



Marquesa



ENTRANTS
APPETIZERS

ALL I PEBRE DE GAMBES
Sautéed Shrimp Basted with Pimentón
Garlic and Lemon
8.95

RAVIOLI DE LLAGOTSÀ
Lobster and Leek Filled Pasta
Cognac Sauce
9.95

MAR I MUNTUNYA
Roasted Pheasant and Scallops
Red Pepper and Basil Aioli
7.95

PEBROTS DEL PEQUILLO
Crabmeat and Fontina Cheese
Baked Sweet Red Peppers, Garlic Aioli
9.75

ÀNEC AMB BOLETS
Braised Duck and Wild Mushrooms
Red Wine Sauce
8.75

PASTA AL FORMATGE MANXEGO
Cheese Tortellini in a Sauce of
Sun-Dried Tomato and Serrano Ham
8.50

GUATLLE PEDRERETS A LA XERÈS
Roasted Quail and Sweetbreads
Foie Gras, Pears and Sherry Wine
8.95

TONYINÀ AMB FONOLL
Ahi Tuna Carpaccio
Shaved Fennel and Olive Tapenade
7.75

CARGOLS AMB BALALLÀ
Pan Seared Escargot and Salt Cod Cakes
Sun-Dried Tomato and Garlic Sauce
7.50

CALAMARS FARCITS AMB GAMBES
Shrimp Stuffed Calamari
Lemon Sauce
8.50

SOUPS AND SALADS

AMANJIDA "MARQUESA"
Salad of Garden Greens, Oranges
Pinenuts and Plum Tomatoes
Balsamic Garlic Vinaigrette
7.25

OLLO DE PEIX
A Rich Fish Broth Simmered with
Mussels, Clams, Lobster and Turbot
7.95

AMANJIDA AMB CARXOFES
Butter Lettuce with Baby Artichokes, Green Beans
Fresh Anchovies and Sherry Wine Vinaigrette
7.25

GASPTXO
Traditional Chilled Vegetable Soup
6.95

Alternative Selections with your health in mind



PLATS
ENTREES

PAELLA VALENCIANA
Paella of Lobster, Chicken
Pork, Shellfish, Chistora and
Saffron Rice
32.00
Per Person
For Two or More

FILET DE BOU AMB RAMBASSOLÈS
Peppercorn Crusted Grilled Tenderloin
Stuffed Morels and Sun-Dried Cherry Sauce
30.00

SAN PEDRO A LA SALSA DE SAFRÀ
Sautéed John Dory
Apples and Potato Dumplings
32.00

CERVOL A LA GRAELLA
Grilled Venison Chop
Raisins, Dried Apricots and Red Wine Sauce
32.00

POLLASTRE A LA VINAGRE
Breast of Chicken Caramelized
by a Balsamic Glaze and Samfaina Vegetables
26.00

PEIX AMB FONOLU
Seared Sturgeon
Fennel and Orchiette Pasta
33.00

FIDEUA ROSSEJATS
Baked Catalan Pasta
Lobster, Tuna, Scallops, and Shellfish
in a Fish Broth
31.00
Per Person
For Two or More

XAI ROSTIT I SALCHIAS
Pan-Roasted Rack of Lamb
Rosemary-Mustard Seed Sauce
35.00

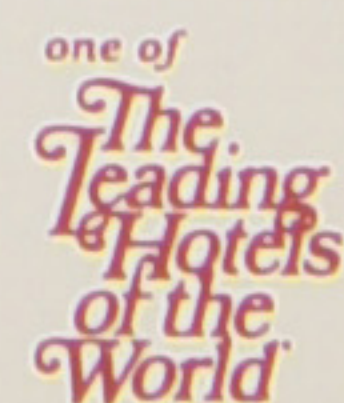
SUQUET DE ÀEC I VEDELLA
Braised Veal and Smoked Duck
Black Olive and Tomato Orzo
28.00

GAMBES "MARQUESA"
Herb Marinated Shrimp
Smoked Almond Bread Sauce
29.00

RAP AMB CLOÏSSES
Roasted Monkfish and Baby Clams
Olive Tapenade, Roasted Tomato and Olive Oil Sauce
29.00

RODABALLO I LLAGOSTINOS
Grilled Turbot and Spotted Prawns
Pastine Pasta, Portobello Mushroom
34.00

Marquesa





Dreams count;
the Spirits have pitied us and guided us

Cree Tribe


SCOTTSDALE
PRINCESS

