christmas Menu 1

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Foie gras yogurt with passion fruit and cashews Burrata stracciatella with tomato tartar, rocket and truffle balsamic Iberian ham with oil and tomato on coca bread Baby cuttlefish croquettes Crab ravioli with wasabi mayonnaise Kataifi prawns brochette

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Monkfish "involtini" on a pumpkin parmentier with prawns and vegetables or

Lamb mellow ingot with truffled parmentier, roasted pumpkin dices and rosemary

*

Bread Chocolate Christmas Tree stuffed with raspberry jam Water or Soft drink Coffee Xic Blanc Agustí Torelló or Arienzo Criança

55,00 €

vat included

NEW YEAR'S EVE MENU

Iberian acorn-fed ham with oil and tomato on coca bread Foie terrine sandwich with violet marmalade Oyster with Thai mignonette sauce Crab capuccino

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Prawn salad with avocado, mango and tomatoes with chive oil and pine nuts

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Lobster with seafood cream and rocket and Beef fillet with carrot parmentier, glazed shallots with honey and rosemary

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Bread Petit Fours Water or Soft drink and Coffee Protos or Martín Códax Agustí Torelló Mata cava

Grapes and Gift bag

99,00€ vat included

christmas Menu 2

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Iberian acorn-fed ham with oil and tomato on coca bread Tuna tataki with hoisin sauce, guacamole and oyster leaves Roastbeef toast with chimichurri sauce and black chanterelles Shrimp croquettes with guacamole mayonnaise Oyster with yuzu sauce Rice "a banda" with Norway lobster broth taste

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Assorted grilled fish and seafood with creamy miso sauce or Wood grilled fillet beef, mushrooms sauce with artichokes and sautéed potatoes

*

Bread Chocolate Christmas Tree stuffed with raspberry jam Water or Soft drink Coffee Protos or Martín Códax

69,00 €

vat included





MAKE YOUR BOOKING

Moll d'Espanya s/n (access by Reial Club Marítim) **93 221 17 75**

www.maritimrestaurant.es

