



Menu

First course

Goat cheese salad and nuts
Avocado, mango and strawberry salad
Tomato and buffalo mozzarella salad
Tomato tartare with soft basil vinaigrette
Veal carpaccio with parmesan flakes
Octopus carpaccio galician style (supl.+2)
Salmon roll stuffed with roasted vegetables (supl.+2)
Steamed mussels
Fried small fish from the coast
Gazpacho
Tagliatelle bolognese
Tagliatelle carbonara

Second course

Mixed paella*
Vegetables paella*
Lobster paella* (supl. +12)
Fideuà*
Lobster fideuà* (supl. +12)
Grilled cuttlefish with seasonal garnish
Grilled salmon with seasonal garnish
Sea bass to Marsol's chef taste (supl.+9)
Grilled sole with seasonal garnish (supl.+8)
Grilled sea bass supreme with seasonal garnish (supl.+8)
Chicken and Norway lobster stew
Beef steak with seasonal garnish (supl.+4)
Grilled veal with roasted vegetables (supl.+6)
Grilled lamb chops (supl.+4)

Dessert

Assorted fruit
Crema catalana
Homemade crème caramel with cream
Pears in wine
Baked apple
Cake of the day
Chocolate coulant with cream
Crêpe with chocolate and cream
Ice cream flavours to choose
Crocanti ice
Frozen truffles with cream
Orange juice

*Min. 2 PAX