

# MAR CHICA'S MENU



March 24 - May 15, 2026



Greetings from the kitchen  
Homemade bread and butter



Crab / Mango / Vadouvan / Pink pepper



Asparagus Veloute / Egg / Serrano / Chives



Scallop / Pumpkin / Citrus / Yuzu Kosho / Dashi



Duck / Pea / Orange / Porcini / Rhubarb



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.