

MAR CHICA'S MENU



April 20 - May 15, 2026



Greetings from the kitchen
Homemade bread and butter



Crab / Mango / Vadouvan / Pink pepper



Asparagus Veloute / Egg / Serrano / Chives



Dumpling of Gamba / Cauliflower / Yuzu Kosho / Furikake



Duck / Blackberry / Beetroot / Orange / Tarragon



Blue Cheese / Toasted Chocolate / Pistachio / Golden Raisin


















Passion Fruit / Champagne / White Chocolate

PRICE

per person

Wine pairing

4 dishes	€ 47.00	   	€ 23.00
5 dishes	€ 57.00	    	€ 29.00
6 dishes	€ 67.00	     	€ 35.00

Evening Mar Chica € 115: Welcome drink - snacks - homemade bread - 6 Dishes - wine pairing - water - coffee/tea & petit fours - digestif.