



# MarChica

GASTROBAR . COCKTAILS . DANCE

ENJOY YOUR MEAL



## STARTERS

<b>EDAMAME</b> WITH 2 DIPS (SESAME & KIMCHEE)	6,50
<b>CONFIT COD SALAD</b> BABY LEAF SALAD, KIMCHEE ALMOND, PICKLED CHERRY TOMATOES, MISO DRESSING, TOMATO ROCKS AND YUZU FOAM	22,50
<b>STEAK TARTAR</b> BEAF TARTAR ON CRISPY POTATO NEST, QUAIL EGG, MARINATED IN GARLIC SOY AND TRUFFLE EMULSION	19,50
<b>FISH AND CHIPS (BY JR MACHADO)</b> TORO FROM THE CHARCOAL, CRISPY TRUFFLED POTATOES, UNAGI SAUCE AND YUZU FOAM	26,50
<b>TARTAR OF RED PRAWNS</b> WITH CRISPY NORI, CITRIC DRESSING AND SALMON CAVIAR	25,50
<b>TARTAR OF NORWEGIAN SALMON</b> WITH PICKLED RED ONIONS, CRISPY RASPBERRIES AND CITRIC SOY	19,50
<b>BLUEFIN TUNA TARTAR</b> WITH KIMCHEE DRESSING, KIZAMI WASABI AND AVOCADO FOAM	22,50



## STARTERS

<b>TATAKI OF TUNA</b>	29,50
SEARED TUNA WITH MISO-YUZU AND TRUFFLED PONZU FRESH WASABI AND SPICY PUMPKIN CREAM	
<b>SALMON ROSE</b>	25,00
GRAVLAX SALMON, PEACH GEL, PICKLED MUSTARD AND YUZU HOLLANDAISE	
<b>FAGOTTINO MARCHICA</b>	24,00
STUFFED WITH CRAB MEAT SOY SAUCE, KUMQUAT AND SEAWEED FOAM	
<b>CEVICHE OF LEMON FISH</b>	22,50
WITH PICKLED RED ONIONS, CUCUMBER, CHERRY TOMATO, SWEET POTATO PUREE, JALAPEÑO PUREE AND BANANA CHIPS	
<b>RICE BLINI'S</b>	17,50
CRISPY RICE WITH SALMON AND TUNA TARTAR, SLIGHTLY SPICY WITH FISH ROES (6 units)	
<b>DUMPLING OF GUINEA FOWL</b>	18,50
WITH ROASTED PEPPER MAYONNAISE, ALMOND KIMCHEE AND HONEY VEIL	
<b>FRIED DUMPLINGS</b>	16,00
FROM THE GALICIAN OCTOPUS, FINE BECHAMEL, FRIED IN PANKO WITH EEL SAUCE AND KATSUOBUCHI	



## STARTERS

<b>CRISPY KING PRAWNS</b> WITH MANGO CURRY AND SESAME DIPS	21,50
<b>MARCHICA TACOS</b> MADE FROM SWEET BANANA, IBERIAN CHEEK, COOKED AT LOW TEMPERATURE, YUZU SAUCE, PICKLED ONIONS AND PICKLED MUSTARD SEEDS	16,00
<b>GYOSAS MARCHICA</b> DUCK OR RED PRAWNS	21,00
<b>SPING ROLL</b> STUFFED WITH SEASONAL VEGETABLES, BASIL GEL AND SWEET SOUR SHISO SAUCE	16,00
<b>GUNKAN OF NORWEGIAN SALMON</b> WITH IKURA, SPICY SALMON TARTAR, YUZU AND FLAMED WITH COINTREAU	24,00
<b>GUNKAN OF TUNA</b> SMOKED TUNA WITH TARTAR TOMATO, KIZAMI WASABI, MISO AND CAMELISED ONIONS	28,00
<b>KYURI GUNKAN</b> CUCUMBER, SALMON, MANGO, PICKLED ONION AND HIBISCUS PONZU	22,00











