

La Dolça Herminia



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STARTERS

Crunchy aubergine with sweet chilli sauce	4,95
La Dolça spicy potatoes... or explosive?	4,90
Truffle croquettes	5,65
Red-shrimp croquettes	6,65
Guacamole, made to order with "tortillas"	7,95
Hummus duo (chickpeas and beetroot) & papadum	5,95
Fried eggs on chips with Iberian ham shavings	7,95
Andalusian-style calamari with Raz al Hanout mayonnaise	7,75
Iberian ham with tomato-rubbed coca bread	13,95
Tomato-rubbed coca bread	1,90

GREEN & FIT

Creamy carrot and orange soup with ginger, Greek-yoghurt and peanuts	4,85
Salad with goat-cheese shavings, raspberries, sprouts, kale and nori	5,95
Greek salad with quinoa, buckwheat and feta cheese	6,75
GREEN SALAD with avocado, baby spinach, kale, edamame, wasabi vinaigrette and furikake	4,95
Burrata & mango and tomatoes	8,95
Caesar salad with confit chicken and poached egg	7,35
Marinated salmon poke	10,95

OUR CLASSICS

La Dolça XXL beef carpaccio	11,95
Linguine carbonara with truffle yolk emulsion and guanciale	7,95
Mezzi rigatoni with bolognese sauce, melted Provolone and thyme	8,45
Truffled porcini risotto with Parmesan cloud and portobello mushrooms	10,90
Poularde cannelloni with black chanterelles	8,95
Seafood rice "sucarrat" in a tin pan with shrimp	11,95
Black rice with cuttlefish and aioli	12,50
Mundet seafood paella (min. 2 people)	13,50

VAT included | Bread 1,10 | Gluten-free bread 1,35 | Tomato-rubbed coca bread 1,90

L A N D

Chicken paillard Provençal	8,80	Duck confit	10,90
with asparagus and truffle parmentier		with cinnamon scented Parisienne potatoes, toasted corn aroma and red wine caramel	
Thai red curry	9,90	MR ENTRECÔTE	13,95
with Iberian pork sirloin and jasmine rice		Beef sirloin cubes	14,90
Cheese-lover's hamburger	10,30	sautéed with confit green garlic, Pedro Ximenez sauce and foie shavings	
with housemade chips			
Housemade burger with foie	12,80		

S E A

Jumbo shrimp with kimchi, fried rice, vegetables and shiitake	9,95
Grilled calamari with snow peas	10,80
Salmon tartare with avocado and trout roe	10,90
Cod loin confit Samfaina, crispy onion and black olive powder	10,80
Confit octopus with Vitelotte potatoes	13,95
Tuna tataki with fresh seaweed salad and fresh mango	12,95

S W E E T E N D I N G

Greek yoghurt sponge, raspberry sorbet and confit red berries	4,65	Ice cream verrine, made in 1972	3,95
Crème brûlée with caramel ice cream and "pets de monja" biscuits	4,45	Carrotcake with cream-cheese frosting and sweet carrot coulis	5,75
Textures of mango with lime	4,75	Chocolate coulant with hand-whipped cream	5,95
Temperate cheesecake	5,45	Truffles	4,45
CHOCOLATE ADDICTED	5,35	Tim Baon ...a favourite of our most loyal diners	4,75

If you have any intolerance or food allergies, please advise any member of the staff.