

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*

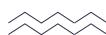
A mass of salt water that covers approximately three quarters of the Earth's surface and gifts us with delicious products.

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. These dishes will whet your appetite.

Anchovy and olive brine coca (traditional flatbread)
€ 24 / 4 pieces

Spider crab salad with *romesco* sauce and tarragon jelly
€ 36

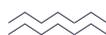
Langoustine *carpaccio* "Tribute to El Bulli 1995"
€ 27

Sliced *rubia gallega*
€ 28

Mussels served with sherry-pickled vegetables
€ 18

Seafood platter
(Oysters, clams, prawn, scallops, mussels, sea urchins, crawfish, king crab)
€ 180 per person

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. Taste the purity of the sea.

Fresh oyster
€ 7

Oyster *gazpacho*
€ 8

Garlic oyster
€ 8

Grilled oyster
€ 8

Mexico oyster
€ 8

Oyster with tarragon vinaigrette
€ 8

Oyster in ponzu sauce
€ 8

Galician oyster
€ 8

Tiger oyster
€ 8

Thai 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
20 €

Sea urchins and prawn *tartare* with caviar (seasonal)
€ 32 / per piece

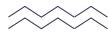
Smoked salmon and caviar *bikini*
€ 100

Rigatoni with cream and caviar
€ 120

Lobster, salmon and caviar *trikini*
€ 160

Mussels served with sherry-pickled vegetables
€ 140

AMAR: SEA & MOUNTAIN



CATALAN CUISINE

Catalan culture has a long tradition of bringing produce from the sea and the mountains together under one recipe. This is a land bursting with contrasts; a land where the lofty Pyrenees meet the calm Mediterranean Sea.

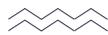
Peas with cod tripe, Catalan black pudding and truffle (seasonal)
€ 65 / 100 gr

Chicken stew with baby crawfish
€ 48

Santa Pau white beans with tuna noten and Iberian panceta
€ 38

Spider crab cannelloni, chicken broth and sea urchin
€ 58

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. These flavours are the result of 103 years' worth of history.

Seafood aspic (tidal wave style)
€ 48

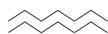
Traditional steak tartare
€ 46

Lobster *cardinale*
€ 17 / 100 gr

Fillet steak Rossini
€ 48

Classic sole *meunière*
€ 10 / 100 gr

AMAR GRILL



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. Rafa Zafra's speciality.

XXL Prawns from Roses
€ 17 / per piece

Sole
€ 10 / 100 gr

Crawfish from Isla Cristina
€ 260 / kg · € 26 / 100 gr

Turbot
€ 10 / 100 gr

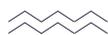
Rockfish
€ 10 / 100 gr

Grilled wagyu ribeye steak
€ 21 / 100 gr (minimum of 300 gr)

Sea bass
€ 10 / 100 gr

Grilled chicken marinade
€ 46 / 1 per piece
€ 25 / 1/2 piece

AMAR THE ORCHARD



BECAUSE WE LOVE OUR LAND

A tribute to our pantry staples, our local produce and our farmers. The food that makes us.

Pont Neuf potatoes and Padron peppers
€ 12

Fresh mixed tomato salad
€ 16

Piquillo pepper confit and grill
€ 18

Grilled white asparagus with *pil pil* sauce (seasonal)
€ 22

Aubergine in a Sanlucar marinade
€ 18