CHRISTMAS MENU 1

Boletus cream with Idiazábal cheese Iberian acorn-fed ham croquette Avocado tartare with wakame seaweed Brava potato with "very spicy brava" sauce Crab toast citrus mayonnaise Shrimp salad with avocado, cream cheese and red fruit vinaigrette Iberian meat skewer with chimichurri New York mini burger with bbq sauce and cucumber

Veal tournedo with vanilla pumpkin parmentier and parmesan shavings or

Roasted monkfish with mushrooms and seafood sauce

* Bread

Noel Cheesecake Wine cellar: Martín Códax / Protos Cava Water, infusion and coffee

56€ vat included

NEW YEAR'S EVE MENU

Shrimp ceviche with citrus, mint and coriander Smoked sardine loin, tomato and black olive sauce in toast Steak tartare with crispy toast Cod with olive sauce, corn nuts and mango Iberian meat skewer marinated with chimichurri

*

Scallop with apple, mango and sprouts salad and ½ Lobster with seafood cream and rocket and Beef steak with truffled potato and red wine onion

* Bread

Petits Fours Wine Cellar: Martín Códax, DO Rías Baixas Protos, DO Ribera del Duero Cava Agustí Torelló Brut Water, infusion and coffee

Grapes and new year's gift bag

99€ vat included

CHRISTMAS MENU 2

Foie, chocolate and praline lollipop Steak skewer with Pedro Ximénez Crab toast and citrus mayonnaise Shrimp skewer with lime mayonnaise Pumpkin cream with parmesan

Shrimp salad with avocado, cream cheese and red fruit vinaigrette

or Foie-gras and caramelised apple mille-feuille with smoked sardine loin

Roasted beef fillet with tuber cream and thin slices of Iberian meat or

Turbot with black trumpet mushroom, peas and crab sauce

* Bread Noel Cheesecake Wine cellar:

Martín Códax / Protos Cava Water, infusion and coffee

69€ vat included



MAKE YOUR BOOKING

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

www.maritimrestaurant.com

