

# 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 €

**RED SHRIMP 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 €

**RED CURRY CHICKEN TACO**  
with Pico de Gallo, Avocado, and Lime  
11,00 €

## 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, OUR STYLE**  
with Sherry vinegar  
12,00 €

**POTATO SALAD WITH SPICY GREEN PEPPER  
AND WITH RED TUNA TARTARE AND 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 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 €

**SLICED BEEF TENDERLOIN** \*all allergen  
with roasted pepper, Spanish sauce and "Robuchon" mashed potatoes  
42,00 €

**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 €

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

**SALMON OR 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 €

**GALICIAN-STYLE OCTOPUS NIGIRI**  
with Iberian pork jowl  
8,00 €



## LA MARISQUERÍA

CASA CURRO

**CAÑAILLAS (PC.)**  
5,80 €

**AMELIE SPÉCIALE XO 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 €

**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.)  
46,50 €

**GRILLED TUNA**  
in carrot and orange escabeche  
34,00 €

**GRILLED WILD CROAKER**  
with seasoned tomato  
35,00 €

**MONKFISH IN GREEN SAUCE**  
with Galician clams  
37,00 €

**EXTRA GALICIAN CLAMS (SIZE G)**  
12,00 €/ 100 GR

# 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 €

## LEMON PIE IN A TARTLET

with meringue and tangerine ice cream  
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 Villabril

# 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 Villabril 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

# *Mari'e*

COCKTAIL BAR



FOLLOW US  
@marie\_bikinis\_bar



20 CASA CURRO 08  
GROUP

la tienda  
MARBELLA

LM  
LA MARISQUERÍA  
CASA CURRO

CASA CURRO · CASA CURRO