

MARINA

coastal food

[LUNCH MENU](#)

[DINNER MENU](#)

COASTAL FOOD

Welcome to our culinary oasis.

A place where freshness and authenticity merge to create an unforgettable dining experience.

Our menu, designed with passion and creativity celebrates the connection between land and the Mediterranean Sea presenting a variety of options ranging from traditional recipes to innovative creations that will delight all your senses.

Enjoy with us the essence of the Mediterranean and celebrates the simple pleasures of life in every bite.

TAPAS

IBERIAN HAM, 'PA AMB TOMÀQUET' 34

A delight not to be missed: freshly sliced acorn-fed Iberian ham, toasted Catalan bread, handpicked ramallet tomatoes, organic extra virgin olive oil and sea salt flakes

'PATATAS BRAVAS' 14

The ideal starter to your gastronomic journey: hand-cut potatoes, traditional brava sauce with smoked paprika from Extremadura and aioli

IBERIAN HAM CROQUETTES 16/5 PCS

A culinary local mastery prepared with a creamy béchamel sauce

ROAST CHICKEN CROQUETTES 14/5 PCS

Locally sourced chicken prepared with a creamy béchamel sauce

CRISPY ATLANTIC COD FISH 'BUÑUELOS' 17/5 PCS

Traditional recipe of locally prepared cod, battered and fried, saffron and scented organic flower honey aioli

HUMMUS AND SPINACH CROQUETTES 12/5 PCS

Creamy hummus and braised young spinach croquettes

MEDITERRANEAN SELECTION 28

Spiced hummus, fragrant tzatziki, muhamara, oven toasted pita pocket and vegetable crudités

SHRIMPS 'AL AJILLO' 26

Sant Carles shrimps, charred garlic, red chili and Rías Baixas Albariño white wine. A gastronomic delight when paired with our traditional 'pa amb tomàquet'

Add 'pa amb tomàquet' 9

'PA AMB TOMÀQUET' 9

A simple yet delicious delight and a true symbol of the Spanish cuisine: toasted Catalan bread, handpicked ramallet tomatoes, organic extra virgin olive oil and sea salt flakes

Bread service: Rustic bread, black olive tapenade, aioli | 5

We have at your disposal all the information relating to sensitive products for people with allergies. Consuming raw or undercooked meats, poultry, seafood, oysters or eggs may increase your risk of food borne illness. Prices in euros. 10% VAT included.

CHILLED SELECTION

ANDALUSIAN GAZPACHO 16

A Mediterranean summer staple crafted from fresh tomatoes, red onion and rustic croûtons. Drizzled with organic extra virgin olive oil

Add marinated shrimps 6 | Mediterranean anchovies 5 | sardines 5

MANGO CEVICHE, 'AJÍ AMARILLO' 19

A unique ceviche that bursts with flavor and colors: mango, yellow chili pepper, red radish, coriander, red onions and vegan 'leche de tigre'

CRUDO BAR

ATLANTIC SALMON 'TIRADITO' 27

A harmonious blend of textures and flavors, irresistible for its mesmerizing colors and freshness: home-cured Atlantic salmon with yuzu and passion fruit, garnished with smoked avocado, coconut cream and Valencian orange

THE ULTIMATE BEEF TARTARE 37

A culinary spectacle that transforms dining into an unforgettable experience. Hand-cut Catalan Pyrenees beef tenderloin, egg yolk emulsion, Dijon mustard, Navarre piparra chili pepper, cornichons and capers. Accompanied by artisanal crispbread

PERUVIAN SEA BREAM CEVICHE 28

A vibrant and refreshing summer delight marinated in 'leche de tigre' with yellow chili pepper, white corn, sweet potato and fresh cilantro

SALADS

GREEK SALAD 26

A celebration of Mediterranean flavors: green peppers, red onions, local tomatoes, Kalamata olives, cucumber and feta cheese

Add avocado 4 | grilled beef 9

FARMERS SALAD 19

Hand-picked lettuce, locally sourced tomatoes, baby carrots, seasonal greens and herbed vinaigrette

Add Mediterranean anchovies 5 | sardines 5

COUNTRY CAESAR SALAD 25

A classic. Crispy romaine lettuce, homemade anchovy dressing, rustic croûtons, Parmesan shavings, cherry tomatoes and crispy bacon

Add slow-cooked grain-fed chicken 5 | marinated shrimps 6 | Mediterranean anchovies 5

WATERMELON PANZANELLA 23

Our summer favorite and a dish that celebrates the season's bounty: watermelon, handpicked Monterosa tomatoes, red wine vinaigrette, Kalamata olives, feta cheese and aromatic basil

Add Mediterranean anchovies 5 | sardines 5

MONTADITO

EXTREME AVOCADO MONTADITO 26

Toasted Catalan bread, sliced Hass avocado, Pugliese burrata, confit locally sourced tomatoes, extra virgin olive oil pearls and arugula

FROM THE GRILL

FISH OF THE DAY MP

Catch of the day from the local market. A dish that embodies the essence of the sea's finest offerings

WHOLE MEDITERRANEAN DORADE 53

An unforgettable culinary journey to the shores of the Mediterranean, grilled in our wood-fired Jospier, filleted right at your table

MEDITERRANEAN SEA BASS 42

A pinnacle of coastal cuisine, grilled in our wood-fired Jospier

GALICIAN OCTOPUS 38

Tender octopus from Pontevedra, elevated with a hint of smoked paprika, charred to perfection in our wood-fired Jospier

ANGUS STRIPLOIN 45

300gr of premium Angus striploin cooked in our wood-fired Jospier

ANGUS TENDERLOIN 38

200gr of premium Angus tenderloin cooked in our wood-fired Jospier

INCLUDED WITH YOUR CHOICE FROM THE GRILL: ONE SAUCE AND ONE SIDE

Sauces

CATALAN ROMESCO, BEURRE BLANC, CHIMICHURRI 5

Side Dishes

FRENCH FRIES 9

PARMESAN AND TRUFFLE FRIES, AIOLI 12

CHARGRILLED ASPARAGUS 9

'PIMIENTOS DE PADRÓN' 7

CHARGRILLED BROCCOLINI 9

GARDEN SALAD 9

DESSERTS

SLICED FRESH FRUIT 14

The freshest selection of seasonal market fruits and berries

ROSEMARY INFUSED ROASTED PEACH 15

Savor the taste of summer: a succulent roasted peach infused with rosemary from our Arts Garden, drizzled with red currant coulis, caramelized almonds and vanilla ice cream

PASSION FRUIT AND COCONUT MEDLEY 15

An exquisite combination of flavors and textures: coconut sorbet, seasonal fruits and passion fruit soup

SELECTION OF ICE CREAMS & SORBETS 8

AFFOGATO 12

Rich Mexican vanilla ice cream with a shot of espresso

COASTAL SIPS

Immerse yourself in the relaxing and welcoming atmosphere accompanied by our wide selection of drinks.

Designed to elevate your dining experience and perfectly complement the creations of our chefs, each drink has been specially selected to highlight the flavors of our ingredients.

Do not hesitate to explore our exclusive cocktails inspired by the Mediterranean lifestyle highlighting the freshness and vitality of Marina Coastal Food.

CHAMPAGNE

	Glass	Bottle
MOËT & CHANDON BRUT IMPÉRIAL	23	120
MOËT & CHANDON BRUT IMPÉRIAL MAGNUM (1.5 L)		220
MOËT & CHANDON BRUT ROSÉ	26	140
MOËT & CHANDON ICE IMPÉRIAL		120
MOËT & CHANDON ICE IMPÉRIAL ROSÉ		140
RUINART BLANC DE BLANCS		160
RUINART ROSÉ		180
DOM PÉRIGNON VINTAGE 2013		400
DOM PÉRIGNON ROSÉ		690

WHITE WINE

FRANSOLA, SAUVIGNON BLANC	16	70
PAZO DAS BRUXAS, ALBARIÑO	16	70
PARVUS, CHARDONNAY	14	65
BELONDRADE, QUINTA APOLONIA, VERDEJO	17	75
CHABLIS MONT MILIEU, CHARDONNAY		130

RED WINE

JEAN LEON LE HAVRE, CABERNET	13	55
LUIS ALEGRE, TEMPRANILLO	16	70
EL PISPA, GARNACHA	12	50
NUMANTHIA, TINTA DE TORO, TORO	24	110

ROSÉ WINE

	Glass	Bottle
JEAN LEON 3055 ROSÉ, PINOT NOIR	16	60
WHISPERING ANGEL, GARNACHA		75
WHISPERING ANGEL MAGNUM (1.5 L)		140
MIRAVAL		80
MIRAVAL MAGNUM (1.5 L)		150

CAVA

CODORNÍU ARS COLLECTA BLANC DE BLANCS	16	70
CODORNÍU ARS COLLECTA GRAND ROSÉ RESERVA	17	80

SANGRÍA

	Glass	Pitcher
RED OR WHITE WINE SANGRÍA	19	75
CAVA SANGRÍA	21	80
CHAMPAGNE SANGRÍA	25	120

BEER

ESTRELLA DAMM		10
ESTRELLA DAMM LEMON		10
INEDIT		11
MALQUERIDA		11
FREE DAMM		8
5 BEERS BUCKET		45

SMOOTHIES & DETOX JUICES

STRAWBERRIES & BANANA 14

FLOWER POWER 14

Celery, apple, ginger, spinach and lime

BE STRONG 14

Orange, apple, ginger and carrot

TRANSILVANIA 14

Beetroot, apple, carrot, lemon, pomegranate and ginger

CHIA MAN 14

Passion fruit, chia seeds, mango, banana and apple

COLD BEVERAGES

WATER 6

SPARKLING WATER 6

SOFT DRINKS 5

Pepsi, Pepsi Max, Seven Up, Schweppes, Lipton Ice Tea

RED BULL 12

JUICES 5

HOT BEVERAGES

ESPRESSO 4

DOUBLE ESPRESSO 5

CAFÉ LATTE 5

CAPPUCCINO 5

AMERICANO 5

DAMMANN FRÈRES TEA SELECTION 7

English Breakfast, Earl Grey, green tea.

Ask your waiter for any additional tea selections

SIGNATURE COCKTAILS & LONG DRINKS

WATERMELON SMILES 18

Dazzled blend of Tequila Patrón Silver, Martini Fiero, watermelon juice, lime and a hint of sweetness

THE FRENCH SPRITZ 20

A unique blend of premium French liquors: St.Germain, Grey Goose Vodka and Moët Brut Imperial. The perfect balance of sweet, aromatic and crisp flavors

SPICY MANGO DANCE 18

A tantalizing blend of sweet and spicy featuring Bacardi Blanco Rum, infused with Thai chilies, mango chili syrup, lime, and mango juice

SMOKING PALOMA 20

Experience the clean agave notes of Tequila Patrón Silver combined with the bold smoky flavors of Vida Mezcal, perfectly balanced with lime and London Essence pink grapefruit soda

INFINITY MULE 18

With a kick of ginger, Grey Goose Vodka, lime juice, grapefruit juice and London Essence ginger beer, this cocktail promises a limitless journey of taste

COOL AS A CUCUMBER 18

The embodiment of the refreshing sea breeze. Bombay Sapphire Gin, St.Germain, cucumber juice, lime juice and splash of soda

CLASSIC COCKTAILS & LONG DRINKS

CLASSIC COCKTAILS & LONG DRINKS 18 - 25

Ask your waiter for our selection

COCKTAIL OF THE DAY 18 - 25

Ask your waiter for our daily suggestion

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A place where freshness and authenticity merge to create an unforgettable dining experience.

Our menu, designed with passion and creativity celebrates the connection between land and the Mediterranean Sea presenting a variety of options ranging from traditional recipes to innovative creations that will delight all your senses.

Enjoy with us the essence of the Mediterranean and celebrates the simple pleasures of life in every bite.

TO SHARE

IBERIAN HAM, 'PA AMB TOMÀQUET' 34

A delight not to be missed: freshly sliced acorn-fed Iberian ham, toasted Catalan bread, handpicked ramallet tomatoes, organic extra virgin olive oil and sea salt flakes

'PATATAS BRAVAS' 14

The ideal starter to your gastronomic journey: hand-cut potatoes, traditional brava sauce with smoked paprika from Extremadura and aioli

IBERIAN HAM CROQUETTES 16/5 PCS

A culinary local mastery prepared with a creamy béchamel sauce

BRIE AND TRUFFLE CROQUETTES 15/12 PCS

Crispy fried brie cheese and truffle croquettes

CANTABRIAN ANCHOVIES, 'PA AMB TOMÀQUET' 33

A gourmet delicacy from the Cantabrian Sea: marinated anchovies from the bay of Biscay, hand picked tomatoes, balsamic reduction, pickled Navarra Piparra chili peppers and manzanilla olives

SARDINES IN 'ESCABECHE' 23

Traditional Mediterranean recipe of sardines preserved in Chardonnay vinegar, roasted marinated vegetables and toasted Catalan bread

SHRIMPS 'AL AJILLO' 26

Sant Carles shrimps, charred garlic, red chili, Rías Baixas Albariño white wine. A gastronomic delight when paired with our traditional 'pa amb tomàquet'

Add 'pa amb tomàquet' 9

ATLANTIC SALMON 'TIRADITO' 27

A harmonious blend of textures and flavors, irresistible for its mesmerizing colors and freshness: home-cured Atlantic salmon with yuzu and passion fruit garnished with smoked avocado, coconut cream and Valencian orange

MARINATED ROASTED EGGPLANT 23

Smoked wood-fired roasted eggplant, manzanilla olives, organic Castilla pine nuts, vermouth and Cabernet Sauvignon vinegar reduction and yoghurt infused with rosemary

VALENCIAN 'ESCALIVADA' 23

Traditional Catalan dish featuring smoked wood-fired roasted red peppers, onions, eggplant, locally sourced goat cheese, organic honey infused with rosemary and toasted Catalan bread

Add anchovies 5 | marinated sardines 5

FRESH LOCAL OYSTERS 48/6 PCS

Our meticulously sourced Ebro Delta oysters showcasing the perfect blend between the Mediterranean salinity and the bay of Ebro's sweetness

THE ULTIMATE BEEF TARTARE 37

A culinary spectacle that transforms dining into an unforgettable experience: hand-cut Catalan Pyrenees beef tenderloin, egg yolk emulsion, Dijon mustard, Navarre piparra chili pepper, cornichons and capers. Accompanied by artisanal crispbread

OSCIETRA CAVIAR 110

Enjoy 30g of Oscietra caviar perfectly paired with sour cream, finely chopped red onions, soft blinis and hard-boiled egg. A delightful balance of textures and flavors

'BULHÃO PATO' CLAMS 35

Savor the delicate taste of fresh Galician clams broiled over wood-fired with garlic, coriander and Rías Baixas Albariño white wine

'PA AMB TOMÀQUET' 9

A simple yet delicious delight and a true symbol of the Spanish cuisine: toasted Catalan bread, handpicked ramallet tomatoes, organic extra virgin olive oil and sea salt flakes

FROM THE GRILL

FISH OF THE DAY MP

Catch of the day from the local market. A dish that embodies the essence of the sea's finest offerings

SALT-CRUSTED SEA BASS (45 MIN) 125

A dish that showcases the delicate, moist, and flavorful flesh of the Mediterranean sea bass, enhanced by the unique salt-crusting technique that seals in its natural juices. Expertly filleted right at your table

For two guests

WHOLE MEDITERRANEAN DORADE 53

An unforgettable culinary journey to the shores of the Mediterranean, grilled in our wood-fired Jospier, expertly filleted right at your table

GALICIAN OCTOPUS 38

Tender octopus from Pontevedra, elevated with a hint of smoked paprika, charred to perfection in our wood-fired Jospier

HAKE 33

A pinnacle of coastal cuisine, grilled in our wood-fired Josper garnished with Mediterranean olives, squid ink aioli and Iberian lardo

ANGUS STRIPLOIN 45

300gr of premium Angus striploin cooked in our wood-fired Josper

ANGUS TENDERLOIN 38

200gr of premium Angus tenderloin cooked in our wood-fired Josper

BONE-IN BEEF CHULETÓN (45 MIN) 105

1kg of premium quality bone-in beef from the Galicia region in the north of the Iberian Peninsula cooked in our wood-fired Josper

INCLUDED WITH YOUR CHOICE FROM THE GRILL: ONE SAUCE AND ONE SIDE

Sauces

CATALAN ROMESCO 5

BEURRE BLANC 5

CHIMICHURRI 5

Side dishes

FRENCH FRIES 9

WOOD-FIRED ROASTED VEGETABLES 12

PARMESAN AND TRUFFLE FRIES, AIOLI 12

CHARGILLED GREEN ASPARAGUS 9

‘PIMIENTOS DE PADRÓN’ 7

GARDEN SALAD 9

DESSERTS

SLICED FRESH FRUIT 14

The freshest selection of seasonal market fruits and berries

ROSEMARY INFUSED ROASTED PEACH 15

Savor the taste of summer: a succulent roasted peach infused with rosemary from our Arts Garden, drizzled with red currant coulis, caramelized almonds and vanilla ice cream

PASSION FRUIT AND COCONUT MEDLEY 15

An exquisite combination of flavors and textures: coconut sorbet, seasonal fruits and passion fruit soup

CHOCOLATE AND MANGO 16

Indulge in a decadent dessert featuring rich 70% dark chocolate, mango and crunchy praliné

SIGNATURE DESSERT SELECTION OF OUR CHEF PÂTISSIER 25

To share

SELECTION OF ICE CREAMS AND SORBETS 8

MARINA SGROPPINO 19

The ultimate refreshment: a luscious lemon sorbet blended with cava and chilled Grey Goose Vodka, prepared right at your table

AFFOGATO 12

Rich Mexican vanilla ice cream with a shot of espresso

Bread service: Rustic bread, black olive tapenade, aioli | 5

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CHAMPAGNE	Glass	Bottle 0.75 l	Bottle 1.5 l
MOËT & CHANDON BRUT IMPÉRIAL	23	120	220
MOËT & CHANDON BRUT ROSÉ	26	140	
MOËT & CHANDON VINTAGE 2015		150	
MOËT & CHANDON ICE IMPÉRIAL		120	220
MOËT & CHANDON ICE IMPÉRIAL ROSÉ		140	260
RUINART BLANC DE BLANCS		160	
RUINART ROSÉ		180	
DOM PÉRIGNON VINTAGE 2013		400	
DOM PÉRIGNON ROSÉ		690	

ROSÉ WINE	Glass	Bottle 0.75 l	Bottle 1.5 l
JEAN LEON 3055 ROSÉ, PINOT NOIR	16	60	
WHISPERING ANGEL, GARNACHA		75	140
MIRAVAL		80	150

WHITE WINE	Glass	Bottle 0.75 l
FRANSOLA, SAUVIGNON BLANC	16	70
PAZO DAS BRUXAS, ALBARIÑO	16	70
PARVUS, CHARDONNAY	14	65
BELONDRADE, QUINTA APOLONIA, VERDEJO	17	75
LA VICALANDA, TEMPRANILLO		80
GODEVAL REVIVAL, GODELLO		100
CHABLIS MONT MILIEU, CHARDONNAY		130

RED WINE	Glass	Bottle 0.75 l
JEAN LEON LE HAVRE, CABERNET	13	55
LUIS ALEGRE, TEMPRANILLO	16	70
EL PISPA, GARNACHA	12	50
NUMANTHIA, TINTA DE TORO, TORO	24	110
SCALA DEI PRIOR, GARNACHA TINTA	18	80
FINCA GARBET, SYRAH		210

CAVA	Glass	Bottle 0.75 l
CODORNÍU ARS COLLECTA BLANC DE BLANCS	16	70
CODORNÍU ARS COLLECTA GRAND ROSÉ RESERVA	17	80
RECAREDO TERRERS BRUT NATURE GRAN RESERVA	17	80
GRAMONA CELLER BATLLE		150

SANGRÍA	Glass	Pitcher
RED OR WHITE WINE SANGRÍA	19	75
CAVA SANGRÍA	21	80
CHAMPAGNE SANGRÍA	25	120

BEER	
ESTRELLA DAMM LEMON	10
INEDIT	11
MALQUERIDA	11
FREE DAMM	8
5 BEERS BUCKET	45

SMOOTHIES & DETOX JUICES

STRAWBERRIES AND BANANA 14

FLOWER POWER 14
Celery, apple, ginger, spinach and lime

BE STRONG 14
Orange, apple, ginger and carrot

TRANSILVANIA 14
Beetroot, apple, carrot, lemon, pomegranate and ginger

CHIA MAN 14
Passion fruit, chia seeds, mango, banana and apple

COLD BEVERAGES

WATER 6

SPARKLING WATER 6

SOFT DRINKS 5
Pepsi, Pepsi Max, Seven Up, Schweppes, Lipton Ice Tea

RED BULL 12

JUICES 5

HOT BEVERAGES

ESPRESSO 4

DOUBLE ESPRESSO 5

CAFÉ LATTE 5

CAPPUCCINO 5

AMERICANO 5

DAMMANN FRÈRES TEA SELECTION 7

English Breakfast, Earl Grey, green tea.
Ask your waiter for any additional tea selections

SIGNATURE COCKTAILS

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Dazzled blend of Tequila Patrón Silver, Martini Fiero, watermelon juice, lime and a hint of sweetness

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A unique blend of premium French liquors: St.Germain, Grey Goose Vodka and Moët Brut Imperial. The perfect balance of sweet, aromatic and crisp flavors

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