

LA MARI MANDONA

FROM THE COUNTER

Olives dressed our way / 3.20 5

La Mari's russian salad / 8.20 1-2-3-5-7

Smoked butter & 00 anchovy toast / 3.90 1-2-3

Gilda (anchovy or marinated white anchovy) / 2.50 1-5

Pickled mussels with crisps, olives & their dressing / 9.90 5-6

L'Escala marinated anchovies in vinegar, "Quim va parir" sauce, olives & crisps / 10.90 1-5

Seasonal tomato salad with olives & spring onion / 10.50 5

TO START

Cod fritter, olive tapenade mayonnaise and cane honey / 5.50 1-2-3-4-8

Oxtail croquette with a slice of iberian pancetta / 4.50 2-3-4-5

Fried artichoke bravas / 9.00 2-3-4-5-8-12

Beef carpaccio with tonnato sauce, grated parmesan and fried capers / 15.90 1-2

Galician-style octopus / 20.90 6

Bread with tomato / 3.50 3

"CHACINAS" DE LA MARI

Cheese and pickles selection / 7.90 2-5

100% iberian loin with toasted almonds / 13.90 12

Angus cecina, parmesan, arugula and extra virgin olive oil / 16.50 2

Acorn-feid iberian ham / 22.90

SIGNATURE BITES

El pepito de la Mari: Beef tenderloin, mustard and japanese mayonnaise / 13.90 1-3-4-5-8-9

Steak tartare sandwich in puff pastry with cured egg yolk / 19.90 1-2-3-4-5-8-9

Red tuna tartare with fried fried eggs and shoestring potatoes / 19.50 1-4-5-8-11-12

Broken eggs with garlic prawns / 19.90 4-6

HEARTY DISHES

Beef cheek in red wine with potato parmentier / 16.90 2-5-10

Roast cannelloni with porcini béchamel and parmesan / 16.90 2-3-4-5-8

Iberian pork tataki with caramelized peppers, potatoes and fresh herb chimichurri / 21.90 5-8-11

Beef sirloin (300gr.) with its garnish / 36.00 5

DESSERTS

Basque cheesecake / 7.90 2-3-4

Chocolate cake with olive oil and salt / 7.90 2-3-8

FHomemade flan / 6.90 2-4

Lemon and red berry mille-feuille / 7.90 2-3-4-12

1. Fish	2. Lactose	3. Gluten	4. Egg
5. Sulphites	6. Mollusks	7. Crustacean	8. Soy
9. Mustard	10. Celery	11. Sesame	12. Nuts

*LA MARI INSISTS THAT YOU ASK ABOUT OUR OFF-MENU DISHES.