

MAR CHICA'S MENU



Menu May, 2025



*Greetings from the kitchen
Homemade bread and butter*



Tomato / Berries / Yuzu / Dill / Anchovy



Root Celery / Tangerine / ECO Chicken liver / Chamomile



Asparagus Soup / Watercress / Egg / Cured Ham / Brioche



Dumplin of Gamba / Pumpkin / Shellfish / Pak Choi



Presa – ‘Hutspot’ of Potato, Carrot and Onion – Mustard – Basil



Selection of Cheese / Banana Bread

























Honey / Lemon / Yoghurt / Vanilla

PRICE

per person

Wine pairing

4 dishes	€ 44.50	   	€ 22.00
5 dishes	€ 56.50	    	€ 27.50
6 dishes	€ 66.50	     	€ 33.00
7 dishes	€ 76.50	      	€ 38.50

Menu changes regularly to allow for our creativity, and allowing us to work with seasonal products from small producers. The menu may be subject to daily changes. For allergens, please consult us in advance.