

To Share

Hand-carved acorn-fed Ibérico ham	20,00 €
Burrata salad with house-confit tomatoes and cashew pesto	13,00 €
Marsol Caesar salad	13,00 €
Delta mussels steamed with Fino sherry	13,00 €
Andalusian-style squid with citrus mayonnaise	13,00 €
Pure Ibérico ham croquettes	1,75 €/u
Spinach croquettes	1,75 €/u
Cod 'kokotxas' and cockles in salsa verde	22,00 €
Baby cuttlefish and chickpea stew 'a la bruta'	19,00 €
Gratinated sea urchins	6,00 €/u
Pumpkin and orange soup	12,00 €
Beef carpaccio	13,00 €

From Sea to Table · Market Produce

Market Catch: Every day we select the finest seafood, depending on the day's catch and the season.

Red prawns, Delta razor clams, John Dory, grouper, scorpion fish...*

Please ask our front-of-house team about today's selection.

*Product subject to daily availability.

M.P.

Market Price

Dry Rice Dishes

Rice with cuttlefish and squid	22,00 €
Rice with prawns and Ibérico pork jowl	24,50 €
Rice with Ibérico 'secreto', mushrooms and aged Parmesan	21,50 €
Seasonal vegetable rice	20,00 €

Creamy Rice Dishes

Creamy rice with red prawns and artichoke	26,00 €
Creamy lobster rice	32,00 €

Fideuá

Seafood fideuá	22,00 €
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Fish & Meat

Fish of the day, grilled on the 'plancha' or over charcoal	21,00 €
Sea bass with parsley velouté and salmon roe	23,50 €
Charcoal-grilled octopus with celeriac parmentier	20,00 €
Charcoal-grilled aged beef entrecôte with potato and bacon terrine	21,00 €
Ibérico 'presa' with mustard and pickled vegetables	23,00 €
Sirloin steak	23,00 €
Lamb chops	20,00 €

Homemade Desserts

Crema catalana mousse	7,00 €
Thin apple tart with vanilla ice cream	7,00 €
Chocolate coulant with sea salt	7,00 €
Marsol seasonal fruit salad	7,00 €
Baked creamy cheesecake	7,00 €
Artisan sorbets and ice creams	7,00 €

