

The Sea Garden Restaurant

MARINA PORT VELL

BARCELONA

BREAKFAST 08:30 – 11:00H

SNACKS 08:30 – 17:00H

LUNCH 12:00 – 15:30H

LUNCH BOXES 12:00 – 15:30H

CELLAR

If you are allergic or intolerant to any food, please inform the staff.
Thank you!

BREAKFAST

SANDWICH	Iberian Ham sandwich	€5,00
	Manchego cheese sandwich	€5,00
	Vegan sandwich	€5,00
	Bikini sandwich (ham and cheese)	€5,00
SWEET	Carrot Cake	€4,50
	Red Velvet	€4,50
	Croissant	€2,00
	Yogurt glass, fruit and cereals	€4,00
BEVERAGES	Coffee	€1,90
	Coffee with milk	€1,90
	Mineral water	€2,00
	Sparkling water	€2,00
	Natural Orange juice	€4,00

SNACKS

SNACKS	Chips	€2,00
	Parmesan rocks, fuet candies and crispy bread	€6,00

BEVERAGES	Coffee	€1,90
	Coffee with milk	€1,90
	Mineral water	€2,00
	Sparkling water	€2,00
	Natural Orange juice	€4,00
	Soft drink	€3,00
	Beer	€3,00
	Glass of wine	€3,00
	Glass of cava	€3,00

LUNCH

APPETIZERS

TO SHARE

Truffled potatoes
Gordal olives, citrus & OAVE
Perol meat croquettes

STARTERS

TO CHOSE ONE OF:

Tomato cream with prawn and scallop tartare
Boletus mushroom ravioli with truffled carbonara
Beef Carpaccio
Creamy salad with pickles and tuna belly
Fried eggs with Prades potatoes, truffle and foie
Tomato cream, oil caviar, crispy bread and basil

MAINS

TO CHOSE ONE OF:

Baby squid, smoked paprika parmentier and chilli oil
Veal, sauteed mushrooms and purée
Cod with carrot hummus, sobrasada and cheese
Lacquered Ral pork rib with confit potatoes
Sea bass supreme with Iberian ham
Aubergine stuffed with heura, romesco and miso

DESSERTS

TO CHOSE ONE OF:

Chesse cake with red fruits
Chocolate in textures 2022
Carrot cake with spiced toffee
Aromatic herbs infusion soup, tangerine and strawberry ice cream

Price: €36,00 (VAT included)

Includes: Appetizer at the table, starter, main and dessert · Water and bread

LUNCH BOXES

Orders before 11:00 am

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Option1: €16.00 (VAT included). Includes 1 dish, dessert and bread.

Option2: €29.00 (VAT included). Includes 2 dishes, dessert and bread.

CELLAR

WHITE WINE

Menade	19,00€
Pazo de Señorans	23,00€
Habla de Mar	23,00€
Nosso	24,00€
Torelló Crisalys	25,00€
Godeval	26,00€
200 Monges	62,00€

RED WINE

La Vendimia	19,00€
Viña Eguia	21,00€
Viñas de Gain	30,00€
Mauro	39,00€
Negon	39,00€
Dominio del Anguila	39,00€
PSI	41,00€
Macan Oro	49,00€
Roda I	50,00€
Flor de Pingus	87,00€

SPARKLING

Gramona Brut Imperial	28,00€
Luois Roderer Vintage	74,00€

*Price per bottle

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