



# TALLERDEMAR

# RESTAURANT



**TALLERDEMAR**  
BRASS & COCKTAILS



## SMART FOOD

### CEVICHE CROAKER

Avocado tartar, homemade tiger Milk,  
red Onion air

15,00€

### OCTOPUS CARPACCIO

Octopus, Beetroot, Meringue, smoked Paprika espuma,  
Patatas bravas with Allioli

15,90€

### PRAWN BRICKSTICK

Cucumber spaghetti, Passionfruit emulsion, Mint oil

14,00€

### FOIE GRAS PARFAIT

Popcorn, Cream of corn, glazed Apple pearls  
Mini ear of maize, Roca Maiz

16,90€

### BLACK ANGUS BEEF TATAKI

Tacos marinated with Soya and Herbes de Provence  
Crispy polenta, Teriyaki sauce, Edam gazpacho

16,00€

## SALADS

### CARIBBEAN SEA

Lobster, Papaya, Citrus salad, Guava

25,00€

### JAPANESE SEA

Tuna tartar in an Avocado cannelloni,  
Quinoa, Ponzu sauce

21,90€

## TASTE MENU

### 5 COURSES

2 starters, homemade pasta, main course and dessert

54,00€

### 6 COURSES

2 starters, homemade pasta, fish, meat and dessert

65,00€



## SEAFOOD

### CROKER FISH

Baby Beans, Baby Spinach, fresh Mushrooms,  
Sour Sauce flavored with Mint

26,90€

### TURBOT

Camaiot, Lettuce sauce, Thyme sauce  
Vegetables, Boiled potatoes

28.90€

### SALMON

Cous-cous, citrus Salad  
and Carpaccio of Fennel confit

24.90€

## MEAT

### FILLET STEAK

With a wood charcoal crust, Celery root  
Tarragon, Seasonal vegetables

120 gr. 21,90€ / 220 gr. 34,00€

## DESSERT

### FROZEN CRÈME BRÛLÉ

with Ensaimada icecream and crispy  
Almond sponge

8.90€

### LEMON MOUSSE

Glacé de Maracuya and red fruits

8,90€

### CHOCOLATE SYMPHONY

with Wasabi frosting  
and green tea ice cream

8,90€

### CHEESEBOARD

with Truffle oil and seasonal jelly

16,00€



CRUSTACEOS  
CRUSTACEAN



SÉSAMO  
SESAME



FRUTOS DE  
CÁSCARA  
NUTS



GLUTEN  
GLUTEN



HUEVO  
EGG



PESCADO  
FISH



MOLUSCOS  
SHELLFISH



MOSTAZA  
MUSTARD



APIO  
CELERY



CACAHUETES  
PEANUTS



LÁCTEOS  
MILK



SULFITO  
SULPHITE



SOJA  
SOYA



ALTRAMUCES  
LUPINS