

Cà Maréin

Raw Bar

Oyster Gillardeau
7 / per piece

Oyster Poget
7 / per piece

Tuna Carpaccio ⁽⁴⁾	35
Seabass Carpaccio with Oro di Cabras	32
Mullet Bottarga ⁽⁴⁾	
Chef's Daily Selection of Three Tartares ⁽⁴⁾⁽²⁾	38

Cold Antipasti & Salàds

Steamed Pescadilla Salad with Rocket ⁽⁴⁾⁽⁹⁾	16
Vitello Tonnato ⁽³⁾⁽⁴⁾	28
Burrata from Andria, Tomatoes & Basil ⁽⁷⁾	28
Italian Salad with Avocado, Tomatoes, Cucumber & Red Onion ⁽⁹⁾⁽¹⁰⁾	23
Traditional Tomato Salad	22
Sicilian Fennel & Orange Salad ⁽⁹⁾	18
Galician Beef Carpaccio with Rocket, Aged Parmigiano Reggiano & Fresh Black Truffle ⁽⁷⁾	32
Marinated White Anchovies ⁽⁴⁾⁽⁹⁾	16
Bottarga Oro di Cabras with Celery ⁽⁴⁾⁽⁹⁾	26

Pasta

Penne Cacio e Pepe ⁽¹⁾⁽⁷⁾	22
Ravioli with Ricotta, Spinach, Datterini Tomatoes & Basil ⁽¹⁾⁽³⁾⁽⁷⁾	32
Spaghetti alle Vongole ⁽¹⁾⁽⁴⁾	34
Spaghetti with Oro di Cabras Mullet Bottarga ⁽¹⁾⁽⁴⁾	35
Homemade Lasagna with Red Scorpionfish ⁽¹⁾⁽³⁾⁽⁴⁾⁽⁷⁾⁽⁹⁾	36
Tagliolini with Black Truffle ⁽¹⁾⁽³⁾⁽⁷⁾	45
Gnocchi with Red Prawns, Datterini Tomatoes & Basil ⁽¹⁾⁽²⁾	46
Linguine with Scampi, Shellfish & Mediterranean Citrus ⁽¹⁾⁽²⁾⁽¹⁴⁾	56

Vegetable Minestrone ⁽⁹⁾
12

ALLERGENS 1 Gluten • 2 Crustaceans • 3 Eggs • 4 Fish • 5 Peanuts • 6 Soybeans
7 Milk (Lactose) • 8 Tree Nuts • 9 Celery • 10 Mustard • 11 Sesame • 12 Sulphites
13 Lupin • 14 Molluscs

Cover charge €4,5 per person. All prices include 10% VAT

Pizza

CAPRICCIOSA ⁽¹⁾⁽⁷⁾ Tomato sauce, mozzarella, champignon mushrooms, marinated artichokes, olives, oregano	32
MARGHERITA ⁽¹⁾⁽⁷⁾ Tomato sauce, fior di latte di Agerola, Parmigiano Reggiano, fresh basil	28
DIAVOLA ⁽¹⁾⁽⁷⁾ Tomato sauce, fior di latte di Agerola, Spianata Piccante	35
QUATTRO FORMAGGI ⁽¹⁾⁽⁷⁾ Mascarpone, fresh cream, fior di latte di Agerola, Gorgonzola, smoked scamorza, Parmigiano Reggiano	42
CECINA DI VACCA ⁽¹⁾⁽⁷⁾ Tomato sauce, Fior di Latte di Agerola, Cecina di Vacca, Parmigiano Reggiano	48
TARTUFINA ⁽¹⁾⁽⁷⁾ Fresh cream, fior di latte di Agerola, black truffle oil, fresh black truffle	56

Warm Antipasti

Octopus Salad with Potatoes, Cherry Tomatoes, Taggiasca Olives, Capers & Basil ⁽⁴⁾	27
Tempura Zucchini Flowers with Anchovies & Provola ⁽¹⁾⁽⁷⁾⁽⁴⁾	22
Calamari & Artichokes with Mint & Garlic ⁽¹⁴⁾	28
Fritto Misto Deep-Fried Seafood ⁽⁴⁾⁽¹⁾⁽²⁾⁽¹⁴⁾	32

Main Courses

Monkfish Chop with Caponata ⁽⁴⁾⁽⁹⁾	42
Chicken alla Diavola	37
Chargrilled Seabass with Salmoriglio Sauce ⁽⁴⁾	44
Filet of Galician Beef with Green Pepper Sauce ⁽⁷⁾	52
Chargrilled Tuna Steak ⁽⁴⁾	48
Rubia Gallega Galicana Dry-aged for 30 days (per kg)	145

Fish Display Section

Discover today's premium selection of fresh fish and seafood, displayed on ice for your choice and prepared to your preference.

Contorni

Caponata ⁽⁹⁾	10	Mashed Potatoes ⁽⁷⁾	10
Oven baked Potatoes with Rosemary	10	Grilled Broccolini ⁽¹⁰⁾	10