



Cafe Andaluz

Restaurant Week
Lunch Menu

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Any 3 tapas from £15 per person • Add a dessert for only £5 each

Verduras

PATATAS GRATINADAS **V GF**
Sliced potatoes, garlic cream & queso fresco

QUESO DE CABRA AL HORNO **V GF**
Grilled goats' cheese with Seville orange & chilli marmalade

CROQUETAS DE SETAS Y TRUFA
Woodland mushroom & black truffle croquettes with Manchego

TORTILLA ESPAÑOLA **V GF**
Baked egg, potato & onion with Pixto salsa

ENSALADA ANDALUZA **VG GF**
Asparagus, artichokes, sun blush tomatoes & lemon hinamin dressing

CHAMPIÑONES GRATINADOS **V**
Baked woodland mushrooms, spinach, white wine, cream, queso fresco crumb with tostadas

BERENJENA AL HORNO **GF**
Baked aubergine, Montbrú Garrotxa goats' cheese, tomato sofrito & honey

ENSALADA DE RADICCHIO **GF**
Bitter radicchio, chicory, orange, Manchego, pomegranate, olive crumb & honey dressing

PATATAS BRAVAS
Crisp-fried potatoes, spicy tomato sauce & alioli

ENSALADA FRESCA DE MALLORCA **VG GF**
Butter beans, chickpeas, black olives, red onion, cherry vine tomatoes, parsley, fresh mint, sherry vinegar & olive oil

PIMIENTOS DE PADRÓN **VG GF**
Pan-seared Padrón peppers sprinkled with sea salt

PAN CATALAN **VG**
Crisp Pan de Cristal with tomato, garlic & olive oil

Carnes

POLLO REBOZADO CON MIEL
Lightly battered chicken fillets, honey & grain mustard dressing

ALBÓNDIGAS
Spiced pork & beef meatballs in rich tomato sauce with Manchego cheese

CHORIZO AL VINO **GF**
Chorizo sautéed in red wine

POLLO AL AJILLO **GF**
Chicken thighs roasted with garlic, rosemary & red chilli

PALETILLA DE CORDERO **GF**
Pulled lamb shoulder slow-cooked with Mediterranean herbs & garlic with mojo salsa verde **(£3 Supplement)**

CROQUETAS DE JAMÓN
Crisp-fried Serrano ham croquettes

POLLO SOFRITO **GF**
Chicken marinated in paprika & lemon juice with tomato sofrito sauce

CARRILLERAS DE CERDO **GF**
Pork cheeks braised with red wine, woodland mushrooms, chick peas, rosemary & garlic **(£3 Supplement)**

BUTIFARRA NEGRA
Black pudding, poached egg, hollandaise, serrano crumb & apple gel

TAJINE DE CORDERO
Slow-cooked lamb tagine with paprika, cumin, tomatoes, cinnamon, sultanas & apricots **(£3 Supplement)**

CHORIZO Y BUTIFARRA NEGRA
Sautéed chorizo & black pudding with spicy tomato sauce

Mariscos

CHIPIRONES FRITOS
Crisp-fried baby squid with adobo & sweet smoked paprika, rocket, lemon dressing & spicy alioli

VIEIRAS CON SERRANO
Two seared king scallops, basil & leek cream sauce, Serrano crumb & crispy rocket **(£3 Supplement)**

MEJILLONES A LA MARINERA **GF**
Shetland mussels, white wine, shallots, garlic & cream

SARTÉN DE MARISCOS **GF**
Pan-fried king scallop, king prawns & Shetland mussels, white wine & garlic butter **(£3 Supplement)**

PESCADO ADOBADO
Crisp-fried haddock pieces marinated in lemon & spices with paprika alioli

GAMBAS REBOZADAS
Large king prawns, sweet ginger & chilli glaze with crispy rocket

GAMBAS PIL PIL **GF**
King prawns roasted in olive oil, chilli, paprika & garlic

ARROZ DE MARISCOS **GF**
King prawns & Shetland mussels with rice with tomato & parsley **(£3 Supplement)**

GAMBAS PICANTES **GF**
Pan-fried large king prawns, green chilli, coriander & tomato sauce

BOQUERONES PICANTES **GF**
White anchovies marinated in fried garlic, parsley & chilli oil

Postres - £5 each

TARTA DE CHOCOLATE **V**
Rich, dark chocolate & coffee cake, mascarpone cream, hazelnut tuile & salted caramel sauce

SORBETE CON BAYAS **VG GF**
Gluten free & vegan fruit sorbet.

PASTEL DE LIMÓN Y QUESO **V**
Baked lemon & vanilla cheesecake, raspberry coulis, lemon gel & fresh raspberries

SUNDAE DE MARACUYÁ
Vanilla ice cream, white chocolate & coconut tuile, passion fruit coulis & passion fruit foam

PUDÍN DE CARAMELO **V**
Sticky rich date & toffee cake, salted caramel sauce, vanilla ice cream & caramelised walnuts

CREMA CATALANA **V GF**
Traditional crème brûlée

Accompaniamentos

FRENCH FRIES	£4 ⁹⁵
GARLIC BREAD LOAF V	£5 ²⁵
GARLIC & CHEESE BREAD LOAF V	£6 ¹⁵
BREAD & OLIVES VG	£6 ⁹⁵
Bread selection, olives, garlic & chilli	
MARINATED OLIVES VG GF	£4 ⁴⁵
Garlic & chilli	
HOUSE SALAD VG GF	£5 ⁵⁰
Lemon hinamin dressing	