

SUMMER SCHEDULE

May 1st to October 15th

RESTAURANT
13:00 to 02:30

KITCHEN
From 13:00 to 23:30

WINTER SCHEDULE

From October 16th to April 30th.

RESTAURANT
Sunday to Thursday from 13:00 to 01:00
Friday and Saturday from 13:00 to 01:30

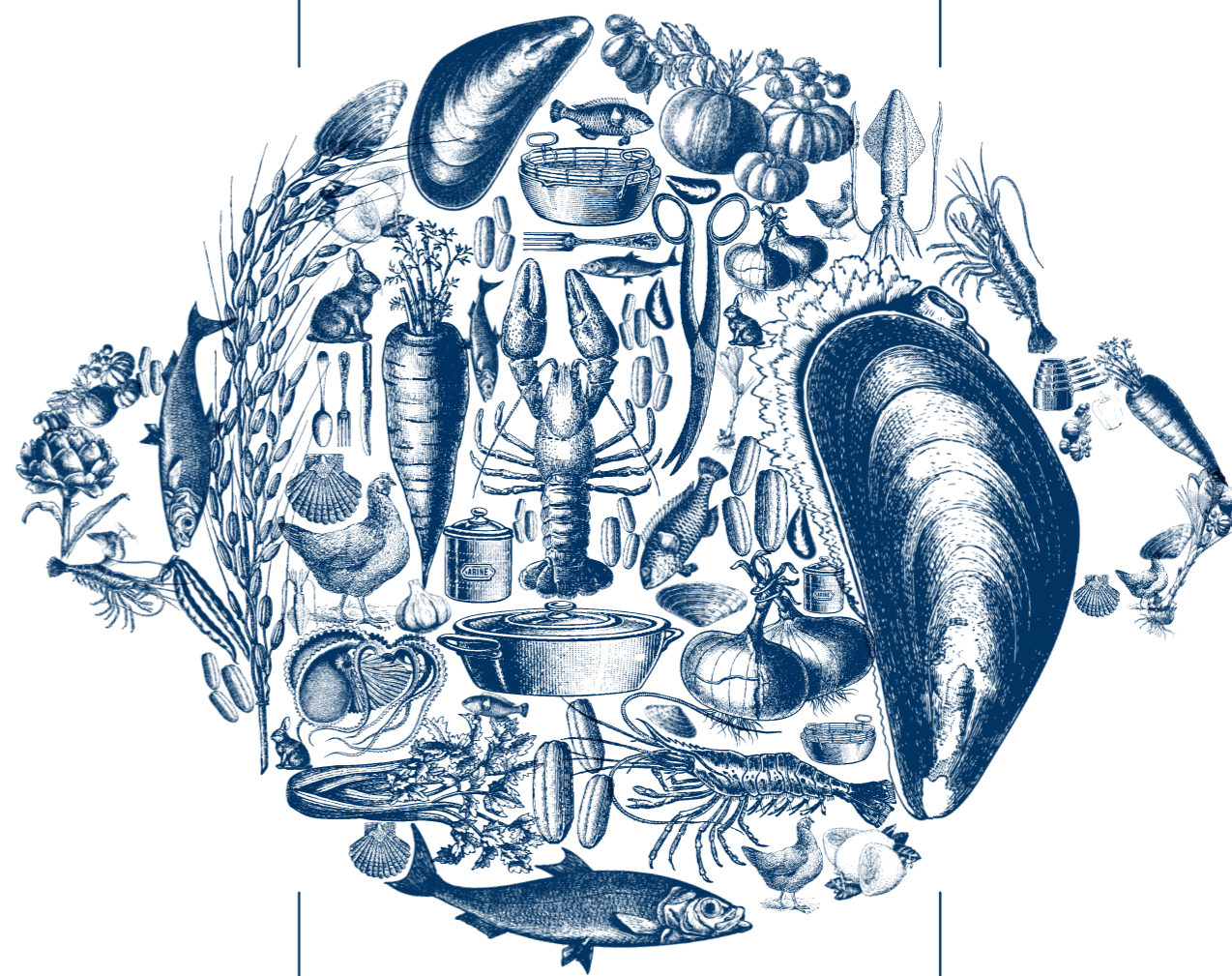
KITCHEN
Sunday to Thursday from 13:00 to 23:00
Friday and Saturday we extend until 23:30

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Please enquire about conditions and times available.
Partial or complete exclusive use of the space.
Special menus for groups:
comercial@losreyesdelmango.com
**Available for events, private or business functions
and presentations.**

MARTINEZ



— SEA & MONTJUIC —

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 €
RUSSIAN SALAD "EL MANOLO"	6.00 €
"CHACINERÍAS SALMANTINAS", GUIJUELO ACORN-FED HAM	½ 15.00 € / 26.00 €
ACORN-FED HAM CROQUETAS (one piece)	2.25 €
MARTÍNEZ WILD MUSHROOM CROQUETTES (one piece)	2.10 €

OUR FRIED DISHES

ANDALUSIAN-STYLE HOOK-FISHED SQUID WITH TARTAR SAUCE	17.95 €
MALAGAN-STYLE EUROPEAN ANCHOVIES	11.25 €

STARTERS

Cold

SALAD WITH VEGETABLES FROM OUR GARDEN IN LLOBREGAT	8.75 €
ESCAROLE SALAD, WILD MUSHROOMS, "MATÓ CHEESE" AND CRISPY BREAD WITH TRUFFLE VINAIGRETTE	10.70 €
"PERONA" GREEN BEAN SALAD, NATIONAL SQUID, ROE OF TROUT, BEETROOT AND CITRUS VINAIGRETTE	13.80 €
CLASSIC STEAK TARTAR MARTÍNEZ WITH FRENCH FRIES	17.20 €
MEDITERRANEAN RED TUNA TARTAR SERVED WITH SALMON ROE	19.50 €

Hot

MARTÍNEZ GARLIC SHRIMPS (freshly caught shrimp of the day)	17.90 €
MONKFISH SOUP WITH TOASTED BREAD AND SAFFRON "ALL I OLI"	10.75 €
OMELETTE "VAGA" OF PALAMÓS SHRIMPS AND ARTICHOKE	23.35 €
POACHED CARDINAL EGGS WITH CRAB, "TXANGURRO", AND WILD SALMON ROE	21.90 €
TRADITIONAL CATALAN STYLE ROAST MEAT CANNELLONI	14.30 €

MARTÍNEZ

From the field to the grill

Quebracho chargrilled.

BEEF CHOP From with 35/40 days of aging	58.00 €/Kg
VEAL SWEETBREADS WITH BLACK BUTTER AND CAPPERS	18.50 €
BRESSE POUSSIN MARINATED IN HERBS DE PROVENCE	24.70 €
SIRLOIN OF AGED BEEF From with 35/40 days of aging	24.80 €
CHATEAUBRIAND (700 grs) WITH BÉARNAISE SAUCE	59.80 €
ROAST SQUAB IN A CREAMY BED OF WILD MUSHROOMS PURÉE AND JUICE FROM ITS ROAST	35.00 €
MARINATED "CABRITO" SHOULDER (KID GOAT MEAT), BONELESS	33.15 €

SPECIALITIES



From the sea to the grill

Served with seasonal vegetables.
Quebracho chargrilled.

GETARIA-STYLE HAKE (500 gr.)	32.70 €
SOLE, TURBOT, GROUPER... DEPENDING ON WHAT THE BOATS BRING IN (individual pieces)	Market value
PROVENÇAL FISH, WHOLE PIECE (30 minutes)	Market value
BLUE LOBSTER (500 / 600 gr. piece)	55.00 €
Depending on the piece, enough for 2 or 3 people. The price per kilo varies according to market value, consult your waiter	

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 AND ARTICHOKE	21.25 €
"CARBONÉ" RICE WITH PORK RIBS, TENDER GARLIC AND SEASONAL MUSHROOMS	23.80 €

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

DISHES

of round-grain rice from Pals (Empordà).

LLANÇÀ SEA CUCUMBER AND SAFFRON RICE	31.00 €
MELLOW OR HARD COOKED RICE WITH RED PRAWNS FROM THE COSTA BRAVA	31.00 €
MELLOW OR HARD COOKED RICE WITH SPANISH LOBSTER	34.00 €
ORGANIC VEGETABLE RICE	18.00 €
"FIDEOS ROSSOS" CASSEROLE WITH CUTTLEFISH AND DUBLIN BAY PRAWNS (LANGOUSTINE)	23.80 €

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

MUSSELS AND

STEAMED COCKLES	Market value
GALICIAN CLAMS IN MARINERA SAUCE	22.00 €
GRILLED GALICIAN RAZOR CLAMS (6 pieces)	16.00 €

*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.

SHELLFISH

STEAMED BOUCHOT MUSSELS WITH CITRUS SAUCE	14.00 €
SALTED RED PRAWNS	10.00 €

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

"MENORCAN STYLE" PAN-FRIED JOHN DORY FISH	78.00 €/Kg (APROX)
FISH SUQUET (STEW) FROM COSTA BRAVA (only Thursdays, Fridays and weekends)	36.00 €
ROCK FISH CALDERETA (STEW) WITH GARLIC AND PEPPER	23.50 €

CAZUELA MARTÍNEZ

Our specialty

EUROPEAN LOBSTER AND MONKFISH CAZUELA (in two servings)	39.00 €
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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 €
"CROCK POT" COOKED SEASONAL VEGETABLES	6.00 €
THICK CUT FRIES	4.50 €

Sauces

MARTÍNEZ SPICY SAUCE	4.00 €
PROVENÇAL 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 €