MENÚ DEL CHEFF

OPERA VICTORIA
RESTAURANTE

STARTERS TO CHOOSE

Carrot, orange and ginger cream with Greek yoghurt and peanuts

Goat's cheese and mango salad with granola and honey vinaigrette

Spaghetti with pesto, gorgonzola, rocket and walnuts

MAIN COURSES TO CHOOSE

Chicken tikka masala with basmati rice in a crispy wafer

Grilled Iberian pork with caramelised mushrooms and roasted sweet potato

Grilled salmon fillet with avocado cream and fresh fennel salad

DESSERTS TO CHOOSE

Pineapple carpaccio with vanilla ice cream and caramel coulis

Greek yoghurt mousse, raspberry sorbet and candied red berries

Catalan cream

CELLAR

Two drinks included (water, soft drink, beer or wine from Andilana cellar)
Bread included. Coffee not included

30.50€
(VAT included)

ANDILANACASADECOMIDAS

(IVA INCLUIDO)

MENÚ PREMIUM

OPERA VICTORIA
RESTAURANTE

STARTERS TO SHARE

Andalusian-style baby squid with lemon

Two-way hummus (chickpea and beetroot) with papadum

Iberian ham with coca bread and tomato

Opera Victoria's patatas bravas

MAIN COURSES TO CHOOSE

Grilled chicken fillets with brie cheese sauce and gnocchi in sage butter

Marinated beef skirt steak with chimichurri and creamy sweet potato purée

Tuna tataki with a fresh seaweed and mango salad

Truffled porcini mushroom risotto with a parmesan cloud and portobello mushrooms

DESERTS TO CHOOSE

Juanita Cake (dark chocolate fondant cake with pistachio crumble)

Dulce de leche cheesecake with Lotus biscuits

Pineapple carpaccio with vanilla ice cream and caramel coulis

CELLAR

Two drinks included (water, soft drink, beer or wine from Andilana cellar)
Bread included. Coffee not included

35.95 €

(VAT included)

ANDILANACASADECOMIDAS

(IVA INCLUIDO)

MENÚ DELUXE

STARTERS TO SHARE

Andalusian-style baby squid with lemon

Opera Victoria's patatas bravas

Hummus duo (chickpea and beetroot) with papadum

Iberian ham with coca bread and tomato

Vegetable gyoza with strawberry kimchi and crispy kale

Burrata with tomato confit, fried black olives and rosemary

MAIN COURSES TO CHOOSE

Veal medallions with Parisian coffee sauce and baked potatoes

Baby octopus with onions and a hint of spice, crushed potatoes and lemon aioli

Truffled porcini risotto with a parmesan cloud and portobello mushrooms

Veggie burger with homemade guacamole, onion crisps and chips

DESSERTS TO CHOOSE

Juanita Cake (dark chocolate fondant cake with pistachio crumble)

Dulce de leche cheesecake with Lotus biscuits

Pineapple carpaccio with vanilla ice cream and caramel coulis

CELLAR

Three drinks included (water, soft drink, beer or wine from Andilana cellar)
Bread included. Coffee not included

40.95€
(VAT included)

(IVA INCLUIDO)

ANDILANACASADECOMIDAS

MENÚ GOURMET

OPERA VICTORIA
RESTAURANTE

STARTERS TO SHARE

Artichoke tatin with duck confit, apples and soya caramel

Shrimp carpaccio with confit seasonal mushrooms, toasted onion praline and pine nuts

Iberian ham served with bread and tomato

Mellow croquettes of oxtail in red wine

Andalusian style baby squid with ikura "mayokimchie" and Japanese spring onion

Baby octopus with onions with a spicy touch, parmentier and crispy onions

MAIN COURSES TO CHOOSE

Grilled beef tenderloin with wild asparagus, candied hasselback potato and sweet wine demi glacé

Grilled salmon with homemade guacamole, soufflé seaweed and sprouts

Duck confit with cinnamon parisienne potatoes, roasted corn flavor and red wine caramel

Paella with seasonal vegetables **(V)**

OUR THREE DESSERTS TASTING

Raspberry truffles

Creamy Cheesecake with Lotus Cookie

Juanita cake Warm creamy dark chocolate cake with homemade cream

CELLAR

Three drinks included (water, soft drink, beer or wine from Premium Andilana cellar)
Bread included. Coffee not included

50.50€

(VAT included)

ANDILANACASADECOMIDAS

(IVA INCLUIDO)

GROUP CONDITIONS

RESERVATION CONFIRMATION AND CANCELLATIONS

SUPPLEMENTS AND EXTRAS

- Glass of cava 4€/pax
- Coffee or infusion 3€/pax
- Glass of standard branded cocktail: 9€/glass
- Open bar standard: first hour 16€, second hour 14€ - calculated for the total number of attendees.

CHOICE OF MENUS AND DISHES*

- Two weeks before the service, we need to know the chosen menu.
- Maximum 5 working days before the service and 10 if you choose the Gourmet Menu, we need the dish selection.

  Each attendee will be able to choose according to their preferences - selection of dishes and notification of special diets.
- Maximum 2 working days before the service, we must have the final number of guests and 5 working days if you choose the Gourmet Menu
- For large groups of more than 40 people, please ask for special conditions for dish selection.

** Menus are subject to change due to menu and seasonal variations.*

MODIFICATIONS AND CANCELLATIONS

- The total cancellation of a group must be made at least one week before the service.

  **Groups of more than 40 pax, groups with Gourmet menu and reservations on special dates (Christmas, big fairs and events...) may have different conditions.*
- Two working days before the service, a cancellation of 10% of the total number of attendees is allowed.
- Cancellations are not allowed one working day before the service.
- For large groups of more than 40 people or groups with the Gourmet menu, ask for special cancellation conditions.

PAYMENTS

- With the confirmation of the service, the first deposit payment is made - 50% for company groups and 25% for individuals.
- The 2nd payment will be made 2 working days before the event when we have the final number of guests.
- In the case of individuals, the outstanding amount can be paid after the service at the restaurant (one single payer).

***Budget valid for 30 days**