

APPETISERS TO SHARE

All our products are fresh

	1/2 Ration	Ration
Steamed mussels with lime	6,90€	13,20€
Charcoal-grilled baby razor clams from the Ebro Delta with tapenade and pine nuts	12,80€	17,10€
Steamed Galician cockles with coriander oil	8,95€	15,10€
Large Palamós prawns	20,30€	30,70€
Cod fritters	7,95€	12,80€
Wood-grilled sardines from Barceloneta Llotja (Fish Market)	6,90€	13,20€
Fried fish (depending on market availability)	7,95€	13,40€
Andalusian style squid	12,50€	19,90€
Cantabrian anchovies 000	12,95€	20,30€
Marítim 'patatas bravas' spicy potatoes	5,70€	8,90€
Home-made acorn-fed Iberian ham croquettes	7,20€	10,70€
Home-made seafood croquettes	9,40€	15,20€
Fried artichokes	7,90€	9,90€
Wood-grilled octopus with potato confit and La Vera paprika		19,85€
Foie gras bonbons	8,10€	13,40€
Acorn-fed Iberian ham	15,20€	19,60€
Marítim appetiser selection (cockles, mussels, squid, 'patatas bravas' spicy potatoes, fried fish)		20,30€
Toasted 'coca' (flatbread) with tomato		2,30€

SALADS AND STARTERS

Cesar salad with wood-grilled chicken and croutons	7,90€
Seasonal tomato salad with tuna and spring onion	9,95€
Green salad with asparagus and Cantabrian tuna	8,90€
Lobster and red prawn salad	22,90€
Broken fried farmhouse eggs with fried potatoes and acorn-fed Iberian ham	9,90€
Fish soup	9,90€
Grilled vegetables with virgin olive oil	9,90€

WOOD-GRILLED MEAT

Nebraska veal hamburger	16,95€
Friesian dry-aged veal entrecote	22,50€
Beef tenderloin	24,40€



Please ask our waiters for information on allergens

VAT included

RICE DISHES

Rice is sacred to us!
That's why we only use "bomba"
rice brought from the Ebro Delta or Pals

- Marítim seafood paella 24,50€
- Rice a banda with Norway lobster broth from the coast 19,95€
- Calasparra Designation of Origin (DO) rice with vegetables 20,50€
- Black rice with squid 19,95€
(paella cooked in squid ink)
- Fideuà noodles with prawns 22,30€
- Rice in lobster broth 29,50€

SEAFOOD

- Wood-grilled scallops with rosemary 22,95€
- Large Palamós prawns 30,70€
- Wood-grilled King Crab legs 34,90€
- Wood-grilled Spanish lobster (whole piece) 42,00€
- Wood-grilled spiny lobster (whole piece)
According to season
- "Large Maritim seafood platter" (2 people) 88,00€
(Mussels, clams, king crab, shrimps, razor clams, prawns, scallops, lobster)

FISH

Our fish is fresh each day from the fish market, and is baked or grilled in oak wood with a touch of burnt rosemary oil.

- Wood-grilled sardines from Barceloneta Llotja (Fish Market) 12,50€
- Wood-grilled octopus with potato confit and La Vera paprika 19,85€
- Longline hake San Sebastian style with oil, garlic and hot pepper 20,30€
- Wood-grilled monkfish from the coast (whole piece) 20,60€
- Wood-grilled Barbate tuna steak with potato confit 22,95€
- Barceloneta fish stew 25,60€
- Wood-grilled Mediterranean sole (whole piece) 26,50€
- Large wood-grilled turbot steak 27,95€
- Grilled fish and seafood 29,70€
- Large wood-grilled sea bass steak 29,50€



DESSERTS

- Apple tart with vanilla ice cream 6,75€
(house speciality)
- Gold ingot (chocolate) 6,75€
- Crunchy biscuit and raspberry cheesecake 6,75€
- White chocolate cake with hints of cinnamon 6,75€
- Pineapple carpaccio with crema catalana
(crème brûlée) mousse 6,75€
- Crispy chocolates with a touch of mint 6,75€
- Molten chocolate cake with a scoop
of vanilla ice cream 6,75€
- Homemade tiramisu 6,75€
- Crema catalana (crème brûlée) with biscotti 6,75€
- Citrus sherbet 6,75€
- Lemon and basil sorbet with Xoriguer Gin 6,75€
- Rice pudding ice-cream 6,75€
- Belgian chocolate ice-cream with
chocolate shavings 6,75€
- Vanilla ice cream with hot chocolate 6,75€