

# Miniature

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

**SCALLOP** 🍷🍷🍷  
cured in tiger's milk with coriander oil  
11,20 €

**ROASTED ARTICHOKE FLOWER** 🍷🍷  
artichoke cream, romesco sauce with fried ham or parmesan  
10,90 €

**MARRIAGE TOAST** 🍷🍷🍷🍷  
anchovies in vinegar with slow-roasted ratatouille  
10,90 €

**CHAPATA OF TUNA** 🍷🍷🍷🍷  
quail egg and mayo kimchee  
11,20 €

**LOBSTER BRIOCHE** 🍷🍷🍷🍷🍷  
with jalapeño, sea food and red caviar  
13,00 €

**WAGYU PASTRAMI BRIOCHE** 🍷🍷🍷🍷  
gherkin chutney, mustard vinaigrette and  
parmesan pickled chives  
12,50 €

**PORK CHEEK BRIOCHE** 🍷🍷🍷🍷🍷  
with kimchee mayonnaise, mustard and gherkin  
12,50 €

**IBERIAN HAM CROQUETAS (4 PCS)** 🍷🍷  
with tomato jam  
16,00 €

**FRIED OXTAIL EMPANADILLAS** 🍷🍷  
with pico de gallo and guacamole (2 pcs)  
15,80 €

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

**RED CURRY CHICKEN TACO** 🍷🍷  
with pico de gallo, avocado and lime  
12,00 €

**CRISPY TEMPURA SHISO LEAF** 🍷🍷🍷  
with spicy tuna tartare and salmon roe  
18,50 €

**STRAWBERRY GAZPACHO** 🍷🍷  
with burrata and vanilla oil  
16,00 €

# For sharing

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

**ANCHOVIES "00" CASA SANTOÑA SELECTION** 🍷🍷  
with cristal bread  
36,00 €

**ANCHOVIES IN VINEGAR, OUR STYLE** 🍷  
with aged Sherry vinegar  
12,00 €

**POTATO SALAD WITH SPICY GREEN PEPPER  
AND WITH RED TUNA TARTARE** 🍷🍷🍷  
26,00 €

**AVOCADO CANELON** 🍷🍷🍷  
stuffed with spicy red tuna in a citrus-apple sauce  
28,00 €

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

**TUNA TARTARE** 🍷🍷🍷  
with fried egg  
29,00 €

**TUNA TENDERLOIN TARTARE** 🍷🍷🍷  
with ponzu dressing and wakame seaweed  
29,00 €

**TUNA TATAKI** 🍷🍷🍷🍷  
with piparras mayonnaise, tapenade and ponzu sauce  
29,00 €

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

**BLUEFIN TUNA TOAST** 🍷🍷  
with aioli, sun-dried tomatoes, basil & truffle  
20,00 €

**TORTILLA  
(TRADITIONAL SPANISH POTATO OMELET)** 🍷🍷🍷  
with red prawns in garlic and caramelised onion  
26,00 €

**SLICED BEEF TENDERLOIN** 🍷  
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"  
30,00 €

# Sushi

**SPICY SALMON AND IKURA TEMAKI** 🍷🍷🍷  
12,50 €

**URAMAKI ROLL MARBELLA (8 PIECES)** 🍷🍷  
cured red prawn, stewed spider crab mayo,  
flambéed shrimp tartare with a touch of eel sauce  
28,00 €

**URAMAKI SALMON SPICY ROLL (8 PIECES)** 🍷🍷🍷  
togarashi salmon tartare, pickled cucumber and avocado  
with flambéed salmon sashimi  
27,00 €

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

**TUNA & SALMON SASHIMI CHIRASHI (1 PC.)** 🍷🍷  
tempered rice with ikura and cured egg yolk  
35,00 €

**TUNA BELLY NIGIRI (1 PC.)** 🍷🍷  
with ponzu (+ extra caviar 10€)  
8,00 €

**SCALLOP NIGIRI (1 PC.)** 🍷🍷  
with truffle mousse, jalapeño, lime and yuzu pearls  
8,00 €

**SALMON OR TUNA NIGIRI (1 PC.)** 🍷🍷  
with avocado cream  
7,00 €

**BEEF TENDERLOIN NIGIRI (1 PC.)** 🍷  
with foie  
9,00 €

**CHUTORO TUNA NIGIRI (1 PC.)** 🍷  
with semi-spicy ceviche dressing  
7,80 €



# LA MARISQUERÍA

CASA CURRO

**AMELIE SPÉCIALE XO OYSTER (PC.)** 🍷  
with ponzu or tiger milk +1€ extra  
6,80 €

**AMÉLIE COCKTAIL OYSTER (PC.)** 🍷  
6,50 €

CASA CURRO TÍO PEPE EN RAMA GLASS EXPERIENCE  
+4,50 €

**FINE SHELL CLAM (UD.)** 🍷  
6,80 €

**MÁLAGA WHITE PRAWN** 🍷  
18,00 €/100 GR

**QUISQUILLAS** 🍷  
19,00 €/100GR

**GALICIAN RAZOR SHELLS G** 🍷  
12,00 €/100GR

**GALICIAN EXTRA CLAMS G** 🍷  
12 €/100GR

**GRILLED SPANISH RED PRAWN** 🍷  
with aromatic potatoes and fried eggs (pc.)  
48,00 €

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

**WILD CROAKER BILBAO STYLE** 🍷  
35,00 €

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

**WILD SOLE FISH** 🍷  
in black capers butter and lemon  
42,50 €

# Desserts

## DARK CHOCOLATE COULANT

with vanilla ice cream  
10,00 €

## OUR CHEESECAKE

with Málaga goat's milk  
11,00 €

## FLAN

yolk flan with chantilly  
9,00 €

## MALIBÚ

with two pineapple types: candied and fresh  
11,00 €

## TORRIJA OF BRIOCHE

with meringue milk ice-cream  
11,00 €

# Wine tasting

## WINE MENU "PAGOS"

3 glasses of wine  
21,00 €

## WINE MENU "TERROIRS"

5 glasses of wine  
35,00 €

## WINE MENU "PARCELA"

7 glasses of wine  
49,00 €

Daily selection by our sommelier

# Cheese boards

## PREMIUM BOARD

three cheeses of extraordinary uniqueness by technology and origin  
37,00 €

## THREE TYPES OF CHEESE BOARD

29,00 €

## SIX TYPES OF CHEESE BOARD

48,00 €

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

\* special slowly fermented breads,  
selection of extra virgin Andalusian olive oils and artisan butter  
4,20 € pp

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

## VISIT US

*Marie's*

COCKTAIL BAR  
MARBELLA



FOLLOW US

@mariecocktailbar



20 **CASA** 08  
**CURRO**  
GROUP

*la tienda*  
MARBELLA

**LA MARISQUERÍA**  
CASA CURRO