



Menu

First course

Burrata salad with house-confit tomatoes and cashew pesto

Marsol Caesar salad

Delta mussels steamed with Fino sherry

Pure Ibérico ham croquettes

Baby cuttlefish and chickpea stew 'a la bruta'

Pumpkin and orange soup

Second course

Dry rice with cuttlefish and squid*

Dry rice with Ibérico 'secreto', mushrooms and aged Parmesan*

Seasonal vegetable dry rice*

Seafood fideuá*

Fish of the day, grilled on the 'plancha' or over charcoal

Charcoal-grilled aged beef entrecôte with potato and bacon terrine

Lamb chops

Homemade desserts

Crema catalana mousse

Chocolate coulant with sea salt

Marsol seasonal fruit salad

Creamy cheesecake

Ice cream of your choice (2 flavors)

*Min. 2 PAX