AMAR - TO LOVE: From lat. *Amāre*

Intense feeling of deep affection:
The desire for a union that makes us whole and happy, giving us the energy to live, communicate and create together.

MAR - SEA: From lat. *Mare*

A mass of salt water that covers approximately three quarters of the Earth's surface and gifts us with delicious products.

AMAR BARCELONA

A restaurant that seeks to ignite a love for the Mediterranean Sea,
Barcelona, and its rich culture and gastronomy

AMAR APPETISERS

BECAUSE WE LOVE MEDITERRANEAN CULTURE

We are smitten with the Mediterranean culture, particularly our tradition of sharing plates of good food around the table together.

Anchovies and flaky *coca* (traditional flatbread) with avocado
€ 32 / 4 pieces

Cocktail of classic prawns with cocktail sauce
€ 26

Crayfish *carpaccio* "Tribute to El Bulli 1995"
€ 34

Sliced tuna belly
€ 37
€ 74 / with its tartare and caviar

Hake and *kokotxa*
€ 36

Sautéed clams and *portobello* mushrooms in a fino quinta sauce
€ 42

AMAR OYSTERS

A TRIBUTE TO ALBERT ADRIÀ

With these Marenne Oléron oysters, we pay homage to Albert Adrià, a pioneer who is constantly taking oysters to new gastronomic heights.

Fresh oyster
€ 7

Oyster in ponzu sauce
€ 8

Perú Oyster
€ 8

Oyster with tarragon vinaigrette
€ 8

Pickled oyster
€ 8

Bloody Mary oyster
€ 8

AMAR CAVIAR

TRANSFORMING CAVIAR

Rather than making caviar the central element of a recipe, we use it as an ingredient to enhance the flavour of our dishes. A favourite of Rafa Zafra.

Brioche toast topped with butter and caviar
€ 22

Sea urchins and prawn *tartare* with caviar (seasonal)
€ 38 / per piece

Smoked salmon and caviar *bikini*
€ 110

Lobster, smoked salmon and caviar *trikini*
€ 170

Lobster *beurre blanc* with caviar
€ 30 / 100 gr

Steamed hake with champagne sauce and caviar
€ 45

Tin of caviar
€ 125 / 30 gr € 190 / 50 gr
€ 360 / 100 gr

Rigatoni with cream and caviar
€ 120 / 1 dish
€ 70 / ½ dish

AMAR: SEA & MOUNTAIN

CATALAN CUISINE

Catalan culture has a long tradition of bringing produce from the sea and the mountains together under one recipe.

Peas with cod tripe, Catalan black pudding and truffle (seasonal)
€ 95 / 1 dish
€ 60 / ½ dish

7 yolk egg, baby prawns, pancetta and caviar
€ 95

Santa Pau white beans with tuna Noten and Iberian pancetta
€ 42 / dish
€ 28 / ½ dish

Spider crab cannelloni with chicken broth and crispy chicken skin
€ 60 / dish
€ 38 / ½ dish

AMAR CLASSICS

A TRIBUTE TO THE RITZ

A selection of dishes historically served in the former Ritz of Barcelona, today called El Palace Barcelona, each one bursting with French influences..

Classic Meunière sole
€ 15 / 100 gr

Traditional steak tartare
€ 46

Lobster *Cardinale*
€ 29 / 100 gr

Fillet steak Rossini
€ 48

AMAR THE SEA

THE SIMPLE BEAUTY OF TOP-QUALITY PRODUCE

In honour of the Fishermen's Guild of Roses and Restaurant Estimar: the pioneers of grilled fish cuisine.
The fish is served as a whole piece, with a variable weight depending on the day, always starting at 900gr.

Prawn from Roses XXL
€ 19 / unit

Grilled Lobster
€ 26 / 100 gr

Crayfish from Isla Cristina
Grilled € 26 / 100 gr
3 cookings € 28 / 100 gr

Sea bass
€ 12 / 100 gr

Red Scorpion fish
€ 12 / 100 gr

King crab leg with red *mojo*
125 € / 100 gr

Turbot
€ 12 / 100 gr

John Dory
€ 12 / 100 gr

Rockfish Catalan style
€ 39 / serving

AMAR THE MEAT

THE SIMPLE BEAUTY OF TOP-QUALITY PRODUCE

Grilled sirloin steak and Café París butter
€ 27 / 100 gr (minimum 300 gr)

Orecchio di elefante schnitzel with poached egg and truffle
€ 48 (seasonal truffle supplement 4€/gr)

Roast goat shoulder with hummus and couscous
€ 57

Sliced Galician beef, homemade regañás crackers, and smoked sour cream
€ 36

AMAR THE ORCHARD

BECAUSE WE LOVE OUR LAND

A tribute to our pantry staples, our local produce and our farmers.

Homemade French fries
€ 16

Eggplant in a Sanlucar marinade
€ 18

Fresh mixed tomato salad with basil (seasonal)
€18

Grilled white asparagus with *pil pil* sauce
€ 27

Living lettuce, kumquat and radishes
€ 18

Bread and appetizers service · €7.5