

MARITIM



Starters to share

Andalusian gazpacho with ham shavings

Mini coca bread with tomato and Iberian ham

Home-made Gorgonzola cheese and walnuts croquettes

Hummus with crispy papadum and Lebanese spices

Salad of five lettuces with cubes of crispy brie cheese

Andalusian style fried White Prawns

Skewer of Iberian secret grilled with rosemary oil

Rice a banda with Norway lobster broth from the coast

Dice of grilled tuna, with pickled vegetable

Bread



Crema catalana (crème brûlée) with biscotti



Mineral Water

Wine: Arienzo Crianza Marqués de Riscal /
Xic Blanc d'Agustí Torelló Mata

MARITIM

RESTAURANT

Menus for groups

REM



Starters to share

Cold garlic and almond soup

Mini coca bread with tomato and Iberian ham

Fried eggs with fried squid and mayonnaise of miso

Foie sandwich with violet jam

Gilt-head tartare with pink pepper and wasabi sauce

Quinoa salad with semi-marinated salmon and pickled vegetables

Bread



Rice a banda with Norway lobster broth from the coast

or

Veal beef dices with hummus, sesame and zucchini spaghetti

or

Wood-grilled longline salmon with baked potatoes and pack choi



Chocolate bonbons with mint



Mineral Water

Wine: Arienzo Crianza Marqués de Riscal /
Xic Blanc d'Agustí Torelló Mata
Coffee



Rice main course Maxim 60 pax

ORSA



Starters to share

Beet gazpacho with tomato and anchovy cubes

Homemade croquettes of Iberian acorn-fed ham

Calamari and Spanish peppers with Japanese spices (Shichimi)

Foie bonbons with apple and tomato jam

Tuna in tempura with wasabi mayonnaise

Cut of Wonton Pasta with Russian Salad

Bread



Dorado of tempered noodles with prawns and sea clams

or

Grilled sea bass on a bed of spinach accompanied with
tomato and avocado tartar

or

Iberian secret grilled with pumpkin dice and baked peppers



Homemade Tiramisu



Mineral Water

Wine: Arienzo Crianza Marqués de Riscal /

Xic Blanc d'Agustí Torelló Mata

Coffee

MARITIM

RESTAURANT

Menus for groups

BABORD



Starters to share

Cup of green peas with parmesan

Mini coca bread with tomato and Iberian ham

Katafi prawns borchette with romesco sauce

Seasonal tomato salad with tuna and spring onion

Salmon bonbons with cream cheese and trout caviar

Tosted bread with smoked sardine, olives and rocket

Beef tenderloin with Café Paris sauce

Bread



Black rice with squid (paella cooked in squid ink)

or

Duck breast tournedo with foie and mashed potatoes

or

Wood-grilled Hake with baked potatoes and grilled vegetables



Hand-made truffles with orange cream



Mineral Water

Wine: Protos / Martín Códax

Coffee



Rice main course Maxim 60 pax

MARITIM

RESTAURANT

Menus for groups

ESCOTA



Starters to share

Foie yogurt with passion fruit and macadamia nuts

Mini coca bread with tomato and Iberian ham

Foie sandwich with violet jam

Mini roll of Caesar salad, with apple and vinaigrette

Steak tartar spoon

Spinach salad with goat's cheese and red fruit vinaigrette

Tataki of tuna with guacamole and yogurt cream with lime

Bread



Sea Food Paella "a la Barca"

or

Lamb with truffle parmentier and pistachio

or

Wood-grilled Gilt-head with tomato tartar



White chocolate cake with cinnamon



Mineral Water

Wine: Protos / Martín Códax

Coffee

BOTAVARA



Starters to share

Capuchino crab with potato foam.

Acorn-fed Iberian ham

Toast of tuna tartar with trout caviar

Crunchy custard ravioli with wasabi mayonnaise

Miniburger with with Tou de Til-lers cheese and truffle oil

Prawns and Norway lobster sauteed with garlic

Spinach salad with ham and foie dices

Bread



Paella marinera with lobster

or

Friesan dry-aged veal entrecote with potato and buckwheat beds

or

Wood-grilled monkfish from the coast with Pak Choi and romani oil



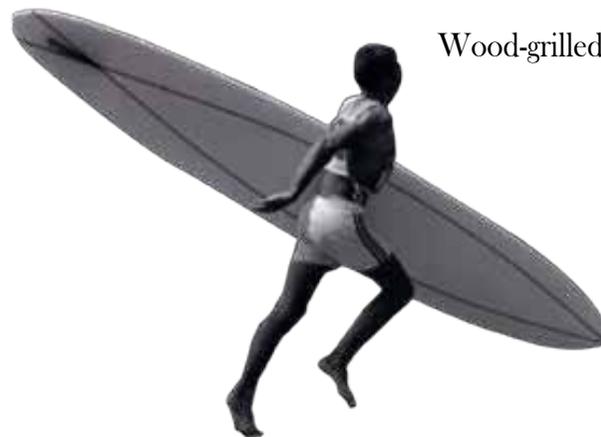
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Mineral Water

Wine: Protos / Martín Códax

Coffee



Rice main course Maxim 60 pax

MARITIM

RESTAURANT

Menus for groups

VERD



Green salad with asparagus and Cantabrian tuna

Grilled vegetables with virgin olive oil

Bread



Rice DO "Calasparra" with vegetables



Pineapple carpaccio with Catalan cream



Mineral Water

Wine: Arienzo Crianza Marqués de Riscal /
Xic Blanc d'Agustí Torelló Mata

Coffee

HALAL



To share

Clams from the coast

Seasonal tomato salad with tuna and tender onions

Bread



Grilled Halal steak with potatoes
or

Rice with vegetables DO 'Calasparra'



Homemade Tiramisu



Mineral Water

Coffee



Rice main course Maxim 60 pax