

MARTÍNEZ FÓRMULA

VERMUT
+
MAIN DISH
+
DESSERT
+
BEVERAGE

45,00 €

VAT incl.

ALL OF THIS IS INCLUDED IN OUR FORMULA. COFFEE AND WATER AS WELL.

THANK YOU FOR TRUSTING OUR SERVICES, WE HOPE YOU ENJOY YOUR MEAL.

VERMUT

Choose a beverage along with three finger-licking good tapas.

ELIXIR MARTÍNEZ DRINK

Made by us with the classic, same old Martini. A truly authentic and traditional Vermut. Made with soda from its equally traditional siphon.

SMALL GLASS OF MORITZ BEERZ

Chilled beer served at 4 degrees.

MARI'S TRADITIONAL OLIVIER SALAD

We've included it because it's a must and a hallmark of all the wonderful bars in town. We have our classic recipe served with the traditional Andalusian piquitos.

MUSSELS WITH CITRUS FRUITS

Tasty and juicy. This dish is cooked with oranges, lemon, onion, white wine and bay. Fresh and smooth.

GUIJUELO HAM CROQUETAS

According to Max, this is the best croqueta in the world. Two croquetas per person.

SOME SUGGESTIONS

Complete the formula with other tapas Ask for recommendations!

- Catalan pan de coca from Folgueroles with tomato.
- Mix of olives and European anchovy in sherry vinegar.
- Anchovies from Santoña served with olive oil. Served whole, 2 fillets.
- Hook-caught European squid.
- Acorn-fed ham
- Oysters: La Fine Claire (Île d'Oléron) and Special Guillemet from Normandy.

MAIN DISH

Our salad and the rice dish you wish.

Only one rice dish per table.

Groups of more than 8 people can choose 2 types of rice and share.

OUR MARTÍNEZ GREEN SALAD

Made with vegetables from our garden in Llobregat, with mustard vinaigrette, oil, vinegar and mustard.

"SEÑORITO" RICE

A classic rice, with all the seafood peeled. No stress. With mushrooms, fish, prawn and small mussels. Served in a paella pan.

BLACK MARTÍNEZ RICE

Our favorite one. Served with baby cuttlefish with a blackish tone. An all time classic.

MARTÍNEZ RICE

The traditional Valencian rice with rabbit, free range chicken and vegetable from our garden.

AVEGETABLE RICE

Made with in-season vegetable from our garden: organic, tasty and healthy.

AND IN CASE YOU DON'T WANT RICE

THE MARTÍNEZ CASSEROLE

Half a European lobster per person, with 150 gr. of fresh monkfish in a casserole, with garlic, picantita spicy sauce and baking potatoes. Once you finish the seafood, we add a poached egg to the potatoes to dunk the bread and enjoy what's left.

Minimum 2 people.
€10.00 supplement per person.

DESSERT

Choose one.

OUR SACRED CRÈME BRÛLÉE

Our all time classic.

ICE CREAM

We have many flavors and we change them every day. Just ask!

BEVERAGES

Choose one bottle for every two people.

WHITE WINE

NUESTRA SEÑORA DEL PORTAL (Viognier, grenache blanc, sauvignon blanc, maccabeo). D.O. Terra Alta
AFORTUNADO (Verdejo). D.O. Rueda

RED WINE

BLAU (Grenache). D.O. Montsant
ENTRELOBOS (Tinta del País) D.O. Ribera del Duero

ROSE WINE

SINDICAT LA FIGUERA (Grenache). D.O. Montsant

CAVA

JOAN COLET (Macabeu, Xarel·lo, Parellada). D.O. Cava

WINE OR CAVA SANGRIA

Home-made, smooth and refreshing.

All of the vegetables we use are from organic and local agriculture.

All of the fish and seafood we offer is fresh from the Catalan and Galician fish markets.

Allergies: In case of intolerance or food allergy, please let us know.

Anisakis: All the fish we serve raw is previously frozen according to legal standards.