

---

## TAPAS TO START

### GILDA A LA DONOSTIARRA - BASQUE PEPPER, OLIVE AND ANCHOVIE SKEWER

Fish, sulphur dioxide 5,00 €

### MARTIN'S RUSSIAN SALAD

Gluten, egg, fish, sulphur dioxide, mustard\*, sesame\*, soya\* 13,00 €

### LOBSTER ROLL SERVED WITH COLESLAW SALAD AND HOMEMADE BRIOCHE

Celery, crustaceans, gluten, egg, milk, mustard, sulphur dioxide, sesame\*,  
soya\* 8,50 €

### GIPSY SANDWICH WITH GOAT CHEESE AND SERRANO BACON

Gluten, milk, egg, sulphur dioxide 7,00 €

### IBERIAN HAM 80 gr

Gluten, sulphur dioxide, nuts\*, egg\*, milk\*, mustard\*, sesame\*, soya\* 23,00 €

### IBERIAN HAM 1/2 PORTION 40 gr

Gluten, sulphur dioxide, nuts\*, egg\*, milk\*, mustard\*, sesame\*, soya\* 13,00 €

### CECINA (BEEF CURED MEAT) AND FRIED ALMONDS 40 gr

Nuts, gluten, sesame, mustard\*, soya\* 11,00 €

---

## THE FRESHEST OF OUR CUISINE

### MB STEAK TARTAR

Celery, gluten, egg, milk, mustard, sulphur dioxide, fish\* 17,00 €

### RED TUNA TATAKI WITH PINE NUTS CREAM AND CITRUS BASIL SLUSH

Gluten, egg, fish, sesame, soya, sulphur dioxide, mustard\* 22,00 €

### TRADITIONAL TOMATO GAZPACHO, TOMATO SALAD, OLIVE OIL PEARLS AND TENDER ALMOND

Nuts, milk, sulphur dioxide, egg\*, mustard\*, sesame\*, soya\* 15,00 €

### SEASONAL TOMATO SALAD, CANNED TUNA BELLY AND PICKLED SPRING ONION

Fish, sulphur dioxide 15,00 €

### ZUCCHINI PINSA, STRACCIATELLA WITH TOASTED PINE NUTS AND BLACK OLIVE TAPENADE

Gluten, milk, soya, sulphur dioxide 12,00 €

---

## FRIED TREATS

### “BRAVAS” POTATOES WITH CONFIT ALIOLI

Egg, sulphur dioxide 8,00 €

### SELECTION OF CROQUETTES (Iberian ham/spinach with gorgonzola cheese)

Gluten, egg, milk, soya, sulphur dioxide 8,00 €

### CRISPY BATTERED SQUID WITH LEMON ALIOLI

Gluten, egg, milk, molluscs, soya, sulphur dioxide 18,00 €

---

## MARTIN'S STYLE

### GRILLED SQUID FIDEUÁ AND SAUTÉED FREE-RANGE CHICKEN

Celery, gluten, egg, molluscs, crustaceans, sulphur dioxide, mustard\*, soya\* 20,00 €

### MUSSELS WITH LEMONGRASS PERFUME AND FRESH HERBS

Celery, milk, molluscs, sulphur dioxide 16,00 €

### CHICKEN WINGS GLAZED IN HONEY TERIYAKI

Celery, gluten, soya, crustaceans\*, egg\*, fish\*, milk\*, peanut\*, nuts\*, mustard\*, molluscs\*, sesame\* 11,00 €

### TRUFFLE SPANISH OMELETTE

Egg, sulphur dioxide 15,00 €

---

## THE BEST OF OUR SEA

### GRILLED SEA BASS ON FENNEL RISOTTO AND SALAD

Celery, milk, fish, sulphur dioxide

25,00 €

### JOSPER-GRILLED MONKFISH WITH GARLIC CONFIT POTATOES AND FRIED EGGS

Egg, molluscs, fish, sulphur dioxide

24,00 €

### GRILLED FISH AND SEAFOOD

S.P.M.

---

## MEAT

### BEEF FILLET "LUISMI" SERVED WITH POTATO TERRINE AND SERRANO BACON

Milk, sulphur dioxide

37,00 €

### MB BURGER

Gluten, egg, milk, mustard, fish, sulphur dioxide, sesame\*, soya\*

18,50 €

### PREMIUM MATURE BEEF CHOP

Allergen-free

85,00 € / KG

### LAMB SHANK SERVED WITH CREAMY POTATOES AND ROSEMARY ESSENCE

Milk, sulphur dioxide

27,00 €

### GRILLED IBERIAN PORK TENDERLOIN, CITRIC SWEET POTATO IN ROASTED JUICE

Cellery, milk, sulphur dioxide, nuts\*, gluten\*, mustard\*, sesame\*

21,00 €

---

## SIDES

### MASHED POTATOES

---

Milk 5,00 €

### PADRÓN PEPPERS

---

Allergen-free 5,00 €

### CONFIT "PIQUILLO" PEPPERS

---

Sulphur dioxide 6,00 €

### GEM LETTUCE SALAD WITH BASIL DRESSING

---

Sulphur dioxide 8,00 €

### HOMEMADE FRIES

---

Allergen-free 4,00 €

---

## DESSERTS

### MB CHEESECAKE WITH RED FRUITS

---

Egg, milk, soya\*, peanut\*, nuts\*, sesame\*, celery\*, mustard\* 9,00 €

### OUR CARAMELIZED TORRIJA TOAST WITH BAILEYS ICE CREAM AND CRUNCHY CARAMEL

---

Nuts, gluten, egg, milk, peanuts\*, sesame\*, celery\*, mustard\* 9,00 €

### PASSION FRUIT AND CITRUS WHISKY SOUR

---

Egg 6,00 €

### CHOCOLATE MOUSSE WITH ALMOND RUSSIAN CAKE AND CANDIED ORANGE PEELS

---

Nuts, egg, milk, soya, peanuts\*, gluten\* 7,00 €

---

## BREAD AND OLIVES

### BREAD BASKET WITH ALIOLI AND OLIVES

Celery, gluten, egg, milk, sulphur dioxide, nuts\*, soya\*, mustard\* 9,00 €

### GLUTEN FREE BREAD BASKET WITH ALIOLI AND OLIVES

Celery, egg, milk, sulphur dioxide, soya\*, mustard\*, sesame\* 9,00 €

### BREAD BASKET

Gluten, milk\*, nuts\*, soya\*, mustard\* 5,00 €

### GLUTEN FREE BREAD BASKET

Soya\*, egg\*, mustard\*, sesame\* 5,00 €

### OLIVES

Sulphur dioxide, mustard\*, nuts\*, sesame\* 2,00 €

### ALIOLI

Egg, sulphur dioxide 3,00 €

(\*) May contain allergen traces

---

## FOR THE LITTLE ONES

### TAGLIATELLE WITH BOLOGNESE SAUCE AND GRANA PADANO

Gluten, egg, milk

14,00 €

### PIZZA MARGARITA

Gluten, milk, soya

9,00 €

### BURGER WITH TOMATO AND CHEESE

Gluten, egg, milk, soya, nuts\*

12,00 €

### VANILLA ICE CREAM WITH CRUNCHY BISCUIT

Gluten, milk, soya, peanuts\*, nuts\*, egg\*

4,00 €

### CHOCOLATE ICE CREAM WITH CRUNCHY BISCUIT

Gluten, milk, soya, peanuts\*, nuts\*, egg\*

4,00 €

---

## VEGAN MENU

### APPETIZER

#### TRADITIONAL TOMATO GAZPACHO, TOMATO SALAD, OLIVE OIL PEARLS AND TENDER ALMOND

Nuts, sulphur dioxide, egg\*, mustard\*, sesame\*, soya\*

### STARTERS

#### CHICKPEA AND SESAME HUMMUS ACCOMPANIED BY ROASTED CARROT WITH SPICED AGAVE HONEY

Sesame, sulphur dioxide

### MAIN DISH

#### VEGAN BURGER WITH CHIPOTLE SAUCE, AVOCADO, ONION AND FRESH HERB SALAD

Gluten, sulphur dioxide

### SWEET END

#### SEASONAL FRUIT SALAD WITH RED FRUITS INFUSION

Allergen-free

---

P.V.P. 40 €