

Poseidon Restaurant

APPETIZERS

NEW POTATO SALAD WITH BACON SOUR CREAM

Topped with salmon roe

STEAMED MUSSELS

With white wine and parsley

MARLIN CEBICHE

Peruvian style with coconut milk, ginger and roasted bell pepper

STUFFED CRAB BACKS

Crab backs filled with flaky crab and seafood, au gratin

In extra virgin olive oil and parsley wrap in

OCTOPUS SOFRITO

Sautéed octopus with potato and onion

SPINACH, SMOKED SALMON AND CRAB TERRINE

Hold it with anchovies butter, served with corn relish

SOUPS

SEAFOOD SOUP

Flavored with fennel and pernod

ARTICHOKES AND TOMATO TANDEM SOUP

Served with bread croutons

MAIN COURSES

RASTA PAELLA

A Spanish Favourite with local ingredients

PAELLA MIXTA

With chicken, rabbit, and mix seafood

ARROZ NEGRO

Rice with a touch of squid ink, with prawns, mussels and cuttlefish

FIDEUA

Pasta in a rich seafood broth with fish, flavoured with saffron

BULLIT DE PEIX

Red snapper stewed with potatoes and aioli dressing

PARRILLADA POSEIDON

Seafood Mix grill with fish, prawns, mussels and cuttlefish

FILETE DE PESCADO EN SALSA

Groupers Fillet in fresh herbs sauce served vegetables ragout

CALDERETA DE PESCADO

Groupers fillet and tilapia fish in a rich tomato and bell pepper sauce

DESSERTS

Sopa de Sandia con Cremoso de Mango

Watermelon soup and creamy mango mousse

Graixonera

Spanish Style bread pudding with Vanilla sauce

Pastel de Chocolate

Chocolate cake served with fresh fruits salad

Flan de Caf 

Coffee Flan served with amaretto liqueur