



Aire

DE MAR

B i s t r ó

STARTERS

- Hand-cut, acorn-fed Iberian ham,..... € 32
D.O. Guijuelo
- Ceviche of the day with plantain..... € 19
and "leche de tigre"
- Red prawn croquettes with saffron € 12
mayonnaise
- Roasted aubergine topped with Mallorcan..... € 14
sobrasada, honey and Mahón cheese
- Grilled scallops with celeriac cream..... € 19
and salicornia oil
- Beetroot and citrus "salmorejo" € 11
with feta cheese and black garlic
- Traditional seafood soup with red shrimp € 25
and sea lettuce

RICE

- Creamy rice with seasonal vegetables € 19
- Lobster rice € 30 / p.p.
Min. 2 pax
- Seafood paella with Palamós € 24 / p.p.
red prawn veil, Min. 2 pax

MAIN

- Grilled seasonal vegetables with tartar sauce..... € 14
- Capture of the day with "Donostiarra" sauce M/P
- Grilled octopus with confit belly pork,..... € 34
Parmentier potato and Parmesan crisp
- Crispy salmon with soy-marinated cherry € 28
tomatoes and sugar snap peas
- Hake in green sauce with Galician clams..... € 28
- Slow-cooker country chicken thigh € 18
with its crispy skin and ratatouille
- Matured beef tenderloin with potato € 38
millefeuille and Perigord sauce
- Iberian "Secreto" pork cut with "ajoblanco" € 28
and piquillo pepper confit

DESSERTS

- Platter of Catalan cheeses with quince..... € 18
and nuts
- Seasonal fresh fruit salad € 8.50
- Baked cheesecake with red fruits..... € 8.50
- Creamy chocolate with crystal bread,..... € 8.50
extra virgin olive oil and salt
- Sautéed strawberries with moscatel € 8.50
wine syrup and cream ice cream
- Pineapple and fennel with yoghurt ice cream..... € 8.50
- Choice of artisan ice creams € 8.50

*This establishment has at its customers disposal information
related to food allergies and intolerances.*

Please, ask our staff for information.

All prices include VAT.



Moll de Barcelona, s/n - Edif. WTC
Barcelona (España)

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