

# SAL MAR

The essentials of Mediterranean cuisine with a touch of fusion to enjoy the best flavors from every corner of the world on the seafront.

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📍 Pg. Marítim de la Barceloneta, s/n  
☎ +34 93 224 07 07  
🌐 [restaurantsalmar.com](http://restaurantsalmar.com)  
📷 @salmarbarcelona



Warm colors, natural light and plants reinforce the Mediterranean personality of the restaurant. Outside, the sea, and a large terrace where you can amuse yourself for hours contemplating it.

## BARCELONETA MENU

35€

### STARTERS TO SHARE

Spinach and avocado salad (individual)

“Bravas” (fried potatoes in spicy sauce)

Homemade iberian ham croquettes

Mussels fisherman style

Artisan bread

### MAIN COURSE (to choose)

“Fideuá” (short noodles paella) with sausage, cuttlefish and Padrón peppers

Grilled sea bream with vegetables

Beef entrecote with fried potatoes and Padrón peppers

### FOR DESSERT (to choose)

Cake of the day

Lemon sorbet

### TO DRINK

White wine Portell Blanc de Blancs D.O. Conca Barberà

Red wine Viña Salceda Crianza D.O. Rioja

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 10 guests

### SPECIAL OFFER

- Beefeater Gintonic or Brugal Rum 8€

## SALT MENU

35€

### STARTERS TO SHARE

Salad with raspberry vinaigrette and nuts

Catalan flatbread with Iberian sausage

Homemade ham croquettes

Roasted potatoes with chipotle sauce

Lollipop of fried calamari Andalusian style

Artisan bread

### MAIN COURSE (to choose)

Seafood Paella

Grilled Iberian pork with potatoes and mushroom sauce

Salmon suprême with roasted aubergine and arugula pesto

### FOR DESSERT

Three chocolates cake

### TO DRINK

White wine Portell Blanc de Blancs D.O. Conca Barberà

Red wine Viña Salceda Crianza D.O. Rioja

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 20 guests

### SPECIAL OFFER

- Beefeater Gintonic or Brugal Rum 8€

## SEA MENU

45€

### STARTERS TO SHARE

Salmon and avocado salad with mustard vinaigrette

Catalan flatbread with Iberian ham

Squid in ink sauce croquettes

Cod brandade mini cones with tobiko roe

Crispy prawn skewer with curry mayonnaise

Artisan bread

### MAIN COURSE (to choose)

Seafood paella (peeled and deshelled)

Beef entrecote with potato millefeuille and Porto sauce

Grilled corvina with sautéed vegetables and shiitakes

### FOR DESSERT

Tiramisu

### TO DRINK

White wine Portell Blanc de Blancs D.O. Conca Barberà

Red wine Viña Salceda Crianza D.O. Rioja

Water

Coffee and tea selection



### MENU'S CONDITIONS

- VAT included
- 10% surcharge on the terrace
- 1 bottle of wine every three guests
- Minimum 20 guests

### SPECIAL OFFER

- Beefeater Gintonic or Brugal Rum 8€



**DO YOU WANT TO ORGANISE AN EVENT OR GROUP?**

**CONTACT US**

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