

La mar Salada
LA BARCELONETA

Passeig Joan de Borbó, 58



CONDITIONS

- It will be considered a group, and therefore, you can choose a closed menu, from 12 diners.
- Groups are not accepted, at noon on Saturdays, Sundays, and holidays.
- Reservation policy: the firm reservation will be considered at the time receive the amount, by bank transfer, of 50% of the total amount event.
- At the end of the service, all the confirmed diners will be charged.
48 hours before the event
- All services that are not within the opening hours of the restaurant, they will have to be quoted in advance.
- Drinks served before the meal are excluded.
- The stipulated drinks are:
Water, a bottle of wine for every four diners.
- Anything that is not included in the agreed menu will be charged separately



the share

Toast bread with tomatoe

Our Gilda
(olive, anchovy, piparra and orange)

Iberian ham croquette

Steamed mussels in rosemary flavour

Deep-fried squid with citrus mayonnaise

the rice

“Senyoret” rice with fresh seafood from the auction markets

dessert

Crème brûlée with a touch of citrus fruit

to drink

Water, black or white wine

Coffee and tea

50€

VAT INCLUDED



to share

Crispy coca with hanging tomato

Russian salad with roasted peppers and prawns

Deep-fried squid with citrus mayonnaise

Marinated anchovies with Gordal olives and oranges

The potato bomb... with spicy octopus bolognese

the rice

La paella...

with baby Norway lobster, prawns from Vilanova and mussels

dessert

Brownie gluten free with Tahitian vanilla ice cream

to drink

Water, black or white wine

Coffee and tea

55€

VAT INCLUDED



to share

Crunchy 'Coca' with hanging tomatoes

Endive frisée salad with romesco sauce,
beans from Ganxet and smoked codfish

Vilanova white prawn fritter with kimchi mayonnaise

Rock mussels with rosemary perfume

Razor clams with 'Maldonado' bacon, roast juice and pine nuts

Rock octopus with potato confit and 'La Vera' paprika

of your choice

(48 hours before)

Rice with octopus, salmorreta and chestnut oyster mushrooms

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Beef cheek ragout with sweet potato cream

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Grilled fish from Vilanova with roasted vegetables and romesco sauce.

dessert

Cheesecake with mango and sorbet

to drink

Water, black or white wine

Coffee and tea

65€

VAT INCLUDED