

MARINA

coastal food

# COASTAL FOOD

**Welcome to our culinary oasis.**

A place where freshness and authenticity merge to create an unforgettable dining experience.

Our menu, designed with passion and creativity celebrates the connection between land and the Mediterranean Sea presenting a variety of options ranging from traditional recipes to innovative creations that will delight all your senses.

Enjoy with us the essence of the Mediterranean and celebrates the simple pleasures of life in every bite.

## TAPAS

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### JAMÓN IBÉRICO AMB PA AMB TOMÀQUET 34

Freshly sliced acorn-fed Iberian ham, toasted Barcelona crystal bread, handpicked *Ramallet* tomatoes, organic extra virgin olive oil, sea salt flakes

### PATATAS BRAVAS 14

Hand-cut potatoes, Brava sauce with smoked *pimentón* from Extremadura, aioli

### IBERIAN HAM CROQUETTES 16/5 PCS

Iberian ham croquettes prepared in a creamy bechamel sauce

### ROAST CHICKEN CROQUETTES 14/5 PCS

Locally sourced chicken prepared in a creamy bechamel sauce

### CRISPY ATLANTIC COD FISH BUÑUELOS 17/5 PCS

Traditional recipe of locally prepared *bacalao*, battered and fried saffron, scented organic flower honey aioli

### HUMMUS AND SPINACH CROQUETTES 12/5 PCS

Creamy hummus and braised young spinach croquettes

### MEDITERRANEAN SELECTION 28

Spiced hummus, fragrant tzatziki, muhamara, oven toasted pita pocket, vegetable *crudités*

### SHRIMPS AL AJILLO 26

Sant Carles shrimps, charred garlic, red chili, Rías Baixas Albariño white wine

### PA AMB TOMÀQUET 9

Toasted Barcelona crystal bread, handpicked *Ramallet* tomatoes, organic extra virgin olive oil, sea salt flakes

## CRUDO BAR

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### ATLANTIC SALMON TIRADITO 27

Home-cured Atlantic salmon, yuzu infused with passion fruit, smoked avocado, silky coconut cream, handpicked organic micro greens, Valencian orange, red chili strands

### THE ULTIMATE BEEF TARTARE 37

Hand-cut Catalan Pyrenees beef tenderloin, egg yolk emulsion, Dijon mustard, hand-harvested Navarre piparra chili pepper, cornichons, capers, artisanal *Giulio Bulloni* crispbread

### MANGO CEVICHE, AJÍ AMARILLO 19

Mango, *ají amarillo* chili, red radish, coriander, red onions, garlic, ginger, vegan *leche de tigre*

## SALADS

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### GREEK SALAD 26

Green peppers, red onions, local tomatoes, Kalamata olives, cucumber, creamy feta cheese

Add avocado 4 | beef *a la plancha* 9

### FARMERS SALAD 19

Hand selected lettuce, locally sourced tomatoes, young carrots, seasonal greens, herbed vinaigrette

Add marinated Mediterranean anchovies 5 | sardines 5

### COUNTRY CAESAR SALAD 25

Crispy Romain lettuce, homemade anchovy dressing, rustic croutons, parmesan shavings, cherry tomatoes, crispy bacon

Add slow cooked grain-fed chicken 5 | marinated shrimps 6 | anchovies 5

## MONTADITOS

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### EXTREME AVOCADO MONTADITO 26

Toasted Barcelona crystal bread, sliced Hass avocado, Pugliese burrata, confit locally sourced tomatoes, extra virgin olive oil pearls, young arugula

## FROM THE GRILL

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### FISH OF THE DAY MP

Catch of the day from the local market

### WHOLE MEDITERRANEAN DORADE 53

Grilled in our wood fired Jospier, filleted on your table

### MEDITERRANEAN SEA BASS 28

Grilled in our wood fired Jospier

### GALICIAN OCTOPUS 38

Wood fired octopus from Pontevedra with a hint of smoked paprika *pimentón de la Vera*

### MATURED ENTRECÔTE 45

Matured 300gr entrecôte cooked in our wood fired Jospier

### ANGUS SIRLOIN 38

200gr angus sirloin cooked in our wood fired Jospier

INCLUDED WITH YOUR CHOICE OF ONE SAUCE AND ONE SIDE

## Sauces

### CATALAN HAZELNUT ROMESCO 5

### BEURRE BLANC 5

### CHIMICHURRI 5

## Side Dishes

### FRENCH FRIES 9

### PARMESAN AND TRUFFLE FRIES, ALIOLI 12

### CHARGRILLED ASPARAGUS 9

### PIMIENTOS DE PADRÓN 7

### CHARGRILLED BROCCOLINI 9

### GARDEN GREEN SALAD 9

## DESSERTS

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### LAMINATED FRESH FRUIT 14

Selection of seasonal market fruits and berries

### ROSEMARY INFUSED ROASTED PEACH 15

Roasted peach, rosemary from our Arts Garden, red currant coulis, caramelized almonds, vanilla ice cream

### PASSION FRUIT AND COCONUT MEDLEY 15

Coconut sorbet, seasonal fruits, coconut tuiles

### SELECTION OF ICE CREAMS & SORBETS 8

*Bread service: Rustic bread, black olive tapenade, aioli | 5*

*We have at your disposal all the information relating to sensitive products for people with allergies. Consuming raw or undercooked meats, poultry, seafood, oysters or eggs may increase your risk of food borne illness. Prices in euros. 10% VAT included.*

# COASTAL SIPS

Immerse yourself in the relaxing and welcoming atmosphere accompanied by our wide selection of drinks.

Designed to elevate your dining experience and perfectly complement the creations of our chefs, each drink has been specially selected to highlight the flavors of our ingredients.

Do not hesitate to explore our exclusive cocktails inspired by the Mediterranean lifestyle highlighting the freshness and vitality of Marina Coastal Food.

## CHAMPAGNE

	Glass	Bottle
MOËT & CHANDON BRUT IMPÉRIAL	23	120
MOËT & CHANDON BRUT IMPÉRIAL MAGNUM (1.5 L)		220
MOËT & CHANDON BRUT ROSÉ	26	140
MOËT & CHANDON ICE IMPÉRIAL		120
MOËT & CHANDON ICE IMPÉRIAL ROSÉ		140
RUINART BLANC DE BLANCS		160
RUINART ROSÉ		180
DOM PÉRIGNON VINTAGE 2012		400
DOM PÉRIGNON ROSÉ		690

## WHITE WINE

FRANSOLA, SAUVIGNON BLANC	16	70
PAZO DAS BRUXAS, ALBARIÑO	16	70
PARVUS, CHARDONNAY	14	65
BELONDRADE, QUINTA APOLONIA, VERDEJO	17	75
CHABLIS MONT MILLEU, CHARDONNAY		130

## RED WINE

JEAN LEON LE HAVRE, CABERNET	13	55
LUIS ALEGRE, TEMPRANILLO	16	70
EL PISPA, GARNACHA	12	50
NUMANTHIA, TINTA DE TORO, TORO	24	110

## ROSÉ WINE

	Glass	Bottle
JEAN LEON 3055 ROSÉ, PINOT NOIR	16	60
WHISPERING ANGEL, GARNACHA		75
WHISPERING ANGEL MAGNUM (1.5 L)		140
MIRAVAL		80
MIRAVAL MAGNUM (1.5 L)		150

## CAVA

CODORNÍU ARS COLLECTA BLANC DE BLANCS	16	70
CODORNÍU ARS COLLECTA GRAND ROSÉ RESERVA	17	80

## SANGRÍA

	Glass	Pitcher
RED OR WHITE WINE SANGRÍA	19	75
CAVA SANGRÍA	21	80
CHAMPAGNE SANGRÍA	25	120

## BEER

ESTRELLA DAMM		10
ESTRELLA DAMM LEMON		10
INEDIT		11
MALQUERIDA		11
FREE DAMM		8
ESTRELLA BUCKET 5 BEERS		45

## SOMETHING FRESH

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BANANA AND STRAWBERRY	14
CELERY, APPLE, GINGER, SPINACH, LIME	14
ORANGE, APPLE, GINGER, CARROT	14
BEETROOT, APPLE, CARROT, LEMON, POMEGRANATE, GINGER	14

## COLD BEVERAGES

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WATER	6
SPARKLING WATER	6
SOFT DRINKS	5
Pepsi, Pepsi Max, Seven Up, Schweppes, Lipton Ice Tea	
RED BULL	12
JUICES	5

## HOT BEVERAGES

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ESPRESSO	4
DOUBLE ESPRESSO	5
CAFÉ LATTE	5
CAPPUCCINO	5
AMERICANO	5
DAMMANN TEA SELECTION	7
English Breakfast, Earl Grey, Green Tea	

## SIGNATURE COCKTAILS & LONG DRINKS

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WATERMELON SPLASH	18
Bombay Sapphire Gin, watermelon juice, lime juice, sugar syrup	
SPICY MANGO	18
Bacardi Carta Blanca Rum, pineapple juice, lime juice, mango cream	
GRAPEFRUIT LEMONADE	19
Grey Goose Vodka, grapefruit juice, lime juice, grenadine syrup, honey syrup	
LA PISCINA	20
Moët & Chandon Ice Imperial, berries	
BASIL POOL	20
Grey Goose Vodka, Moët & Chandon Ice Impérial, lime juice, basil syrup	
CUCUMBER COOLER	21
Tequila Patrón, Cointreau, cucumber juice, apple juice, lime juice, sugar syrup	
CLASSIC COCKTAILS & LONG DRINKS	18 - 25
Ask your waiter for our selection	

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