

Dessert

Crème caramel (cheese or coffee)		4,00 €
Natillas (custard)		5,00 €
Crème brûlée		5,00 €
Rice pudding		5,00 €
Cheesecake		6,00 €
Carrot cake		6,00 €
Whiskey cake		6,00 €
Chocolate truffles		1,40 €
Deliciosos (fig, chocolate)		5,50 €
Pineapple		5,00 €
Tiramisu		5,50 €
Magnum (ice cream)		3,50 €
Negritón (ice cream)		3,50 €

WINE, CAVA AND BEERS

Red		
Wine house	D.O. Rioja	14,50 €
Cuesta del Herrero	Pago de Aylés Wine	18,00 €
Ramón Bilbao	Crianza D.O. Rioja	23,00 €
Luis Cañas	Crianza D.O. Rioja	20,00 €
Garnacha Centenaria	Campo Borja	16,00 €
Finca Resalzo Emilio Moro	Roble D.O. Ribera de Duero	16,00 €
Pesquera	Crianza D.O. Ribera de Duero	30,00 €
Rosé		
Wine house		14,50 €
Aire de Protos	D.O. Cigales	16,50 €
White		
Wine house		14,50 €
Un Expected	(Chardonnay) D.O. Pago de Aylés	16,00 €
Bascarlon	Verdejo Rueda	15,00 €
Mireia (Gewürztraminer, Muscat, Sauvignon)	D.O. Penedés	18,00 €
Piedras Loiras	Albariño Rias Baixas	22,00 €
Gran Leiriña	Godello D.O. Valdeorras	24,00 €
Cava		
M&M Brut Rosé		18,50 €
Celler Kripta Brut Reserva by Agustí Torelló		20,00 €



To share

La Mar Salá potatoes		7,00 €
Grilled "Enterita" (Local cuttlefish) (+ or - 500 gr.)		17,50 €
Steamed mussels (+ or - 500 gr.)		13,00 €
Marinera-style mussels (+ or - 500 gr.)		17,00 €
Marinera-style clams (+ or - 350 gr.)		17,00 €
Razor clams (+ or - 12 pc.)		13,00 €
Grilled prawns (8 pc.)		14,00 €
Grilled Peñíscola shrimp (+ or - 330 gr.)		22,00 €
Fried fish (+ or - 300 gr.)		12,50 €
Fried anchovies (+ or - 300 gr.)		12,50 €
Garlic prawns (8 pc.)		13,50 €
"Tellinas" (+ or - 250 gr.)		14,00 €
Scallops with "pico de gallo" (8 pc.)		20,00 €

starters

House salad		13,00 €
Chicken salad		15,00 €
Tartar of the Sea (tuna + or - 120 gr.)		15,00 €
Salmon tartar with marrow bone		21,00 €
Steak tartar (+ or - 120 gr.)		15,00 €
Garlic jumbo shrimp with marrow bone		19,00 €

* To complete table.



Children's Menu

Breaded chicken breast croquettes, pasta with tomato and chips		14,00 €
Hake morsels croquettes, pasta with tomato and chips		14,00 €
Chicken nuggets croquettes, pasta with tomato and chips		14,00 €
Beef burger (135 gr.) croquettes, pasta with tomato and chips		14,00 €

*All dishes are accompanied by water or soft drink.
*Available only and exclusively for children up to 12 years of age.

Peter Pan Menu

Breaded chicken breast or hake morsels or chicken nuggets or Beef burger (135 gr.) croquettes, pasta with tomato and chips		25,00 €
--	--	---------

*All dishes are accompanied by a drink and coffee.
*Available only and exclusively from 12 years old.

House Dishes

Grilled "enterita" with garnish (+ or - 500 gr.)		22,00 €
Fried fish La Mar Salá		35,00 €
Pork cheeks with garnish		17,00 €
Vegetable lasagna		13,50 €
Bread with tomato or aioli (8 pc.)		6,50 €

In Request

Seafood casserole	(*)		30,00 €
Mixed grilled fish	(*)		33,00 €
Mixed grilled seafood	(*)		35,00 €

(* Price per person. Minimum 2 people)

RICE Dishes

Mixed Paella	(*)		18,50 €
Paella "valenciana" rice	(*)		18,50 €
Seafood Paella	(*)		18,50 €
Black rice	(*)		18,50 €
Lobster rice	(*)		25,50 €
Fideuá	(*)		18,50 €

All our rice dishes are made with natural products and fish stock from our fish market.
(* Price per person. Minimum 2 people)

GRILL

La Mar Salá T-bone steak (Germany-Holland + o - 1 kg.)		50,00 €
Duroc BBQ Pork Rib (+ or - 1 kg.)		23,00 €
"Chuleticas" tender chops of Aragón lamb ribs (+ or - 300 gr.)		24,00 €
"Chuleticas" del Buen Pastor (+ or - 300 gr.)		20,00 €
Goat cutlets		17,00 €
La Mar Salá burger Minced tenderloin (+ or - 190 gr.) caramelised onion and cheese		19,00 €
*The hamburgers are accompanied by Mar Salá potatoes and vegetable tempura.		
Wagyu burger (+ or - 190 gr.) caramelised onions and cheese		19,50 €
*The hamburgers are accompanied by Mar Salá potatoes and vegetable tempura.		
Dry Aged Beef Burger (+ or - 200 gr.) caramelised onions and cheese		19,50 €
*The hamburgers are accompanied by Mar Salá potatoes and vegetable tempura.		
Vegan burger(vegetable protein) (+ or - 200 gr.) caramelised onions and tomato		16,00 €
*The hamburgers are accompanied by Mar Salá potatoes and vegetable tempura.		
Grilled bream or sea bass		22,00 €
Grilled corvine (+ or - 1,3 kg.)		43,00 €
Grilled Turbot (+ or - 1,3 kg.)		46,00 €
Grilled mussels (+ o - 500 gr.)		17,00 €
Grilled octopus (+ or - 300 gr.)		24,00 €
Icelandic cod loin (+ o - 500 gr.)		21,00 €
Entrecote (+ or - 280 gr.)		20,00 €
Sirloin steak (galician beef + or - 220 gr.)		23,50 €
Fan-shaped pork blade shoulder (+ or - 300 gr.)		20,50 €
Iberian pork feather (+ or - 300 gr.)		24,00 €
Sauces: black pepper, roquefort, barbeque, etc., ...		2,50 €

* Products may increase in price proportionally due to the increase in grammage.

For meat and fish choose the cooking point you prefer.



Our grills use select charcoals from all over the world, which help to give our food its unmistakable flavour (a blend of holm oak from Extremadura, Cuban Marabú, Argentinian Quebracho, andsoon).

All our beef comes from live animals with fat, nerves and tendons. The T-bone steak contains bone, if you want completely clean meat we recommend you to order pork or hamburger.