

## MARITIM



Tapas to share  
Foie gras parcels  
Cod fritters  
Steamed mussels with lime  
Andalusian style fried white prawns  
Broken fried farmhouse eggs with chips  
and acorn-fed Iberian ham  
Rice “a banda” cooked with scampi broth  
Seasonal tomato salad with tuna and spring onion  
Home-made seafood croquettes  
Toasted coca bread with tomato

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Catalan Crème Brûlée with “carquiñolis”

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Mineral water

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

## REM



Starters to share  
Home-made acorn-fed Iberian ham croquettes  
Steamed mussels with lime  
Andalusyan style fried calamari  
Marítim ‘patatas bravas’ spicy potatoes  
Seasonal tomato salad with tuna  
and spring onion  
Toasted coca bread with tomato  
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Rice “a banda” cooked with scampi broth  
or  
Wood grilled longline salmon with eggplant and ciboulet

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Catalan Crème Brûlée with “carquiñolis”

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Mineral water

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



## ORSA



Starters to share

Home-made acorn-fed Iberian ham croquettes  
Seasonal tomato salad with tuna and spring onion

Andalusyan style fried fish  
Steamed mussels with lime

Foie gras parcels

Cod fritters

Toasted coca bread with tomato



Rice “a banda” cooked with scampi broth  
or

Longline hake “Ondarressa” style with baked potatoe



White chocolate cake with hints  
of cinnamon



Mineral water

Wine: Arienzo Crianza Marqués de Riscal /

Xic Blanc d'Agustí Torelló Mata

Coffee

## BABORD



Starters to share

Home-made seafood croquettes

Foie gras parcels

Fried artichokes

Acorn-fed Iberian ham

Andalusyan style fried calamari

Toasted coca bread with tomato



Black rice with cuttlefish and alioli crown  
or

Tail of wood-grilled monkfish with sautéed  
vegetables and rosemary oil



Gold ingot (chocolate)



Mineral water

Wine: Protos / Martín Códax

Coffee



## VERDE



Green salad  
with asparagus

or

Vegetables on the grill with virgin olive oil



Calasparra D.O. rice with vegetables



Catalan Crème Brûlée with “carquiñolis”



Toasted coca bread with tomato

Mineral water

Wine: Arienzo Crianza Marqués de Riscal /

Xic Blanc d'Agustí Torelló Mata

Coffee

## HALAL



Clam marinière casserole

or

Seasonal tomato salad with flank of tuna  
and spring onion



Grilled Halal entrecote with potatoes

or

Calasparra D.O. rice with vegetables



Thin-crust ed apple pie  
with vanilla ice-cream (house speciality)



Toasted coca bread with tomato

Mineral water or soft-drink

Coffee

