



Carte

Tapas

Sea urchins au gratin	5,50 €/u.
Grilles scallops	6,00 €
Steamed mussels	6,50 €
Sauteed coquina clams	12,00 €
Shrimps in garlic sauce	9,00 €
Fried squid andalusian style	6,50 €
Baby squid andalusian style	7,00 €
Iberian cured ham	8,00 €
Homemade roast croquettes	2,00 €/u.
Fried potatoes	3,50 €
Fried potatoes in spicy sauce	4,50 €
Catalan tomato toast bread	3,50 €

First course

Salad with goat cheese and dried fruits and nuts	8,50 €
Toast topped with roast vegetables and anchovies	9,00 €
Veal carpaccio with parmesan flakes	11,00 €
Carpaccio of galician-style octopus	11,00 €
Shellfish bisque	8,00 €
Soup of the day	8,00 €
Homemade canelloni au gratin	9,00 €

Second course

Mixed paella*	19,00 €
Vegetables paella*	19,00 €
Lobster paella*	28,00 €
Fideuà*	19,00 €
Lobster fideuà *	28,00 €
Grilled lobster	29,00 €
Grilled cuttlefish with seasonal garnish	12,00 €
Salmon with cava or grilled	15,00 €
Grilled sea bass supreme with seasonal garnish	19,00 €
Sea bass to Marsol chef's taste	20,00 €
Chicken catalan style	18,00 €
Grilled entrecôte with seasonal garnish	18,00 €
Grilled veal tenderloin with seasonal garnish	21,00 €
Grilled lamb chops	16,00 €

Dessert

Baked apple	5,50 €
Pears in wine	6,00 €
Crème brûlée	4,50 €
Homemade crème caramel	4,00 €
Chocolate coulant	6,00 €
Fruit mosaic	6,50 €
Fresh fruit salad	5,50 €
Cake of the day	5,00 €
Crocanti ice cream	4,50 €
Frozen truffles	5,50 €
Ice cream to taste (2 flavors)	5,00 €

*Min. 2 PAX
VAT INCLUDED