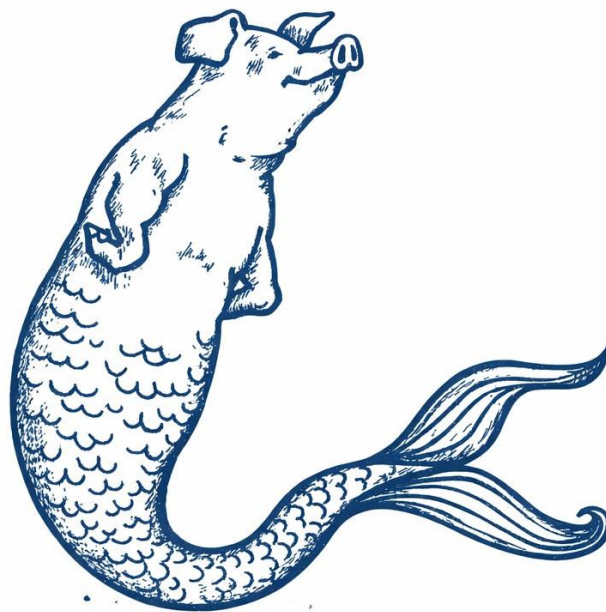




MARTINET

From CASANOVAS 1924

MARTINET AT HOME

2026/27

Our cuisine, on your table.

MARTINET

For a start

Choose a sharing tray

Included in the four menus A, B, C and D. Additional trays: €7 per person.

Charcuterie board · or · Cheese board · or · Canapé board

OUR CANAPÉS · Seven varieties, one of each per person

- Foie mousse with carquinyolis (dry almond pastries)
 - Salt cod brandade with tomato jam
 - Gilda with olives, piparas and anchovies
 - Mini prawn cocktail bun
 - Sobrasada choux with honey
 - Salmon canapé with caviar
- Toasted bread with truffle butter and pork cracklings

Cold starters. The same tray for the entire order.



Takeaway menus

STARTER to choose + FIRST + SECOND

MENU A • €36 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Galets broth with meatballs

- either -

Cream of asparagus and leek

SECOND

Premium quarter chicken with dried apricots, prunes and pine nuts

- either -

Iberian pork meatballs with mushrooms

MENU B • €44 per person

Entering to choose: tray of cold cuts, cheeses or canapés.

FIRST

Half a fresh pineapple with prawns and tartar sauce

- either -

Fish pie with prawns and tartar sauce

SECOND

Stuffed squid

- either -

Catalan-style cod

- either -

Fritting with mushrooms

STARTER + FIRST + SECOND

MENU C • €59 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Lobster bisque with diced Iberian ham

SECOND

Slow-cooked kid shoulder

- either -

Suckling pig portion

- either -

Beef tenderloin with foie gras and port wine sauce

MENU D • €42 per person

Starter to choose: tray of cold cuts, cheeses or canapés.

FIRST

Cannelloni (4 units)

SECOND

Duck confit with plums and orange

Orders for 6 people or multiples of 6. Same menu, starter, first and second course for everyone. VAT included.

Appetizers

TO BE PURCHASED SEPARATELY · PRICES PER TRAY

Tray of cold cuts	€47.00
Cheese platter	€47.00
Canapé tray	€47.00

The canapé tray contains the seven varieties listed on the "Getting Started" page.

The three trays can also be chosen as a starter from menus A, B, C and D. VAT included.

Dishes made to order

STARTERS AND FIRST COURSES · PRICES INCLUDE VAT

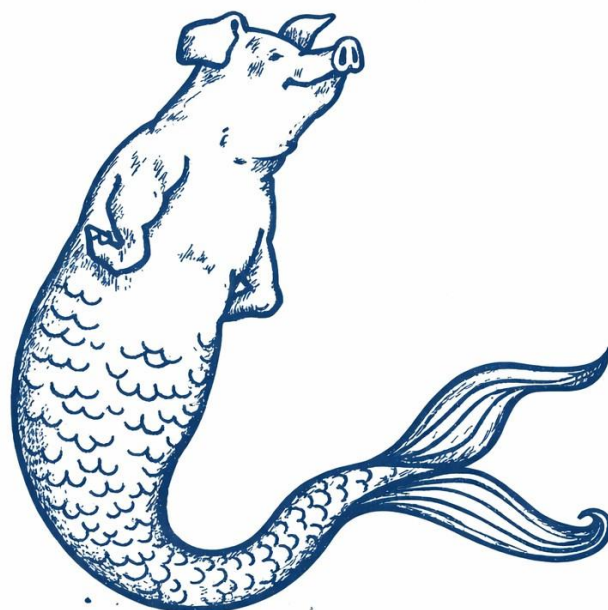
Broth kit, galets and meatballs (per person; uncooked galets -pasta-)	€10.20
Cream of asparagus and leek	€7.80
Half a pineapple with prawns and tartar sauce	€16.50
Fish pie with prawns and tartar sauce	€13.80
Lobster bisque with Iberian ham	€15.00
Cannelloni (serving of 4 units)	€11.40
Broad bean salad with Iberian ham	€14.00

Fish

Squid stuffed with a ball and [description pending confirmation]	€21.00
Catalan-style cod, with ratatouille or with green sauce and clams	€22.20
Seafood stew	YE
Suquet de rape	€28.20

Meats and roasts

Roast suckling pig (portion)	€29.80
Roast pork shoulder (whole piece for 8-10 people)	€195.00
Farm-raised chicken stuffed with dried apricots, prunes and pine nuts (whole piece for 6-8 people)	€192.00
Premium quarter chicken with dried apricots and pine nuts	€15.00
Iberian pork meatballs with mushrooms	€13.80
Braised beef (or veal) with wild mushrooms	€16.00
Slow-cooked shoulder of kid goat.	€42.00
Beef tenderloin with foie gras and port wine sauce	€39.00
Duck confit with plums and orange	€19.80



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