



BLACK MARINA

LA TERRAZA

STARTERS

BEETROOT AND CITRUS SALMOREJO	€ 11
WITH FETA CHEESE AND BLACK GARLIC	
GRILLED LETTUCE HEARTS WITH SANTOÑA	€ 19
ANCHOVIES AND NUT VINAIGRETTE	
CEVICHE OF THE DAY WITH PLANTAIN	€ 19
AND “LECHE DE TIGRE”	
IBERIAN HAM CROQUETTES (6 units)	€ 12 / Extra unit € 2
RED PRAWN CROQUETTES WITH SAFFRON	€ 12 / Extra unit € 2
MAYONNAISE (6 units)	
GRILLED CORN ON THE COB WITH SOUR CREAM,	€ 12
SRIRACHA SAUCE AND DRIED CHILLI	
SALAD OF SEASONAL TOMATOES, BURRATA,	€ 19
BASIL OIL AND FLEUR DE SEL	
ROASTED AUBERGINE TOPPED WITH MALLORCAN	€ 14
SOBRASADA, HONEY AND MAHÓN CHEESE	
ACORN-FED IBERIAN HAM (100 g)	€ 32
FOLGUEROLES COCA BREAD WITH TOMATO	€ 4.50



MAINS

GRILLED VEGETABLES WITH TARTAR SAUCE	€ 14
CRISPY SALMON WITH SOY-MARINATED CHERRY	€ 28
TOMATOES AND SUGAR SNAP PEAS	
GRILLED OCTOPUS WITH CONFIT BELLY PORK,	€ 34
PARMENTIER POTATO, MEAT JUS AND PARMESAN CRISP	
GRILLED FISH OF THE DAY	M/P
WITH “DONOSTIARRA” SAUCE	
BLACK ANGUS BURGER WITH SAN SIMÓN CHEESE,	€ 24
BACON, CONFIT ONION AND TRUFFLE MAYONNAISE	
MATURE BEEF FILLET WITH CELERIAC PURÉE	€ 36
AND PAK CHOI	
MATURE BEEF RIB-EYE WITH CHIPS	€ 10/100 g
AND GREEN SALAD	
DUCK MAGRET WITH SAUTÉED PEACH,	€ 28
PIGEON JUS AND ROCKET SALAD	
GRILLED CONFIT PORK RIBS WITH COLESLAW	€ 23
MATURE BEEF ENTRECÔTE WITH CHIPS	€ 32
AND CONFIT PIQUILLO PEPPERS	



DESSERTS

PLATTER OF CATALAN CHEESES	€ 18
WITH QUINCE AND NUTS	
SEASONAL FRUIT SALAD	€ 8.50
BAKED CHEESECAKE WITH RED FRUITS	€ 8.50
CHOCOLATE COULANT WITH PISTACHIO ICE CREAM	€ 8.50
PINEAPPLE AND FENNEL WITH YOGHURT ICE CREAM ...	€ 8.50
CHOICE OF ARTISAN ICE CREAMS	€ 8.50

Prices include VAT

We inform you that some of the dishes in our menu contain certain ingredients that may cause allergies or intolerance. Clients with intolerances should inform the front desk.