



Cafe Andaluz

Restaurant Week
Dinner Menu

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Any 3 tapas & dessert from £20 per person

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

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 £4⁹⁵

GARLIC BREAD LOAF V £5²⁵

GARLIC & CHEESE BREAD
LOAF V £6¹⁵

BREAD & OLIVES VG £6⁹⁵

Bread selection, olives, garlic & chilli

MARINATED OLIVES VG GF £4⁴⁵

Garlic & chilli

HOUSE SALAD VG GF £5⁵⁰

Lemon hinamin dressing