

MENU

SEASON 2025

SALITRECASADEMAR.COM



In our seafood house, we draw inspiration from the Mediterranean culinary tradition to offer you a unique gastronomic experience where traditional cooking merges with new flavors. Here, fresh and high-quality ingredients take center stage.

SOMETHING FRESH

- | | | |
|---|--|------|
|     | TOMATOES SALAD
with cured tuna, vinegar anchovies and peppers. | 14 € |
|    | SPANISH POTATOE SALAD
with prawns and glass shrimp. | 10 € |
|   | ROASTED PEPPER SALAD
with egg. | 9 € |
|       | CAESAR SALAD | 14 € |
|    | “MIXED” SALAD
(lettuce, onion, asparagus, prawns, olives, avocado and cucumber with a sweet wine and mustard vinaigrette). | 14 € |
|   | SEASONAL GAZPACHO | 5 € |
|   | ANCHOVIES IN VINEGAR | 11 € |
|     | HUMMUS
with vegetable crudités. | 9 € |

TO SHARE

- | | | |
|---|---|-----------|
|       | CUTTLEFISH CROQUETTES | 9 € |
|     | PIL PIL PRAWNS
with jalapeños. | 13 € |
|      | CHARCOAL-GRILLED CLAMS | 18 € |
|       | MUSSELS IN MARINERA SAUCE
with kimchi. | 15 € |
|      | COCKLES
in curry sauce with lime. | 15 € |
|     | CLASSIC TINY CLAMS | 16 € |
|   | GRILLED OR BOILED PRAWNS
100gr / 200gr. | 14 / 21 € |



¿RAW?

















-    **SMOOTH CLAM** 3.4 / 3.70 / 4 €
natural / spicy dressing / grilled.
-     **OYSTERS NO.2** 4.50 / 4.90 4.90 €
natural / spicy dressing / parrilla.
-         **TUNA TARTARE** 19 €
with its spicy dressing and egg.
-       **RED AGUACHILE** 14 €
with prawns.
-     **CEVICHE** 16 €
with today's catch, slightly spicy.
-       **BUTTERFISH TARTARE** 17 €
with truffle and rocoto.

This family of fish (*Gempylidae*) can cause gastrointestinal problems according to Royal Decree 1021/2022 13/12 Art. 8.6.c.

FRIED FISH

-      **EGGPLANTS WITH HONEY** 10 €
-      **LEMON MARINATED ANCHOVIES** 14 €
-      **FRIED SQUID** 16 €
with black aioli.
-      **MARINATED FISH** 13 €
-      **FRIED MONKFISH** 15 €
traditional style.
-      **SILVER FISH** 16 €
with egg and and roasted peppers.
-      **SHRIMP FRITTER** 3.50 €
1 piece.
-      **ASSORTED FRIED SEAFOOD** 29 €
for 2 people.
-      **FRIED OCTOPUS** 17 €

FISH

-   **GRILLED ON A SKEWER** 100 gr / 7 €
-   **ROASTED BASS** 100 gr / 7.30 €
-   **ROASTED SEA BREAM** 100 gr / 7.30 €
-   **GRILLED OCTOPUS** 23 €
with mashed potatoes.
-   **GRILLED SARDINES ON A SKEWER** 6 €
-    **MARINATED TUNA BELLY** 26 €
-  **TUNA COLLAR** 21 €
-   **GRILLED PRAWNS ON A SKEWER** 11 €

 gluten

 sulfite

 sesame

 peanut

 dairy

 egg

 crustaceans

 tree nuts

 soy

 celery

 mustard

 mollusks

 fish

RICES













Minimum 2 people.

     	IBERIAN RICE	20.50 € / pax
     	SEAFOOD RICE	22 € / pax
     	SEÑORET RICE with prawns.	19.50 € / pax
     	BLACK FIDEUÁ with squid and mussels.	19.50 € / pax
     	BLACK RICE with monkfish and squid.	21 € / pax
     	CREAMY RICE with seafood.	22 € / pax

JOSPER - GRILLED MEATS

   	T-BONE 1KG	68 €
   	1KG BEEF T-BONE STEAK selected.	78 €
   	300g BEEF RIBEYE STEAK	25 €
          	RETINTO BEEF BURGER with smoked cheese, bacon, pickles, and ranch Sauce.	16 €
    	SHREDDED CHICKEN BURGER with grilled zucchini and special kimchi sauce	15 €
     	VEGETARIAN BURGER with jalapeños, guacamole, tomato, onion y vegan mayonnaise.	16 €

DESSERTS

   	THREE CHEESE CAKE	7 €
   	LEMON SORBET	7 €
   	CHOCOLATE BROWNIE	7 €

SELECTION OF ICE CREAMS

VAT included / 10%.

If you have any allergies or

intolerances, please speak with a staff member.





SALTIRE