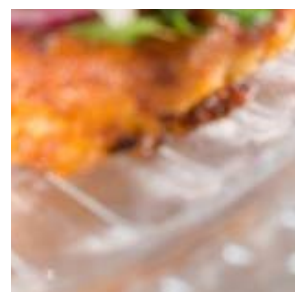




TO SHARE



<i>* Iberiam Ham</i>	15,90€
<i>* Grilled shrimp with thyme liqueur</i>	14,90 €
<i>* Homemade ham and chicken croquettes</i>	14,50 €
<i>* Grilled octopus with potatoes and paprika</i>	16,90 €
<i>* Starry eggs with straw potatoes and iberian ham</i>	11,50 €
<i>* Seasonal day cream</i>	10,00 €
<i>* Eggplants battered with cane honey</i>	6,50 €
<i>* Natural spicy potatoes</i>	6,50 €
<i>* Glass bread with tomato</i>	3,00 €



OUR SALAD



- * Mix of lettuce with grilled goat cheese, caramelized apple and honey dried fruit vinaigrette* **12,50 €**

- * Tomato and mozzarella carpaccio with bouquet of lettuce and Genoese pesto sauce* **11,50€**

- * Crispy chicken salad, croutons, parmesan cheese and our cesar sauce* **12,50 €**

- * Watermelon salad strudel with mozzarella Iberian ham and Genoese pesto sauce* **12,90 €**

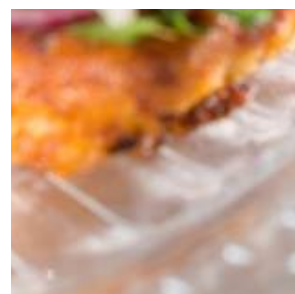
- * Quinoa taboulé with tomato and avocado tartare with lemon vinaigrette and peppermint* **12,50 €**

- * Mediterranean salad with tuna* **11,50 €**

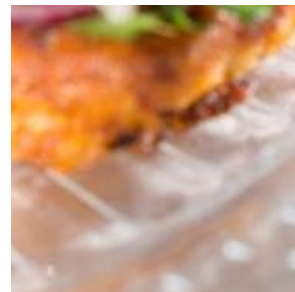




OUR MEAT



- * Beefsteak with vegetable gratin (300gr)* 15,90 €
- * Duck confit with apples and red fruit sauce* 14,50 €
- * Teriyaki chicken skewer with wok rice* 13,50 €
- * Grilled lamb medallions with caliu potato* 14,90 €
- * Iberian pork tenderloin with caramelized onion Pedro Ximenez* 14,50 €
- * Beef tenderloin with duck foie and oporto reduction* 18,50 €
- * Our homemade special sauces
(Gorgonzola, Allioli, Chimichurry, Oporto, Romesco and Barbecue)* 1,95 €



OUR FISH

- | | |
|--|----------------|
| <i>* Honey and mustard cod with Iberian ham flakes</i> | 15,90 € |
| <i>* Salmon supreme on cream of asparagus, caramelized onion and sprouts</i> | 15,90 € |
| <i>* Sea bass fillet with wok vegetables</i> | 14,50 € |
| <i>* Grilled seabream fillet with zucchini chips</i> | 14,50 € |

Iva Incluido





PASTAS-CREPES-RISOTTOS

- * Pasta of the day with carbonara sauce* **11,50 €**

- * Fresh mozzarella ravioli with dried tomatoes red pesto* **12,90 €**

- * Chicken crêpe with white wine mushrooms* **11,50 €**

- * Foie and mushroom risotto with parmesan cheese* **14,50 €**

- * Risotto with 4 cheeses* **13,50 €**

IVA INCLUIDO





OUR RICE

Freshly made and in individual casserole

<i>* Seafood paella</i>	14,90 €
<i>* Sea and mountain paella</i>	14,50 €
<i>* Black rice with cuttlefish and pear alioli</i>	14,50 €
<i>* Boiled lobster rice</i>	18,00 €
<i>* Seasonal vegetable rice</i>	14,50 €



Iva incluido



OUR DESSERTS

Delicious homemade sweets

- | | |
|--|---------------|
| <i>* Homemade cheesecake with red fruit coulis</i> | <i>5,00 €</i> |
| <i>* Warm brownie with walnuts with vanilla ice cream</i> | <i>5,50 €</i> |
| <i>* Natural season fruit fan</i> | <i>5,00 €</i> |
| <i>* Homemade chocolate coulant with vanilla ice cream</i> | <i>5,50 €</i> |
| <i>* Ice cream assortment</i> | <i>5,00 €</i> |
| <i>* Dessert of the day</i> | <i>4,50 €</i> |



Iva incluido

RESTAURANTE MARES

Zenit



INFORMACIÓN Y RESERVAS

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INFORMACIÓN LEGAL

La información de alérgenos contenidos en los platos de este menú, está a disposición de los clientes que lo soliciten.

Nuestras buenas prácticas en manipulación de alimentos previene la posibilidad de presencia de trazas de alérgenos, pero no podemos garantizarlo debido a la posible presencia de trazas de otros alérgenos por riesgo de contaminación cruzada.

The allergen information of this menu is available for the clients who need it.

Our good food handling practices prevents the possibility of presence of traces of allergens, but can not guarantee it because of the possible presence of traces of other allergens risk of cross contamination.



RESTAURANTE MARES - HOTEL ZENIT BORRELL

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