

les **QuinzeNits**

ANDILANACASADECOMIDAS

THESE ARE OUR
TOP DISHES

**WHITE GLASS
SHRIMPS**

**ROASTED
SHOULDER
OF LAMB**

**BABY OCTOPUS
COOKED IN ONION
WITH A
HINT OF SPICE**

MEAT AND FISH

PAELLA

OUR MOST POPULAR RICE PLATE

WITH COSTILLA, SAUSAGE, SQUID, PRAWNS AND MUSSELS



SANGRÍA

OUR PAELLA'S PERFECT MATCH

4.50



7.50



12.00



10% SUPPLEMENT
ON THE
TERRACE

BEER

2.25	2.95	4.95	9.85
ESTRELLA DAMM DAMM LEMON			

Túria	3.85
Alhambra	3.95
Voll Damm	3.65
FREE Damm	3.45
FREE D. Torrada	3.65

SANGRÍA

OUR PAELLA'S PERFECT MATCH

4.50	7.50	12.00

TAPAS

- ★ **OUR PATATAS BRAVAS** 5.75
WITH CRUNCHY CHISTORRA, SPICY ROMESCO AND AIOLI
- BARCELONETA-STYLE BOMBAS** 4.90
- IBERICO HAM CROQUETTE** 2.25
(EACH)
- ROASTED CHICKEN CROQUETTE** 2.20
(EACH)
- ★ **SHRIMP AND SCALLOP CROQUETTE** 2.85
(EACH)
- FRESH GUACAMOLE** 7.95
WITH NACHOS



- CRUNCHY AUBERGINE** 4.95
WITH SWEET CHILLI SAUCE
- RUSSIAN SALAD WITH SHRIMPS AND KIMCHIE** 8.95
- CRUNCHY CHICKEN STRIPS** 7.95
WITH TWO SAUCES
- ★ **ANDALUSIAN-STYLE BREADED CALAMARI** 8.95
- CREAMY COD FRITTERS** 5.95
WITH ROMESCO SAUCE
- ★ **WHITE GLASS SHRIMP** 7.25
WITH A PINCH OF SPICE
- GRILLED RAZOR CLAMS** 13.95
- MUSSELS** 10.50
STEAMED OR MARINATED
- ★ **IBERICO HAM** 14.25
WITH TOMATO-RUBBED COCA BREAD

BREAD

1.10

TOMATO-RUBBED COCA BREAD

2.50

GLUTEN-FREE BREAD

1.35

ANDALUSIAN-STYLE BREADED CALAMARI

8.95

WHITE GLASS SHRIMP

WITH A PINCH OF SPICE

7.25

STARTERS

 TRADITIONAL ANDALUSIAN GAZPACHO (SEASONAL)	5.25
 CREAMY CARROT AND ORANGE SOUP WITH GINGER, GREEK YOGHURT AND PEANUTS	5.65
★ MEDITERRANEAN HUMMUS  WITH SUNDRIED TOMATO, KALAMATAY BLACK OLIVES AND HAZELNUTS	6.25
GYOZAS CHICKEN AND VEGETABLES	6.95
 MILLEFEUILLE WITH AUBERGINE, CREAM CHEESE AND HONEY-SOY VINAIGRETTE	6.25
★ MORTADELLA ITALIANA CON BURRATA, PESTO DE ALBAHACA FRESCO Y CRUJIENTES DE PAN	10.20
HOUSE SALAD WITH HARD-BOILED EGG AND TUNA IN OIL	5.95
 SPINACH SALAD WITH GOAT CHEESE, PINE NUTS AND TOMATO JAM	7.10
CAESAR SALAD WITH CRUNCHY CHICKEN, BACON AND PARMESAN	6.95
TRUFFLED VEAL CARPACCIO WITH PARMESAN CHEESE	10.70
 QUINOA BOWL WITH ORANGE, PRUNES, WALNUTS AND LIME VINAIGRETTE	6.20
★ CLASSIC FISH SOUP WITH ROUILLE TOAST ROUNDS	6.25

FOR PASTA LOVERS

PENNE BOLOGNESE WITH PARMESAN CRUNCH	8.80
TRUFFLED TAGLIATELLE WITH BURRATA AND ASPARAGUS	9.95
 ROASTED-VEGGIE RAVIOLI WITH HOUSEMADE TOMATO SOFRITO, BLACK OLIVES, SOYA SPROUTS AND BASIL	9.90
BARCELONA-STYLE ROAST CANNELLONI	9.95
 PUMPKIN GNOCCHI WITH SAGE BUTTER, KALE, TOASTED WALNUTS AND PARMESAN CLOUD	7.95

SURF

★ GRILLED CALAMARI WITH TERIYAKI GLAZE AND MARINATED COURGETTE	13.30
TUNA BELLY WITH SOYA ESCABECHE, PEARL ONIONS AND SNOW PEAS	14.25
GRILLED SALMON SUPREME WITH SAUTÉED COURGETTE AND BLACK CHANTERELLES	14.90
SALMON CARPACCIO WITH DILL, SOUR CREAM, PINE NUTS AND RADISHES	12.20
BABY OCTOPUS COOKED IN ONION WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI	12.20
COD AU GRATIN WITH HONEY AIOLI AND SAMFAINA	15.95
★ TUNA TATAKI WITH FRESH SEAWEED SALAD AND FRESH MANGO	13.95
GRILLED SEA BREAM WITH VIZCAÍNA SAUCE AND FRIED SLICED POTATOES	16.15

TURF

★ FREE-RANGE CHICKEN WITH MOREL SAUCE AND CRUNCHY GNOCCHI	11.50
RED-WINE OXTAIL RAVIOLO WITH SILKY MASH, DEMI-GLACE AND RASPBERRY SALAD	8.95
THAI RED CURRY WITH IBERICO PORK SIRLOIN AND JASMINE RICE	11.25
ROASTED SHOULDER OF LAMB WITH FRIED SLICED POTATOES	24.50
TIMBALE WITH CONFIT DUCK, APPLES IN PORT WINE AND BABY GREENS	13.90
★ GRILLED SIRLOIN STEAK WITH FRIED POTATOES AND PADRÓN PEPPERS	21.95
★ ENTRECÔTE WITH ROSEMARY, SERVED WITH CHIPS AND PADRÓN PEPPERS	19.95
BBQ PORK RIBS AND HASSELBACK POTATOES WITH THYME AND GREEN GARLIC	16.90
ENTRECOTE OF BEEF WITH MUSTARD SAUCE	16.60
 VEGGIE BURGER WITH HOUSEMADE GUACAMOLE, ONION CRISPS AND CHIPS	11.65

THE STAR OF THE SHOW

100% GIRONA BEEF BURGER
WITH BRIE SAUCE, CONFIT ONION AND CHIPS

★★★
11.95

DID SOMEONE SAID Paella?



SEAFOOD PAELLA

15.50

WITH SQUID, BABY PRAWNS, MUSSELS AND LANGOUSTINES
(PRICE PER PERSON, MINIMUM TWO PERSONS)

MEAT AND FISH PAELLA

(PRICE PER PERSON, MINIMUM TWO PERSONS)

13.95

BLACK RICE WITH CUTTLEFISH AND AIOLI

(PRICE PER PERSON, MINIMUM TWO PERSONS)

13.55

GALA MARGARIDA FIDEUÀ

WITH PRAWNS, CLAMS AND AIOLI
(PRICE PER PERSON, MINIMUM TWO PERSONS)

12.80



VEGETAL PAELLA 100% VEGGIE

WITH SEASONAL VEGETABLES
(PRICE PER PERSON, MINIMUM TWO PERSONS)

10.15

INEDIT
Damm



AN ALWAYS COLD
INEDIT
IN THE ICE CUBE

7.90 (75cl)

DESSERTS



ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

★ CATALAN CREAM	4.25	HOUSEMADE DARK CHOCOLATE FONDANT CAKE	4.95
CUT CREAM ICE CREAM WITH ICING SUGAR	3.25	★ LEMON MERINGUE (LEMON CURD VERRINE, LEMON SORBET)	4.95
CREAM PROFITEROLES WITH HOT CHOCOLATE SAUCE	4.25	FRESH PINEAPPLE CARPACCIO WITH VANILLA ICE CREAM AND CARAMEL COULIS	4.95
OUR CHOCOLATE TRUFFLES WITH CACAO	4.25	★ CHURROS WITH HOT CHOCOLATE	3.95
CHOCOLATE COULANT WITH HAND-WHIPPED CREAM	4.95	TRIO OF CITRUS SORBETS	4.25
HOUSEMADE CHEESECAKE WITH BISCOFF CRUST	4.95	FRESH ORANGE JUICE	4.15
TIRAMISU	4.95	VALENCIANO (FRESH ORANGE JUICE WITH VANILLA ICE CREAM)	4.95
CARROT CAKE WITH CINNAMON, GINGER AND CHEESE MOUSSE WITH CARROT COULIS	4.95	IRISH COFFEE	5.75



TIM BAON 4.50

A FAVOURITE WITH OUR MOST LOYAL DINERS
(NOUGAT ICE CREAM WITH CATALAN CREAM AND
CHOCOLATE SAUCE)



les Quinze Nits

est. 1994

RESTAURANT



@GRUPOANDILANA



ENJOY OUR

CHURROS WITH HOT CHOCOLATE

10% SUPPLEMENT ON THE TERRACE

ANDILANACASADECOMIDAS