



ELX

CUINA D'ARROSSOS I PEIX

MAREMAGNUM Nº9, PORT VELL, BARCELONA 08039

WWW.ELXRESTAURANT.ES

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SALADS

Crispy Garden Salad with Tuna Fish and Anchovy _____ <i>ENSALADA ILICITANA VEGETAL CON ATÚN Y ANCHOA</i>	10,70
Mixed Seasonal Salad _____ <i>ENSALADA FRESCA VARIADA DE TEMPORADA</i>	9,00
Tuna Fish Fillets with Tomato and Spring Onion _____ <i>ENSALADA DE TOMATE, VENTRESCA DE BONITO Y CEBOLLITA</i>	12,30
Fresh Spinach Salad with Matured Goat Cheese _____ <i>ENSALADA DE ESPINACAS FRESCAS CON QUESO DE CABRA</i>	8,20
Warm Green Bean Salad with Monkfish and Prawns _____ <i>ENSALADA TIBIA DE JUDÍAS VERDES CON RAPE Y LANGOSTINOS</i>	10,40
Mixed Leaf Salad with Lobster _____ <i>MEZCLUM DE LECHUGAS CON BOGAVANTE</i>	17,00
Rocket with Rosemary Marinated Salmon and Truffle Vinaigrette _____ <i>RÚCULA Y SALMÓN MARIÑADO AL ROMERO CON VINAGRETA DE TRUFA</i>	13,80

COLD STARTERS

	TAPA	
Roasted Red Peppers and Aubergine with Baby Broad Beans and Oregano _____ <i>ESCALIVADA CON HÁBITAS ENANAS Y ORÉGANO</i>	4,30	7,80
Exquisite Ibérico de Bellota Cured Ham _____ <i>JAMÓN IBÉRICO DE BELLOTA</i>	15,70	22,10
Cantábrico Sea Marinated Anchovy Fillets _____ <i>FILETES DE ANCHOAS DEL CANTÁBRICO</i>		12,00

HOT STARTERS

Artichoke Hearts Floured and Fried _____ <i>CORAZONES DE ALCACHOFAS NATURALES FRITAS</i>	4,40	7,30
Batter Fried Spring Onions Served with Romesco Sauce _____ <i>CEBOLLITAS TIERNAS REBOZADAS CON ROMESCO</i>		5,80
Chargrilled Seasonal Vegetables _____ <i>VERDURAS DE TEMPORADA A LA PARRILLA</i>		7,80
Deep Fried Aubergine, Zucchini, Artichokes and Spring Onions _____ <i>FRITURA DE BERENJEÑA, CALABACÍN, ALCACHOFAS Y CEBOLLITA</i>		6,80
Eggs, Chips and Ibérico Ham _____ <i>HUEVOS FRITOS ROTOS Y VIRUTAS DE JAMÓN DE BELLOTA</i>	5,40	9,60
Ibérico Cured Ham Croquettes _____ <i>CROQUETAS DE JAMÓN IBÉRICO</i>	4,40	6,60
Cod Fritters _____ <i>BUÑUELOS DE BACALAO</i>	4,10	6,20
Assortment of Fried Squid, Croquettes, Prawns and Cod Fritters _____ <i>SURTIDO DE FRITOS DE CALAMARES, CROQUETAS, LANGOSTINOS Y BUÑUELOS</i>		14,90
Galician Style Octopus Seasoned with Paprika _____ <i>PULPO A LA GALLEGA CON PIMENTÓN SOBRE PATATA COCIDA</i>		13,80
Prawns with Garlic in Hot Sizzling Olive Oil _____ <i>CAZUELITA DE GAMBAS AL AJILLO</i>		13,00
Tender Baby Squid Lightly Floured and Fried Andalusian Style _____ <i>CHIPIRONES FRITOS</i>	7,20	12,90
Small Fried Fishes from the Coast _____ <i>"BARREJA" DE PESCADITOS FRITOS</i>		10,90
Sliced Squid Coated in Batter and Deep-Fried _____ <i>CALAMARES REBOZADOS</i>	7,90	14,40
Small Grilled Squid _____ <i>CALAMARCITOS A LA PLANCHA</i>	8,80	15,50
Bisque of Sea Urchins au Gratin in their Shells _____ <i>CREMA DE ERIZOS DE MAR</i>	8,00	15,50
Steamed Galician Cockles _____ <i>BERBERECHOS GALLEGOS AL VAPOR</i>	8,00	15,90
Shelled Mussels in Marinère Sauce _____ <i>MEJILLONES A LA MARINERA</i>	5,80	9,00
Salt Baked Mediterranean Prawns _____ <i>LANGOSTINOS DEL MEDITERRÁNEO A LA SAL</i>	13,00	19,00
Sauté Crayfish with Garlic Ferrol Style _____ <i>CIGALAS SALTEADAS CON AJITOS AL ESTILO FERROL</i>		19,50

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OUR VALENCIAN PAELLAS AND NOODLES

two portions minimum

Alicante Style Seafood Paella _____ <i>PAELLA ALICANTINA DE MARISCO</i>	17,50
Prepared Seafood Paella ~ <i>Without Shells</i> _____ <i>PAELLA PELADA DE MARISCO</i>	17,00
Mixed Chicken and Seafood Paella _____ <i>PAELLA MIXTA DE POLLO Y MARISCO</i>	16,80
Cod and Wild Porcini Mushroom Paella _____ <i>PAELLA DE BACALAO Y CEPES</i>	16,80
Paprika and Garlic Rice Served with a Seafood Platter with Prawns and Crayfish _____ <i>ARROZ ABANDA CON SU CIGALA Y LANGOSTINO COCIDOS</i>	20,40
Paprika and Garlic Rice Served with Poached Galician King Crab in it's Sauce _____ <i>ARROZ ABANDA CON CENTOLLA</i>	24,50
Rice Casserole with Succulent Lobster _____ <i>CAZUELA DE ARROZ CALDOSO CON BOGAVANTE</i>	25,30
Black Rice Cooked with Small Squid and Artichokes _____ <i>ARROZ NEGRO DE ELCHE CON CALAMÁRCITOS Y ALCACHOFAS</i>	14,80
Noodle Paella with Fish and Prawns Topped with All i Oli ~ <i>Fine Noodles</i> _____ <i>ROSSEIAT DE FIDEOS CON LANGOSTINOS Y PESCADO DE ROCA CON DE ALL I OLI</i>	14,00
Noodle Paella with Shellfish ~ <i>Thick noodles</i> _____ <i>FIDEUÀ VALENCIANA DE MARISCO</i>	18,00

FISHES FROM OUR SEAS

Grilled Hake _____ <i>MERLUZA A LA PLANCHA</i>	16,70
Grilled Sole _____ <i>LENGUADO A LA PLANCHA</i>	22,30
Grilled Monkfish _____ <i>RAPE A LA PLANCHA</i>	19,00
Grilled Sea Bass _____ <i>LUBINA A LA PLANCHA</i>	17,20
Oven Baked Turbot _____ <i>RODABALLO AL HORNO</i>	21,50
Salt Baked Sea Bream _____ <i>DORADA A LA SAL</i>	15,40
Monkfish in Marinère Sauce _____ <i>RAPE EN SALSITA MARINERA</i>	22,30
Grilled Fish and Shellfish Platter _____ <i>PARRILLADA DE PESCADO Y MARISCO</i>	28,80
Seafood Platter with Lobster _____ <i>MARISCADA CON BOGAVANTE</i>	26,50
Cod with Mild All i Oli Served Over Creamed Spinach _____ <i>BACALAO CON ALLIOLI SUAVE SOBRE ESPINACAS A LA CREMA</i>	15,00
Honeyed Cod with Apple and Nuts _____ <i>BACALAO A LA MIEL CON MANZANA Y FRUTOS SECOS</i>	15,60

TRADITIONAL MEAT

Chargrilled Veal Sirloin Steak _____ <i>ENTRECOT DE TERNERA A LA PARRILLA</i>	21,00
Chargrilled Veal Fillet _____ <i>FILETÉ DE TERNERA A LA PARRILLA</i>	22,50
Chargrilled Lamb Ribs Served with All i Oli _____ <i>COSTILLITAS DE CORDERO A LA PARRILLA</i>	20,80

Bread and Appetizers _____ 1,70
PAN ENTRETENIMIENTO

Toasted Catalan Tomatoe Bread _____ 1,70
PAN DE COCA TOSTADO CON TOMATE

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DESERTS

Lemon and Mandarin Digestive Sorbets _____	5,10
<i>DIGESTIVOS SORBETES DE LÍMÓN Y MANDARINA</i>	
Bulgarian Yoghurt Ice Cream with Redcurrant Swirls _____	6,50
<i>HELADO DE YOGUR BÚLGARO CON VETAS DE GROSELLA</i>	
Homemade Vanilla Ice Cream with Warm Fudge _____	5,70
<i>HELADO DE MANTECADO DE VAINILLA CON CHOCOLATE DESHECHO</i>	
Tiramisu with Chuao Cocoa _____	6,30
<i>TIRAMISÚ AL CACAO DE CHUAO</i>	
Caribbean Pineapple Coated in Toasted Sugar Custard _____	5,20
<i>PIÑA CARIBEÑA CUBIERTA DE CREMA QUEMADA</i>	
Chocolate Cake with White Chocolate Ice Cream _____	6,90
<i>PASTEL TEMPLADO DE CHOCOLATE CON HELADO DE CHOCOLATE BLANCO</i>	
Cheese Cake with Mango Coulis _____	6,50
<i>TARTA DE QUESO FRESCO CON COULIS DE MANGO</i>	
Pineapple Carpaccio with Coconut Sorbet _____	5,50
<i>CARPACCIO DE PIÑA TROPICAL CON SORBETE DE COCO</i>	
Pyramid of Dark Chocolate Mousse _____	6,90
<i>PÍRAMIDE DE MOUSSE DE CHOCOLATE NEGRO</i>	
Our Luxury Apple Crumble with Cinnamon Mascarpone _____	5,70
<i>CRUMBLE DE MANZANA CON MASCARPONE A LA CANELA</i>	
Coulant with Rich Dark Chocolate Sauce _____	6,60
<i>COULANT CON SALSA DE COBERTURA DE CHOCOLATE</i>	
Traditional Catalan Custard with Caramel Brulee Topping _____	4,80
<i>CREMA CATALANA QUEMADA CON MELINDRO DEL BERGUEDA</i>	
Cream Profiteroles Topped with Smooth Chocolate Sauce _____	6,30
<i>LIONESAS DE NATA CON CHOCOLATE DESHECHO</i>	

LONG DRINKS	Ron Bacardi with Coca Cola _____	6,90	
	Ron Añejo Pampero Aniversario with Coca Cola _____	9,50	
	Ron Antiguo Santa Teresa 1796 with Coca Cola _____	11,20	
	Gin Beefeater with Schwepps Tonic _____	6,90	
	Gin Seagram's with Schwepps Tonic _____	7,20	
	Gin Bombay Sapphire with Schwepps Tonic _____	8,20	
	Gin The London N°1 with Fever Tree Tonic _____	12,10	
	Gin Herndrick's with Fever Tree Tonic _____	12,60	
	Gin Mare with Fever Tree Tonic _____	13,00	
	Vodka Absolut with Fanta _____	6,30	
			SHOT
WHISKY	Chivas Regal 12 Years Blended _____	6,00	8,20
	Cardhu 12 Years Highland Single Malt _____	4,90	7,90
	The Glenlivet Founder's Reserve Single Malt _____	6,60	8,50
	The Glenrothes Speyside Single Malt _____	7,40	9,10
	Macallan Amber Highland Single Malt _____	7,80	10,80
	Jack Daniel's American Whiskey _____	4,20	6,40
LICORES SECOS	Marc de Champagne Möet & Chandon _____	7,20	8,40
	Grappa Libarna Invecchiata _____	3,60	4,80
	Aguardiente de Orujo Gallego Xantiamen _____	3,20	4,50
LICORES DULCES	Licor Larios de Manzana Verde _____	3,10	4,10
	Licor Archers de Melocotón _____	4,50	5,50
	Licor Frangelico de Avellana _____	4,50	5,50
	Patxaran Las Endrinas _____	3,50	4,80
	Limoncello Villa Massa _____	3,20	4,50
	Orujo de Hierbas Xantiamen _____	3,20	4,50
	Baileys Licor Irlandés de Crema _____	3,50	4,70
	Cointreau _____	4,00	5,50
VINO GENEROSO	Fondillón de Alicante Primitivo Quiles Rancio Oloroso _____		6,10
GENEROSOS DULCES	Pedro Ximenes Viña 25 Jerez _____		3,90
	Moscatel de Alicante Primitivo Quiles _____		3,00
	Oporto Dow's Ruby Port _____		3,60

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