PUMPKIN SOUP</b> WITH MARINATED PRAWNS	<b>6.45</b>
<b>HOUSE SALAD</b> WITH TOMATO, BOILED EGG AND TUNA	<b>5.95</b>
 <b>SALAD WITH GOAT-CHEESE,</b> MANGO, GRANOLA AND HONEY VINAIGRETTE	<b>7.10</b>
★ <b>CESAR SALAD</b> WITH CRUNCHY CHICKEN, BACON AND PARMESAN CHEESE	<b>6.95</b>
 <b>QUINOA BOWL WITH ORANGE,</b> PRUNES, WALNUTS AND LIME VINAIGRETTE	<b>5.95</b>
<b>COD ESQUEIXADA</b> WITH FRESHLY GRATED TOMATOES, KALAMATA OLIVES AND CRISPY ONION	<b>7.25</b>
<b>BEEF CARPACCIO</b> WITH RICOTTA, PINE NUTS, KUMQUAT AND YUCCA CRISPS	<b>12.10</b>
<b>CLASSIC FISH SOUP</b> WITH ROUILLE TOAST	<b>6.25</b>

## JUST FOR PASTA LOVERS

<b>MEZZI RIGGATONI BOLOGNESE</b> WITH MELTED PROVOLONE CHEESE AND THYME	<b>8.95</b>
 <b>ROASTED-VEGGIE RAVIOLI</b> WITH HOUSEMADE TOMATO SOFRITO, BLACK OLIVES, SOYA SPROUTS AND BASIL	<b>9.90</b>
★ <b>ROAST-MEAT CANNELLONI</b> WITH BLACK CHANTERELLES	<b>9.85</b>
 <b>SPAGHETTI WITH PESTO,</b> GORGONZOLA AND ROCKET	<b>7.45</b>

# HERE WE HAVE PAELLA



## SEAFOOD PAELLA

(PRICE PER SERVING, MINIMUM TWO SERVINGS)

15.50

### PAELLA MIXTA

WITH CALAMARI, SHRIMP, SAUSAGES AND PORK RIBS  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

13.95

### RICE WITH CHICKEN AND VEGETABLES

(PRICE PER SERVING, MINIMUM TWO SERVINGS)

10.95

### RICE WITH OCTOPUS AND ARTICHOKES

(PRICE PER SERVING, MINIMUM TWO SERVINGS)

13.95

### EMPORDÀ-STYLE BLACK RICE

WITH CUTTLEFISH IN ITS OWN INK  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

13.55



**100% VEGGIE PAELLA** WITH VEGETABLES AND GREENS  
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

10.15

### LA FONDA FIDEUÀ

(PRICE PER SERVING, MINIMUM TWO SERVINGS)

12.80



### TRUFFLED PORCINI RISOTTO

WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS

12.25

## CREAMY LOBSTER RICE



**24.50** PRICE PER SERVING  
MIN. TWO SERVINGS

## MEAT

★ <b>CHICKEN PAILLARD PROVENÇAL</b> WITH ASPARAGUS AND TRUFFLED PARMENTIER	8.95
<b>FARMER'S BUTIFARRA SAUSAGE</b> WITH CONFIT SEASONAL MUSHROOMS AND SHOESTRING POTATOES	10.15
★ <b>CHICKEN WITH FOIE SAUCE</b> AND CRUNCHY GNOCCHI	10.40
<b>THAI RED CURRY</b> WITH IBERICO PORK SIRLOIN AND JASMINE RICE	11.25
<b>CHEESEBURGUER</b> AND HOUSEMADE FRENCH FRIES	11.80
<b>SPICY BEEF TARTARE</b> WITH WHOLE-GRAIN MUSTARD ICE CREAM AND CRACKERS	12.75
<b>ROASTED DUCK MAGRET</b> WITH RED-BERRY SAUCE	13.90
<b>BEEF STEW WITH RIOJA WINE,</b> SCOTCH BONNET MUSHROOMS AND HERB MASH	14.95
<b>ROASTED SHOULDER OF LAMB</b> WITH GREEN GARLIC AND FRIED SLICED POTATOES	24.50
<b>TAGLIATA BEEF ENTRECÔTE</b> WITH ROSEMARY AND FRENCH FRIES WITH PADRON PEPPERS	16.50

## FISH

★ <b>GRILLED CALAMARI</b> WITH SNOW PEAS	13.30
<b>TUNA BELLY WITH SOYA ESCABECHE,</b> PEARL ONIONS AND SNOW PEAS	14.25
<b>SUQUET MONKFISH STEW</b> WITH POTATOES AND PICADA SAUCE (PRICE PER SERVING, MINIMUM TWO SERVINGS)	13.75
<b>GRILLED SALMON</b> WITH SAUTÉED COURGETTE AND BLACK CHANTERELLES	15.20
<b>COD FILLET WITH SAMFAINA,</b> CRUNCHY ONION AND BLACK OLIVES	15.95
<b>SEA BREAM ON THE BACK FISH</b> WITH ROASTED POTATOES, TOMATO AND ONION	16.15
<b>SEA BREAM Á LA PUTTANESCA</b> (PRICE PER SERVING, MIN. TWO SERVINGS)	22.50
<b>TURBOT Á LA SANTURCE</b> (PRICE PER SERVING, MIN. TWO SERVINGS)	19.95
★ <b>ZARZUELA SEAFOOD AND</b> <b>CALAMARI STEW</b> (PRICE PER SERVING, MINIMUM TWO SERVINGS)	14.95
<b>CONFIT OCTOPUS</b> WITH VITELLOTTE POTATOES	16.95
★ <b>BABY OCTOPUS COOKED IN ONION,</b> WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI	12.20

★ RECOMENDED

🌿 VEGETARIAN DISHES

# DESSERTS

 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

A FAVOURITE OF OUR MOST LOYAL DINERS

★ **TIM BAON 4.50** ★

(NOUGAT ICE CREAM WITH CREMA CATALANA  
AND MELTED HOT CHOCOLATE)

★ <b>GREEK-YOGHURT FOAM CUP,</b> RASPBERRY SORBET AND CONFIT RED BERRIES	<b>4.95</b>
<b>CREMA CATALANA</b>	<b>4.25</b>
<b>FRESHLY WHIPPED CREAM PROFITEROLES</b> WITH CHOCOLATE SAUCE	<b>4.25</b>
<b>CHOCOLATE COULANT</b> WITH VANILLA ICE CREAM	<b>4.95</b>
<b>WARM CHEESECAKE</b> WITH LOTTUS COOKIE	<b>4.95</b>
★ <b>TIRAMISÚ</b>	<b>4.95</b>
<b>CHOCOLATE TRUFFLES</b> WITH COCOA POWDER	<b>4.25</b>
<b>OUR CHOCOLATE FONDANT CAKE</b>	<b>4.95</b>
<b>CREAM ICE CREAM SLICE</b> WITH GLACE SUGAR	<b>3.25</b>
<b>TRIO OF CITRUS SORBETS</b>	<b>4.25</b>
<b>IRISH COFFEE</b>	<b>5.75</b>

**VAT INCLUDED**

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS.

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12.20

YOU CAN'T MISS OUR AMAZING

# STEAK



# TARTAR

@GRUPOANDILANA

WITH A PINCH OF SPICE