

APPETIZERS

FOLGUEROLAS "PAN DE COCA" BREAD WITH TOMATO	3.25 €
OUR AMAZING SANTOÑA ANCHOVIES (served whole, in virgin olive oil)	4.25 €
ANCHOVIES IN JEREZ VINEGAR (4 fillets)	6.00 €
OLIVIER SALAD "EL MANOLO"	6.00 €
"EL LAZO", HUELVA ACORN-FED HAM	½ 13.00 € / 23.80 €
"CHACINERÍAS SALMANTINAS", GUIJUELO ACORN-FED HAM	½ 15.00 € / 26.00 €
ACORN-FED HAM CROQUETAS (one piece)	2.25 €
MARTÍNEZ COD CROQUETTES (one piece)	2.10 €

OUR FRIED DISHES

ANDALUSIAN-STYLE HOOK-FISHED SQUID WITH TARTAR SAUCE	16.75 €
MALAGAN-STYLE EUROPEAN ANCHOVIES	10.25 €
FRIED SEAWEED FROM CHIPIONA, CÁDIZ (if available)	24.50 €

STARTERS

Cold

SALAD WITH VEGETABLES FROM OUR GARDEN IN LLOBREGAT	8.75 €
CANDIED LEEKS WITH CRUNCHY CABRALES CHEESE	9.20 €
SALAD WITH SEASONAL TOMATOES, HARD-BOILED EGGS, AND TUNA BELLY	12.50 €
CLASSIC STEAK TARTAR MARTÍNEZ WITH FRENCH FRIES	16.25 €
MEDITERRANEAN RED TUNA TARTAR SERVED WITH SALICORNIA	19.45 €
CLASSIC SEAFOOD SALAD WITH EUROPEAN LOBSTER	½ 18.15 € / 37.50 €
MACKEREL CARPACCIO WITH BACON AND CAVIAR OSCIETRA	18.40 €
CORDOVAN-STYLE SALMOREJO (cold tomato soup) WITH HERRING	11.30 €

Hot

RÍA AROSA EELS WITH CALAF EGGS	38.00 €
MARTÍNEZ GARLIC SHRIMPS (freshly caught shrimp of the day)	17.75 €
EUROPEAN SPIDER CRAB CANNELLONI AND WHOLE EUROPEAN LOBSTER	17.25 €
DUCK CANNELLONI WITH FOIE GRAS BECHAMEL	15.85 €

MARTÍNEZ

From the field to the grill

Quebracho chargrilled.

BEEF CHOP From with 35/40 days of aging	58.00 €/Kg
GRILLED LAMB RIBS WITH MOUNTAIN HERBS AND NUTS	16.75 €
VEAL SWEETBREADS WITH BLACK BUTTER	16.25 €
BRESSE POUSSIN MARINATED IN HERBS DE PROVENCE	18.35 €
CHATEAUBRIAND (700 grs) WITH BÉARNAISE SAUCE	48.60 €
SIRLOIN OF AGED BEEF From with 35/40 days of aging	23.20 €

SPECIALITIES



From the sea to the grill

Served with seasonal vegetables.
Quebracho chargrilled.

SPANISH BLUE LOBSTER (500/600 gr. Piece)	55.00 €
GUETARIA-STYLE HAKE (500 gr.)	38.50 €
SOLE, TURBOT, GROUPEL... DEPENDING ON WHAT THE BOATS BRING IN (individual pieces)	Market value

Depending on the piece, enough for 2 or 3 people.
The price per kilo tends to be around 68.00 €/Kg

RICE

We make our rice dishes with the variety

RICE OF THE DAY	Market value
"SEÑORITO" RICE	21.50 €
MARTINEZ RICE WITH RABBIT, CHICKEN AND VEGETABLES	21.25 €
BLACK RICE WITH BABY CUTTLEFISH	21.25 €
SPICY RICE DISH WITH DUCK AND KALAMATA OLIVES	21.25 €

Minimum two people, price per person. One single rice dish per table.

MUSSELS AND

STEAMED COCKLES	Market value
GALICIAN CLAMS IN MARINARA SAUCE	22.00 €
LIVE CLAMS	Market value

*S/M = Market price

In the insert inside the menu, you will find our suggestions and market prices.

All the vegetables we use are locally and organically grown.

All our fish and seafood is fresh from Catalan and Galician fish markets.

DISHES

of round-grain rice from Pals (Empordà).

LLANÇÀ SEA CUCUMBER AND SAFFRON RICE	36.00 €
MELLOW OR HARD COOKED RICE WITH RED PRAWNS FROM THE COSTA BRAVA	28.00 €
MELLOW OR HARD COOKED RICE WITH SPANISH LOBSTER	32.00 €
MARTÍNEZ FIDEUÀ WITH GRILLED VELVET CRAB	23.00 €
ORGANIC VEGETABLE RICE	18.00 €

Groups with more than 6 diners can choose two types of rice and share them.

SHELLFISH

GRILLED GALICIAN RAZOR CLAMS (6 pieces)	16.00 €
SALTED RED PRAWNS (one piece)	9.50 €
STEAMED DELTA MUSSELS WITH CITRUS SAUCE	14.00 €

Allergies: Please let the kitchen know if you suffer from any food intolerance or allergy. We have a menu with allergen-free dishes at your disposal.

Anisakis: All our fish served raw has previously been frozen in accordance with statutory regulations.

Prices include VAT.

TRADITIONAL DISHES

FARM CHICKEN WITH LOBSTER (only Tuesdays, Wednesdays and Thursdays)	38.70 €
FISH SUQUET (STEW) FROM COSTA BRAVA (only Thursdays, Fridays and weekends)	34.00 €
SIRLOIN BEFF WELLINGTON (Mondays and by demand)	31.60 €

CAZUELA MARTÍNEZ

Our specialty

EUROPEAN LOBSTER AND MONKFISH CAZUELA (in two servings)	38.75 €
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Half national lobster per person. You start out with the lobster, monkfish and potatoes. Halfway through, we take the dish back to the kitchen, add poached eggs to the remaining potatoes, mix them with the juices from the fish, and bring back the cazuela along with "Forn Vila mala" bread. Delicious.

Sides

POTATO GRATIN	6.00 €
"COCK POT" COOKED SEASONAL VEGETABLES	6.00 €
PICKLED LEAVES AND VEGETABLES	5.00 €

Sauces

MARTÍNEZ SPICY SAUCE	4.00 €
PROVENCAL SAUCE	4.00 €
BÉARNAISE SAUCE	4.00 €

GUILLEMET OYSTERS

LA FINE CLARE (ILE D'OLÉRON)

CALIBRE Nº 3. SLIGHTLY FLESHY, WITH A HINT OF THE SEA.

EACH	3.55 €
1/2 DOZEN	20.10 €
1 DOZEN	38.30 €

SPECIAL GUILLEMET (NORMANDY)

CALIBRE Nº 3. MEATY AND SWEET.

EACH	3.95 €
1/2 DOZEN	22.90 €
1 DOZEN	40.10 €

MARTÍNEZ CASE (SELECTION)

1/2 DOZEN	20.90 €
1 DOZEN	39.80 €