

# MAMUT

BEACH CLUB

## FOR A SNACK

- |   |        |
|---|--------|
| Mamut's style seasoned olives   | 3,00€  |
| Lancaster Russian Salad with olive paste and ñoras oil      | 8,50€  |
| Our bravas with two sauces    | 7,00€  |
| Iberian truffled "longaniza" from "Fisan" D.O. Guijuelo   | 10,00€ |
| Cured "Rubia Gallega" 80gr  | 17,90€ |
| Ham croquettes (5 units)      | 9,90 € |
| Octopus leg with canary "papas" and "mojo verde"    | 18,00€ |
| MAMUTS' shrimps with garlic    | 16,80€ |
| Grilled Bread "de pagès" with tomato, garlic 2,00€ and virgin olive oil (portion)    |        |



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## EVERY FRESH!

Tomato tartare (made with tomatoes from the 'Parc Agrari del Baix Llobregat'), with avocado, fresh basil, prawns and lime    13,50€

Red shrimp carpaccio, citric oil, fennel and yuca chips   16,00€

Burrata with grilled "escalivada", herbs oil and watercress     13,50€

Salad with "Rubia Gallega" slices, foie and nuts vinagrette   16,50€

## RICH FRYING

Vegetable from the 'Parc Agrari del Baix Llobregat' in tempura with prawns and ponzu     16,00€

Fried calamari rings with tarragon sauce      15,50€

Fried fresh anchovies marinated in lemon sauce   11,00€



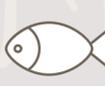
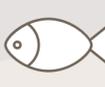
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## WITH "A PAIR" OF EGGS

Ham shavings and chips 	13,00€
Sautéed mushrooms and truffled	16,50€
Parmentier with 63º egg    	
Lobster, saffron and fried garlic  	35,00€

## TREMENDOUS RICE DISHES OF...

Minimum 2 people

Seafood with shrimps, Norway lobster and mussels (the one of a lifetime)      	18,50€
Sea and mountain, with scallops, Iberian "pluma" and burnt rosemary      	19,50€
Fishers "fideuà" with prawns and mussels       	16,50€
Artichokes from the 'Parc Agrari del Baix Llobregat', "butifarra", "ceps" and "Rubia Gallega" slices    	22,50€
Lobster broth rice with cuttlefish      	23,50€



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## OUR SEASONAL DISHES

(as long as the season allows it)

Roof tile with "calçots" and homemade romesco    12,00€

Grilled Artichokes from the 'Parc Agrari del Baix Llobregat' with a homemade touch (1 unit)  3,00€

"Cargols a la llauna" with their spices 17,00€

Roast cannelloni with béchamel sauce and gratin cheese    15,50€

Oxtail lasagne in its own juice   16,50€

Cod with "samfaina"   19,00€



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## MAMUTS GRILL

Grilled scallops with garlic "santurce" and bacon  16,50€

Grilled mussels with a pine scent  12,00€

"Espeto" of sardines with garlic and parsley  12,00€

"Espeto" of squid with its traditional "picada" (spiced squid)  18,50€

Grilled turbot with fried tender garlic  24,00€

Sea bass baked in a wood-fired oven. 21,00€

\* According to market 

"MAMUT rib" cooked at low temperature and finished on the grill.   27,00€

Marinated poussin with lemon and fresh herbs, finished with "José Cuervo" tequila 13,50€

Iberian "pluma" and beach pine 16,50€

"Butifarra" XXL from Lleida with potato "al caliu" and "allioli" (or with "Mongetes") 13,50€

Lamb ribs and chops 20,00€

Beef sirloin steak with garnish 21,00€

Old beef tomahawk. 65€/kg 65€/kg

T-bone steak. 75€/kg 75€/kg



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## SIDE DISHES

Natural french fries	2,50€
Potato "al caliu"	1,50€
Grilled vegetables from the 'Parc Agrari del Baix Llobregat'	3,00€
'Padrón' peppers with salt flakes	2,50€
"Mongetes" with garlic and parsley	3,50€



## SALSAS:

Chimichurri 	2,00€
Truffle   	3,00€
Green pepper   	3,00€
"Allioli" 	2,00€
"Romesco"   	3,00€



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## FOR THE SMALL ONES

Homemade ham croquettes ( 4 units)	4,80€
Mini macaroni with artisan tomato sauce  	7,50€
Chicken fingers  	8,80€
Eco Burger in a cereals bread with cheese, tomato and BBQ sauce accompanied with french fries   	11,00€

## SOMETHING SWEET TO FINISH

Bread with chocolate, oil, and salt  	6,90€
Creamy cheesecake    	6,90€
Chocolate coulant with milk caramel ice cream    	7,50€
Apple Tatin, caramel, and meringue milk ice cream   	7,50€
Catalan cream  	5,50€
'Squid Game' biscuits.   	6,00€
Ice creams and sorbets.  	5,50€



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 We have Gluten Free soya sauce for coeliacs.

\*All of our products containing fried food may contain traces of gluten.



We use local products from the Parc Agrari del Baix Llobregat in our dishes.