

ROMANTIC MENU

Special table with petals and candles

TO START

Welcome glass of cava

TO SHARE

Marinated Balfegó tuna cubes with yuzu, citrus mayonnaise, rocket and Maresme tomato jelly

Charcoal-grilled octopus with olive oil potato emulsion and piquillo pepper cream

CHOICE OF MAIN COURSE

Grilled sea bass with spongy broccoli, asparagus and pine nut oil with lime and orange

or

Wood-fired beef sirloin with pumpkin purée and lemon cream

DESSERTS

All chocolate

MARINA BADALONA SPECIAL WINE CELLAR

Water, white wine, red wine, coffee and herbal tea

€49

Per person – VAT included

If a special menu is required due to allergies or intolerances, please contact our events team in advance.

To enjoy this menu, a prior reservation is necessary. Contact the restaurant at +34 830 83 10 83