

# 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.**

📍 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.

## MEDITERRANEAN MENU

35€

### STARTERS TO SHARE

Pineapple salad with seeds and blueberry vinaigrette

Coca bread with baked vegetables and peanut oil

Homemade Iberian ham croquettes

Chef's mini potatoes with chipotle sauce

Chicken lollipop with allspice

### MAIN COURSE (to choose)

Meat and fish paella

Sea bream fillet with Mediterranean vegetables

Confit pork with puff pastry and arugula crunch

### FOR DESSERT

Cold truffle cake and chocolate shavings

### TO DRINK

Red wine D.O. Rioja. Viña Salceda. Crianza

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

Water

Selection of coffees and teas



### MENU'S CONDITIONS

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

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 43€

## SAL MENU

40€

### STARTERS TO SHARE

Avocado salad with an oriental touch

Coca bread with Iberian ham

Mini salty cone with cod brandade and tobiko

Goat cheese lollipop with almonds and raspberry

Squid lollipops with soy mayonnaise

### MAIN COURSE (to choose)

Seafood paella (peeled and deshelled)

Calf cheek with smashed potato and sweet potato pearls

Sea bass fillet with thai vegetables and baba ganoush

### FOR DESSERT

Tiramisu

### TO DRINK

Red wine D.O. Rioja. Viña Salceda. Crianza

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

Water

Selection of coffees and teas



### MENU'S CONDITIONS

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

### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 48€

## MAR MENU

45€

### STARTERS TO SHARE

Marinated salmon salad, walnuts and mustard vinaigrette

Coca bread with gratin brie and Iberian ham

Edible spoon of octopus a la Feira

Crispy prawns with Asian sauce

Teriyaki chicken skewer

### MAIN COURSE (to choose)

Shrimp in garlic paella with sautéed clams

Monkfish tail with Dublin bay prawn sauce

Grilled sirloin steak with vegetables

### FOR DESSERT

Walnut brownie with vanilla ice cream

### TO DRINK

Red wine D.O. Rioja. Viña Salceda. Crianza

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

Water

Selection of coffees and teas



### MENU'S CONDITIONS

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

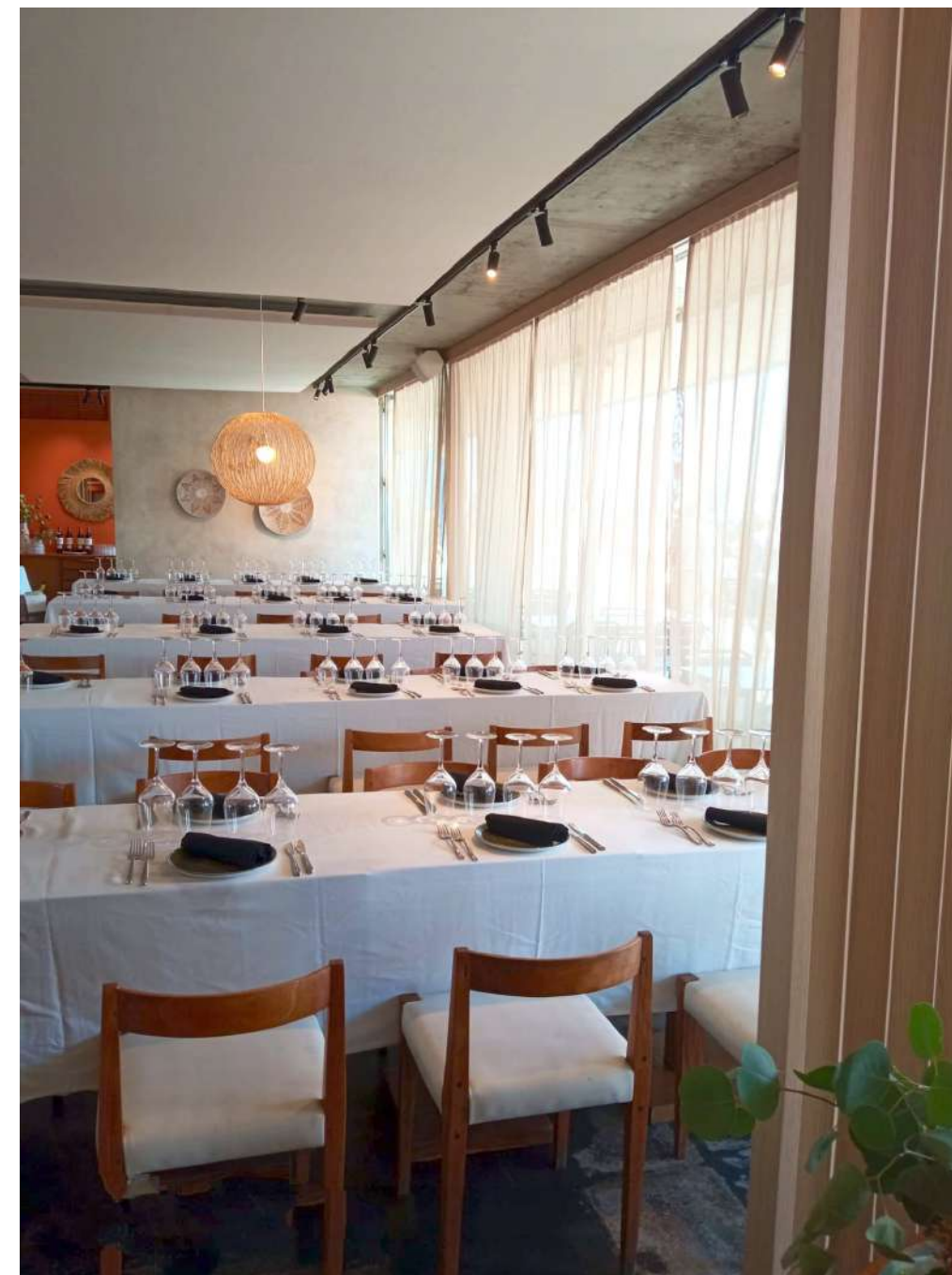
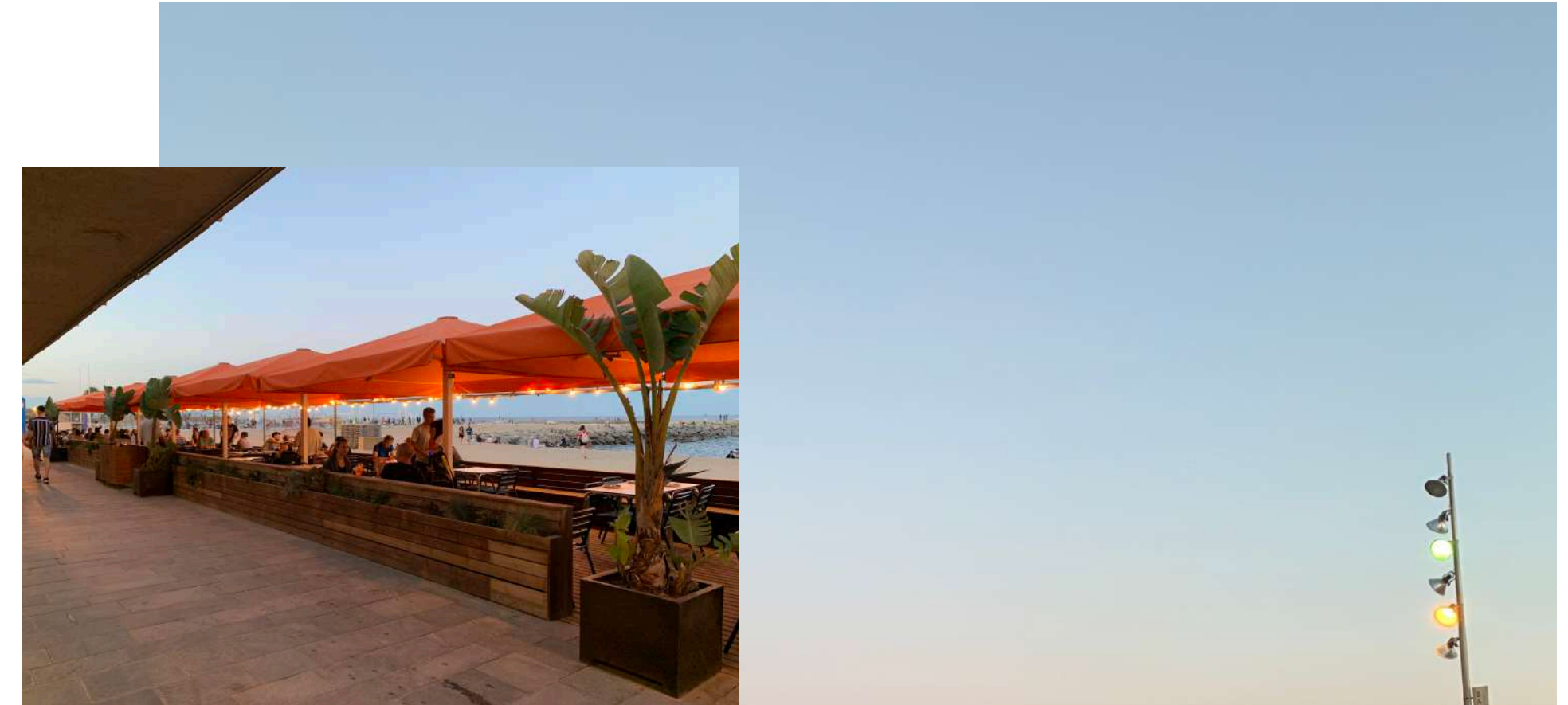
### SPECIAL OFFER

- If you want to complete your menu with a long-drink, the price will be 53€

## GALA AND COCKTAIL MENUS

Choosing a special place is not an easy decision... but it is for us **giving you the option of creating your own menu** with a wide variety of references that will make your celebrations unique.

*Check all the available options!*





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

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