



# CHRISTMAS MENU

la tienda  
MARBELLA

CASA CURRO - CASA CURRO - CASA CURRO

## BOOKINGS

M. 695 753 360

@latiendacasacurro

E . reservas@grupocasacurro.com

GROUPS  
MIN. 8 PEOPLE

# CHRISTMAS MENU

60€

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Service of cutlery, double-fermented gran reserve bread, selection of extra virgin Andalusian olive oils and artisan butter at the table

Wine tasting by the glass: 3 glasses



## INDIVIDUAL

Seafood Brioche with lobster and salmon roe or Wagyu pastrami Brioche, gherkin chutney, mustard vinaigrette, and pickled chives with parmesan cheese

Braised artichoke with artichoke cream, romesco sauce and fried ham

Scallop nigiri or old cow nigiri



## TO SHARE

Uramaki roll Marbella: tempura rosada, stewed spider crab mayo and flambéed prawn tartar with a touch of eel sauce

Tuna ceviche (akami) with tiger's milk foam, coco-ginger, sweet potato, and corn cake

Filleted sirloin centre with potato gratin, mushroom sauce, and roasted peppers

3 cheese platters. With their garnishes, according to different origins, types of animals. Daily selection by the sommelier and team

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\*Drinks not included. Optional wine tasting 5 glasses +10€ or 7 glasses +20€

GROUPS  
MIN. 8 PEOPLE

# CHRISTMAS MENU

80 €

Service of cutlery, double-fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter at the table

Tasting of wines by the glass: 3 glasses

Service of sparkling or still water



## INDIVIDUAL

Tuna glass bread (toro) quail egg and mayo kimchee

Prawn Nigiri/ Old cow nigiri

Old beef burger with port onion, peking pomade and parmesan topping



## TO SHARE

Uramaki roll Marbella: tempura rosada, stewed spider crab mayo and flambéed prawn tartare with a touch of eel sauce

Uramaki tuna crunch roll: marinated tuna tartar, pickled cucumber, avocado with purple onion gel and mayo ponzu

Galician blonde steak tartar and chips  
Crab omelette (lightly curdled) and garlic prawns  
5 cheese platters. With garnishes, according to different origins and types of animals. Daily selection by the sommelier and team

Malaga goat's cheese tart or chocolate soufflé with salted caramel core (15 minutes)

\*Optional wine tasting 5 glasses +10€ or 7 glasses +20€

CURRO - CASI CURRO -

GROUPS  
MIN. 8 PEOPLE

# CHRISTMAS MENU

150 €

Service of cutlery, double-fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter at the table

Wine tasting by the glass: 5 glasses

Service of sparkling or still water

Cocktail of your choice



## INDIVIDUAL

Oyster ponzu

Braised artichoke with artichoke cream, romesco sauce and fried ham



## TO SHARE

Tuna tartar chu-toro chili mustard with caviar

Tuna tataki (akami) with piparras, parmentier and teriyaki emulsion

Uramaki roll Marbella: tempura rosada, stewed spider crab mayo and flambéed prawn tartar with a touch of eel sauce

Uramaki tuna crunch roll: marinated tuna tartare, pickled cucumber, avocado with purple onion gel and mayo ponzu

Crab omelette (lightly curdled) with garlic prawns

Filleted loin centre with potato gratin, mushroom sauce, and roasted peppers

Goat cheesecake from Malaga

Yuzu mousse: Japanese citrus fruit

5 cheese platters. With garnishes, according to different origins, types of animal. Daily selection by the sommelier and team

\*Optional wine tasting 7 glasses +10€

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GROUPS  
MIN. 8 PEOPLE

# CHRISTMAS MENU

200€

Service of cutlery, double-fermented gran reserva bread, selection of extra virgin Andalusian olive oils and artisan butter at the table

Wine tasting by the glass: 7 glasses

Service of sparkling or still water

Cocktail of your choice



## INDIVIDUAL

Oyster with caviar butter

Tasting of red tuna: Akami tartar, Chu-toro tartar, Bull sashimi

Seafood brioche with lobster and salmon roe



## TO SHARE

Red prawn salad with flambéed red prawns and oil from their heads

Uramaki salmon spicy roll: togarashi salmon tartar, pickled cucumber, and avocado with flambéed salmon sashimi

Uramaki roll Marbella: rosada tempura, stewed spider crab mayo and flambéed prawn tartar with a touch of eel sauce

Avocado cannelloni with smoked mango and huancaína mousse

Crab omelette (slightly curdled) with garlic prawns  
Grilled octopus with potato foam, wild asparagus, and paprika oil

Filleted loin of pork with potato gratin, mushroom sauce, and roasted peppers

Goat cheesecake from Malaga

Yuzu mousse: Japanese citrus fruit

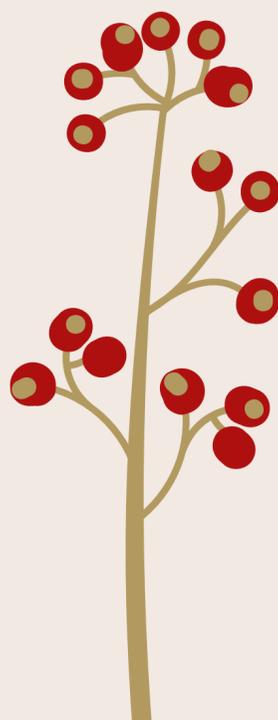
5 cheese platters. With garnishes, according to different origins, types of animals. Daily selection by the sommelier and team

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# la tienda

MARBELLA

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