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Impressions - 971 813 175



*Bar · Restaurant
Lounge*

microvinos [CREACIÓN Y ASESORAMIENTO]

ENTRANTES Y TAPAS

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| Pimientos de Padrón | 9.00€ |
| Tabla de Jamón Ibérico 80gr | 25.00€ |
| Selección de quesos del Chef | 28.00€ |
| Gambas al Ajillo | 15.00€ |
| Almejas a la Marinera | 18.00€ |
| Mejillones al vapor de vino Blanco | 18.00€ |
| Calamar a la Andaluza con crema de limón | 16.50€ |
| Ceviche Limeño de Lubina | 21.00€ |
| Tartar de Atún con ensalada de Quínoa y Mango | 21.00€ |
| Patat0 Bravísimo | 9.50€ |
| Patatas Fritas | 6.00€ |
| Boniato asado con ralladura de lima fresca y parmesano | 8.00€ |
| Croquetas de Pollo Campero al Spiedo (und.) | 3.00€ |

ENSALADAS DE LA HUERTA

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| Burrata con pequeña ensalada de tomates confitados en A.O.V.E y tomillo | 18.00€ |
| Ensalada de Queso de Cabra con emulsión de Manzana verdes | 18.00€ |
| Ensalada César con Gambas marinadas | 21.00€ |
| Hojas verdes y rojas con balsámico y semillas | 14.00€ |
| Ensalada de pollo,mango y aguacate | 18.50€ |
| Verduras a la parrilla con salsa romesco y sal de Es trenc | 20.00€ |

PAELLAS (min 2 pax)

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| Paella mixta | 21.00€p.p |
| Paella de marisco | 24.00€p.p |
| Paella ciega de marisco | 26.00€p.p |
| Paella negra de marisco ciega con alioli | 28.00€p.p |
| Paella de Bogabante | 38.00€p.p |

NUESTRO GRILL

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| Solomillo de Vaca con tubérculos asados, setas y demi glace | 32.00€ |
| Chuletón de Ternera. Patat0 de Sa Pobla, sal de Es trenc y Salsa criolla | 36.00€ |
| Pechuga de Pollo Campero a las brasas con wok de verduras de temporada | 19.00€ |
| Hamburguesa casera "Marina Bay" 100% ternera | 23.00€ |

DESDE EL MAR

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| Salmón a la parrilla con puré de patata y lima , emulsión de tomates y verduras braseadas | 28.50€ |
| Lubina a la Mallorquina con pasas y espinacas | 29.00€ |
| Rodaballo a la brasa con refrito de ajos y alcaparras, pimientos asados y espárragos | 30.00€ |
| Tataki de Atún con verduritas crujientes y alga wakame | 31.00€ |
| Parrillada del Pescador | 38.00€ |

NUESTRAS PASTAS

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|---------------------------------------|--------|
| Spaghetti Bolognese | 16.50€ |
| Spaghetti Vongole | 18.00€ |
| Spaghetti IL Pescatore Frutti di Mare | 22.00€ |

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| Servicio de Pan | 2.95€p.p |
| Servicio de Pan sin gluten | 3.50€p.p |

STARTERS & TAPAS

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| Padron peppers | 9.00€ |
| Iberian Ham plate 80gr | 25.00€ |
| Chef's cheeses selection | 28.00€ |
| Garlic Prawns | 15.00€ |
| Clams a la Marinera | 18.00€ |
| White wine steamed mussels | 18.00€ |
| Andalusian-style squid with lemon cream | 16.50€ |
| Ceviche Limeño of Sea Bass | 21.00€ |
| Tuna tartare with quinoa & mango salad | 21.00€ |
| Patat0 Bravísimo | 9.50€ |
| French Frites | 6.00€ |
| Roasted sweet potato with fresh lime zest and parmesan cheese | 8.00€ |
| Croquette of free-range chicken in spiedo sauce (und.) | 3.00€ |

SALADS

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| Burrata with small salad of tomatoes confit in olive oil & thyme | 18.00€ |
| Goat cheese salad with green apple emulsión | 18.00€ |
| Caesar salad with marinated prawns | 21.00€ |
| Green & red leaves with balsamic and seeds | 14.00€ |
| Chicken, mango and avocado salad | 18.50€ |
| Grilled vegeteables with romesco sauce and salt from Es Trenc | 20.00€ |

PAELLAS (min 2 pax)

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|---|-----------|
| Mixed Paella | 21.00€p.p |
| Seafood paella | 24.00€p.p |
| Boneless seafood paella | 26.00€p.p |
| Squid ink boneless seafood Paella with alioli | 28.00€p.p |
| Lobster paella | 38.00€p.p |

OUR GRILL

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| Beef tenderloin with roasted root vegetables, mushrooms and demi-glace | 32.00€ |
| T-bone steak with Sa Pobla potato, Es Trenc salt and creole sauce | 36.00€ |
| Grilled free-range chicken breast with wok of seasonal vegetables | 19.00€ |
| Homemade "Marina Bay" 100% beef Burger | 23.00€ |

FROM THE SEA

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| Grilled salmon with lime, mashed potato, tomato emulsion and braised vegeteables | 28.50€ |
| Mallorcan style seabass with spinach & raisins | 29.00€ |
| Grilled turbot with fried garlic and capers, roasted peppers and asparagus | 30.00€ |
| Tuna tataki with crispy vegetables and wakame seaweed | 31.00€ |
| Fisherman's barbecue | 38.00€ |

OUR PASTA

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|---------------------------------------|--------|
| Spaghetti Bolognese | 16.50€ |
| Spaghetti Vongole | 18.00€ |
| Spaghetti IL Pescatore Frutti di Mare | 22.00€ |

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|---------------------------|------------|
| Bread service | 2.95€ p.p. |
| Gluten-free bread service | 3.50€ p.p. |