

Miniature

GILDA OF ANCHOVY FROM SANTOÑA 🐟🍷🍷
with olives and piparra with vermouth
6,20 €

SCALLOP 🍷🍷🍷🍷
cured in tiger's milk with coriander oil
10,90 €

ROASTED ARTICHOKE FLOWER 🍷🍷
artichoke cream, romesco sauce with fried ham or parmesan
10,50 €

MARRIAGE TOAST 🍷🍷🍷
anchovies in vinegar with slow-roasted ratatouille
10,50 €

CHAPATA OF TUNA 🍷🍷🍷🍷🍷
quail egg and mayo kimchee
10,90 €

LOBSTER BRIOCHE 🍷🍷🍷🍷🍷🍷
with seafood and trout roe
12,00 €

WAGYU PASTRAMI BRIOCHE 🍷🍷🍷🍷🍷🍷
gherkin chutney, mustard vinaigrette and
parmesan pickled chives
12,00 €

QUISQUILLAS BRIOCHE 🍷🍷🍷🍷🍷🍷
with egg yolk and our amontillado
15,00 €

IBERIAN HAM CROQUETAS (4 PCS) 🍷🍷
with tomato jam
14,00 €

BEEF BURGER 🍷🍷🍷
port onion, truffle pomade, classic cheddar
15,50 €

FRIED OXTAIL EMPANADILLAS 🍷
with pico de gallo and guacamole (2 pcs)
15,00 €

For Sharing

ANCHOVY “00” CASA SANTOÑA SELECTION 🍷🍷
with crystal beard
34,00 €

THE MOST AGED JAMÓN IN THE WORLD
10 years of curing in a natural cellar. Remedios Sánchez limited edition
of 46 pieces
120,00 €

**IBERIAN BOARD REMEDIOS SÁNCHEZ
(LIMITED ED.)**
loin, salchichón, spicy chorizo and 100% acorn-fed pork shoulder
36,00 €

ANCHOVIES IN VINEGAR 🍷
12,00 €

PAPAS ALIÑAS 🍷
with red tuna and belly
32,00 €

POTATO SALAD WITH GREEN PEPPER 🍷🍷🍷
AND BELLY TARTAR
26,00 €

POTATO SALAD WITH SMOKED EEL 🍷🍷🍷
26,00 €

AVOCADO CANELON 🍷🍷🍷🍷
stuffed with spicy red tuna in a citrus-apple sauce
26,00 €

ATLANTIC SEA BASS CEVICHE 🍷🍷
with its tiger's milk and curried chickpeas
28,50 €

TUNA TARTAR 🍷🍷🍷
with fried egg
27,00 €

TUNA & SALMON SASHIMI CHIRASHI 🍷🍷🍷
tempered rice with ikura and cured egg yolk
33,00 €

TUNA TENDERLOIN TARTAR 🍷🍷🍷
with ponzu dressing wakame seaweed and wakame seaweed
27,00 €

TUNA TATAKI 🍷🍷🍷🍷🍷🍷
with piparras mayonnaise, tapenade and ponzu sauce
26,00 €

STEAK TARTAR 🍷🍷🍷
with our mustard dressing and amontillado-cured yolk
28,00 €

GRILLED OCTOPUS 🍷🍷
with creamy potatoes, green asparagus and paprika oil
32,00 €

TRADITIONAL SPANISH POTATO OMELET
with red prawns in garlic and caramelised onion 🍷🍷🍷🍷🍷
25,00 €

LOW LOIN *all allergen
sliced in roasted pepper pil-pil and potato gratin
38,00 €

DUROC PORK CHEEK 🍷🍷
slow-cooked and glazed with ‘malaga’ trasañejo wine reduction, served
with “causa limeña”
28,00 €

Sushi

URAMAKI ROLL MARBELLA (8 PIECES) 🍷🍷🍷🍷
pink cusk-eel tempura, stewed spider crab mayo,
flambéed shrimp tartare with a touch of eel sauce 🍷
26,00 €

URAMAKI SALMON SPICY ROLL (8 PIECES) 🍷🍷🍷
togarashi salmon tartare, pickled cucumber and avocado 🍷
with flambéed salmon sashimi
25,00 €

URAMAKI TUNA CRUNCH ROLL (8 PIECES) 🍷🍷🍷
marinated tuna tartare, pickled pickle and avocado
28,00 €

SALMON NIGIRI 🍷
6,00 €

TUNA NIGIRI 🍷🍷🍷
with avocado cream
7,00 €

TUNA BELLY NIGIRI 🍷🍷🍷
with ponzu (+ extra caviar 10€)
8,00 €

SCALLOP NIGIRI 🍷🍷
with truffle mousse, jalapeño, lime and yuzu pearls
8,00 €

SHRIMP NIGIRI 🍷
and tempura of their heads
14,00 €

BEEF TENDERLOIN NIGIRI 🍷
with foie
9,00 €



LA MARISQUERÍA

CASA CURRO

CAÑAILLAS (PC.) 🍷
5,80 €

AMELIE SPÉCIALE DE CLAIRE OYSTER (PC.) 🍷
Ponzu or tiger milk 1€ extra
6,50 €

AMÉLIE COCKTAIL OYSTER (PC.) 🍷
6,20 €

CASA CURRO TÍO PEPE GLASS EXPERIENCE
+4,50 €

FINE SHELL CLAM (PC.) 🍷
6,80 €

COCKLES 🍷
22,00 €/ 100 GR

ALISTADO RED SHRIMP 🍷
21,00 €/ 100 GR

WHITE MALAGA’S PRAWN 🍷
18,00 €/ 100 GR

QUISQUILLAS 🍷
19,00 €/ 100 GR

DIVER’S GALICIAN RAZOR SHELLS B 🍷
12,00 €/ 100 GR

GRILLED OPEN-COOKED SPANISH RED PRAWN
with aromatic potatoes and fried eggs (pc.) 🍷
42,00 €

GRILLED RED TUNA 🍷
32,00 €

GRILLED MONKFISH 🍷
24,50 €

*For any questions or suggestions outside the menu,
please contact our executive chef Agustin Gonzalez

Desserts

DARK CHOCOLATE COULANT  
with vanilla ice cream
10,00 €

CHEESE CAKE   
goat's milk from Malaga
11,00 €

FLAN   
yolk flan with chantilly
9,00 €

ROASTED PINEAPPLE IN TEXTURES  
with its sorbet
9,00 €

TORRIJA OF BRIOCHE   
with meringue milk ice-cream
11,00 €

Wine Tasting

WINE MENU “PAGOS”
3 glasses of wine
18,00 €

WINE MENU “TERROIRS”
5 glasses of wine
30,00 €

WINE MENU “PARCELA”
7 glasses of wine
42,00 €

Daily selection by our sommelier Raúl Villabrille

Cheese Boards

THREE CHEESE BOARD 
27,00 €

SIX CHEESE BOARD 
45,00 €

PREMIUM BOARD 
three cheeses of extraordinary uniqueness by technology and origin
32,00 €

With their garnishes, according to different origins and types of animal.
Daily selection by our fromelier Raúl Villabrille and his team.

* Bread, double fermented gran reserva bread, selection of
extra virgin Andalusian olive oils and artisan butter

3,90€ pp

*Detailed allergen information is available at the end of
the menu



 1 CELERY	 2 GLUTEN	 3 CRUSTACEANS	 4 EGGS	 5 FISH
 6 LUPIN	 7 MILK	 8 MOLLUCS	 9 MUSTARD	 10 NUTS
 11 PEANUTS	 12 SESAME	 13 SOY	 14 SULPHITES	

20 **CASA** 08
CURRO
GROUP

la tienda
MARBELLA

LM
LA MARISQUERÍA
CASA CURRO

CASA CURRO - CASA CURRO