2 12.95 COME FRUTTI DI MARE

ANDILANACASADEMENJARS

TAPAS

Ø	PATATAS BRAVAS DE LA RITA	5.80
	RAGOUT OX-TAIL CROQUETTES (PRICE PER UNIT)	2.50
*	IBERICO HAM CROQUETTES (PRICE PER UNIT)	2.35
	BROKEN FRIED EGGS ON CHIPS WITH IBERICO HAM	9.20
	HOMEMADE COD FRITTERS WITH ROMESCO SAUCE	5.95
\sim	CRISPIE AUBERGINES WITH SWEET CHILI SAUCE	5.20



STARTERS

QUINOA BOWL WITH ORANGES PLUMS, WALNUTS, RADISHES, AND LIME VINAIGRETTE	6.25
CARROT CREAM ORANGE AND GINGER WITH GREEK YOGURT AND PEANUTS	5.95
CLASSIC FISHERMEN SOUP BY LA RITA	6.90
BURRATA WITH TOMATO CONFIT AND BLACK OLIVES	9.95
S GRILLED SEASONAL VEGETABLES WITH ROMESCO AND TARTARE SAUCE	8.50
SOAT CHEESE AND SPINACH SALAD WITH PINENUTS AND TOMATO JAM	7.45
★ CAESAR SALAD WITH CONFIT CHICKEN, BACON, PARMESAN, AND ITS SPECIAL DRESSING	7.50
COD FISH "ESQUEIXADA" WITH GRATED FRESH TOMATO, KALAMATA OLIVES, AND CRISPY ONION	7.50
"TRINXAT" DE LA CERDANYA WITH BLACK SAUSAGE AND CABBAGE	12.50

La Rita

* ANSALUSIAN-STYLE CALAMARI WITH LIME ALLIOLI	9.95
CHICKEN AND VEGETABLES GYOZA	7.45
TWICE-COOKED ARTICHOKES WITH RUNNY YOLK AND HAM SHAVINGS	7.30
GLASS SHRIMPS WITH A SPICY TOUCH	7.60
HUMMUS DUET CHICKPEAS AND BEETROOT WITH PAPADUM	6.25
IBERICO HAM WITH TOMATO-RUBBED BREAD	14.95





BREAD 1.30 TOMATO-RUBBED BREAD 2.70 GLUTEN FREE BREAD 2.00

LONG LIVE THE DOUBLIVE THE DOUB	/
★ COD FISH CANNELLONI WITH BABY GARLIC WITH BASIL-INFUSED TOMATO SOFRITO, PINE NUTS, AND PARMESAN	9.95
VEGETABLE RAVIOLI WITH HOMEMADE TOMATO SOFRITO	10.25
CANNELLONIS AU GRATIN WITH BECHAMEL SAUCE AND CHEESE	9.75



TURF

*	CONFIT PORK KNUCKLE WITH BAKED POTATO PURÉE AND RED BERRY SAUCE	13.50
	ROASTED CHICKEN WITH PRAWNS AND POTATOES WITH "NOISETTE" BUTTER	10.95
	FARMER'S "BUTIFARRA" SAUSAGE WITH MUSHROOMS, CHICKPEAS AND ARTICHOKES	11.20
	CLASSIC CHEESEBURGER WITH HOMEMADE FRENCH FRIES	11.95
	CRISPY LAMB WITH MANDARIN DEMI-GLACÉ	14.95
*	STEWED PORK TROTTERS	12.95
	STEWED BEEF WITH PORCINI MUSHROOMS IN FRENCH COGNAC	12.75
	GRILLED CHICKEN FILLETS WITH BRIE CHEESE SAUCE AND GNOCCHI IN SAGE BUTTER	10.75
	THAI RED CURRY WITH IBERIAN PORK FILLET AND JASMINE RICE	11.80

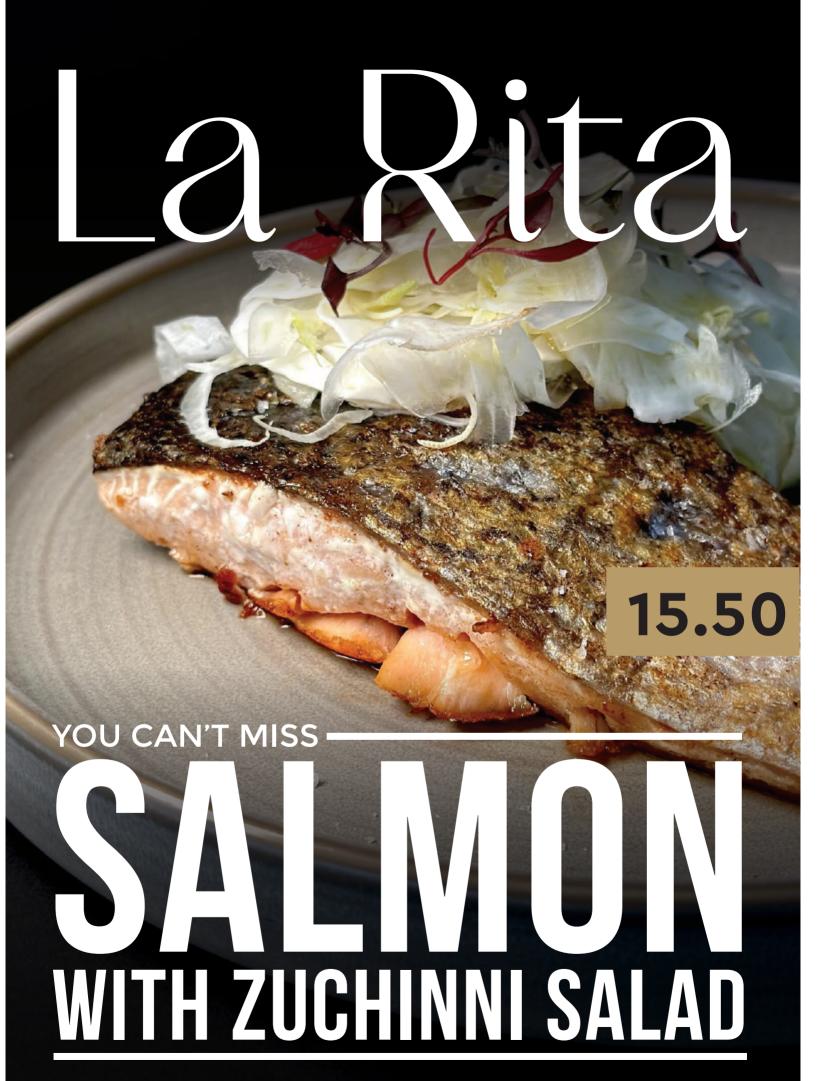
SURF

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TUNA TATAKI WITH FRESH SEAWEED SALAD AND MANGO	14.95
HAKE "ZARZUELA" WITH SEAFOOD	16.95
GRILLED CALAMARI WITH SAUTÉED BLACK TRUMPET MUSHROOMS, ROASTED ONION, AND SQUID INK SAUCE	12.95
COD LOIN WITH RATATOUILLE, CRISPY ONION, AND BLACK OLIVE POWDER	15.95
TUNNA BELLY WITH TOMATO JAM AND CRISPY BASIL	14.75
SEABASS FILLETS WITH PERSILLADE, CONFIT ARTICHOKES, BLACK TRUMPET MUSHROOMS, AND TROUT ROE	15.75







ANDILANACASADEMENJARS

La Rita

DESSERTS

Nall OUR DESSERTS ARE VEGETARIAN

	CATALAN CREAM	3.95
	CREAM PROFITEROLES WITH CHOCOLATE SAUCE	4.25
+	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
	CHOCOLATE COULANT WITH VANILLA ICE CREAM	5.95
+	BLACK CHOCOLATE TRUFFLES	4.45
	OUR LEMON PIE LEMONCURD, LEMON SORBET, WHIPPED CREAM AND MERINGUE	4.15
	TRIO OF CITRUS SORBETS	4.15
	"ONLY CHOCO" BROWNIE, CHOCOLATE ICE CREAM, CHOCOLATE SAUCE, CHOCOLATE FOAM, AND TRUFFLE	5.95





