

# MARINA

coastal food

LUNCH MENU

DINNER MENU

# 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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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.

## TO SHARE

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### ‘JAMÓN IBÉRICO AMB PA AMB TOMÀQUET’ 34

Fresh sliced acorn-fed Iberian ham, toasted 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

### BRIE AND TRUFFLE CROQUETTES 15/12 PCS

Crispy fried brie and truffle croquettes

### CANTABRIAN ANCHOVIES, ‘PA AMB TOMÀQUET’ 33

Marinated anchovies from the Bay of Biscay, hand picked tomatoes, balsamic reduction, pickled Navarra Piparra chili peppers, manzanilla olives

### SARDINES IN ‘ESCABECHE’ 23

Traditional Mediterranean recipe of flamed sardines preserved in Chardonnay vinegar, roasted marinated vegetables

### SHRIMPS ‘AL AJILLO’ 26

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

### ATLANTIC SALMON ‘TIRADITO’ 27

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

### MARINATED ROASTED EGGPLANT 23

Smoky wood-fired roasted eggplant, manzanilla olives, organic Castilla pine nuts, Vermouth-Cabernet Sauvignon vinegar reduction, yoghurt infused with rosemary

### VALENCIAN ‘ESCALIVADA’ 23

Smoky wood-fired roasted eggplant, red peppers and onions, locally sourced goat cheese, organic honey infused with rosemary  
Add anchovies 5 | marinated sardines 5

### FRESH SHUCKED LOCAL OYSTERS 48/6 PCS

Locally sourced oysters from Ebro Delta containing rich marine flavors, the saltiness of the Mediterranean Sea and the sweetness of the Ebro river bay

### 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

### CAVIAR 110

30g of Oscietra Caviar, sour cream, finely chopped red onions, soft blinis, hard boiled egg

### ‘PA AMB TOMÀQUET’ 9

Toasted crystal bread, hand picked Ramallet tomatoes, organic extra virgin olive oil, sea salt flakes

### ‘PIMIENTOS DE PADRÓN’ 7

Galician Padrón peppers, Maldon sea salt flakes

## FROM THE GRILL

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### FISH OF THE DAY MP

Catch of the day from the local market

### SALT-CRUSTED SEA BASS (45 MIN) 125

For two people. Mediterranean sea bass in a crust of marine salt, filleted on your table side

### WHOLE MEDITERRANEAN DORADE 53

Grilled in our wood fired Jospier, filleted on your table side

### GALICIAN OCTOPUS 38

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

### ‘BULHÃO PATO’ CLAMS 35

Galician clams broiled over wood fire with garlic, coriander, Rías Baixas Albariño white wine

## HAKE 33

Wood fired Atlantic hake, Mediterranean olives, squid ink aioli

## ANGUS STRIPLOIN 45

300gr of angus striploin cooked in our wood fired Jospier

## ANGUS TENDERLOIN 38

200gr of angus tenderloin cooked in our wood fired Jospier

## BONE-IN RUBIA GALLEGA BEEF CHULETÓN 105

1kg of premium quality bone-in Rubia Gallega beef from the Galicia region in the north of the Iberian Peninsula chargrilled in our wood fired Jospier

INCLUDED WITH YOUR CHOICE OF ONE SAUCE AND ONE SIDE

## Sauces

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CATALAN HAZELNUT ROMESCO 5

BEURRE BLANC 5

CHIMICHURRI 5

## Side dishes

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FRENCH FRIES 9

WOOD FIRED ROASTED VEGETABLES 12

PARMESAN AND TRUFFLE FRIES, AIOLI 12

CHARGRILLED GREEN ASPARAGUS 9

‘PIMIENTOS DE PADRÓN’ 7

GARDEN GREEN SALAD 9

## DESSERTS

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### SLICED 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 tuilles

### CHOCOLATE AND MANGO 16

70% dark chocolate, mango, crunchy praliné

### SIGNATURE DESSERT SELECTION OF OUR CHEF PÂTISSIER 25

For two people

### SELECTION OF ICE CREAMS AND SORBETS 8

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

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CHAMPAGNE	Glass	Bottle 0.75 l	Bottle 1.5 l
MOËT & CHANDON BRUT IMPÉRIAL	23	120	220
MOËT & CHANDON BRUT ROSÉ	26	140	
MOËT & CHANDON VINTAGE 2015		150	
MOËT & CHANDON ICE IMPÉRIAL		120	220
MOËT & CHANDON ICE IMPÉRIAL ROSÉ		140	260
RUINART BLANC DE BLANCS		160	
RUINART ROSÉ		180	
DOM PÉRIGNON VINTAGE 2012		400	
DOM PÉRIGNON ROSÉ		690	

  

ROSÉ WINE	Glass	Bottle 0.75 l	Bottle 1.5 l
JEAN LEON 3055 ROSÉ, PINOT NOIR	16	60	
WHISPERING ANGEL, GARNACHA		75	140
MIRAVALL		80	150

  

WHITE WINE	Glass	Bottle 0.75 l
FRANSOLA, SAUVIGNON BLANC	16	70
PAZO DAS BRUXAS, ALBARIÑO	16	70
PARVUS, CHARDONNAY	14	65
BELONDRADE, QUINTA APOLONIA, VERDEJO	17	75
LA VICALANDA, TEMPRANILLO		80
GODEVAL REVIVAL, GODELLO		100
CHABLIS MONT MILLEU, CHARDONNAY		130

RED WINE	Glass	Bottle 0.75 l
JEAN LEON LE HAVRE, CABERNET	13	55
LUIS ALEGRE, TEMPRANILLO	16	70
EL PISPA, GARNACHA	12	50
NUMANTHIA, TINTA DE TORO, TORO	24	110
SCALA DEI PRIOR, GARNACHA TINTA	18	80
FINCA GARBET, SYRAH		210

  

CAVA	Glass	Bottle 0.75 l
CODORNÍU ARS COLLECTA BLANC DE BLANCS	16	70
CODORNÍU ARS COLLECTA GRAND ROSÉ RESERVA	17	80
RECAREDO TERRERS BRUT NATURE GRAN RESERVA	17	80
GRAMONA CELLER BATLLE		150

  

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

  

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

## SMOOTHIES & DETOX JUICES

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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 ESPESSO	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 SMILES	18
Tequila Patrón Silver, Martini Fiero, watermelon juice, lime juice, simple syrup	
THE FRENCH SPRITZ	20
St.Germain, Grey Goose Vodka, lemon juice, mint, Champagne	
PICANTE MANGO DANCE	18
Chili pepper infused Rum Bacardi Blanco, mango, passion fruit, lime juice	
SMOKING PALOMA	20
Del Maguey Vida Mezcal, grapefruit juice, lime juice, agave syrup, London Essence pink grapefruit crafted soda	
INFINITY MULE	18
Grey Goose Vodka, lime juice, grapefruit juice, London Essence ginger beer	
COOL AS A CUCUMBER	18
Bombay Sapphire Gin, St.Germain, cucumber juice, lime juice, splash of soda	

## CLASSIC COCKTAILS & LONG DRINKS

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CLASSIC COCKTAILS & LONG DRINKS	18 - 25
Ask your waiter for our selection	

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