

The logo for MarMía features the name 'MAR MÍA' in a large, stylized, blue, hand-drawn font. Below it, the words 'BRASAS' and 'MEDITERRÁNEAS' are written in a smaller, blue, hand-drawn font, stacked on two lines.

MAR
MÍA
BRASAS
MEDITERRÁNEAS

MarMía is an urban beach bar offering cuisine to share, with grilled seafood and fish, and rice dishes to taste. Its team pays homage to Mediterranean gastronomy, using local products and traditional techniques. MarMía aims to bring the gastronomy of south-eastern Spain, based on the resources of the sea and the inland vegetable garden, to the people.

Table service, bread and EVOO tasting: 3,90€ per person.

Bar service, bread and EVOO tasting: 2,90€ per person.



Caviar and Seafood

Oyster N°2 "Marennes-Oléron", unit 	7 €
Oyster N°2 "Marennes-Oléron" with caviar, unit   	16 €
Caviar canapé    	22 €
Oscietra caviar, tin 30gr 	75 €

Salads and vegetables

Confit artichoke in olive oil, 2 units 	14 €
Tomato salad with spicy pickled peppers and olives 	16 €
Grilled confit leek     	19 €
Caesar salad     	19 €
Selected tomatoes with tuna belly  	20 €
Alicantine salad with salt - cured fish and pickles  	22 €
Selected tomatos salad with Manero canned tuna belly	29 €



To share

Iberian ham croquette, unit		3,9 €
Iberian ham and mushrooms croquette, unit		3,9 €
MarMía's gilda, unit		7 €
Cantabrian anchovy, home treated with bread and tomato, unit		9 €
Duet of cantabrian anchovy and fresh anchovy marinated in vinegar, accompanied with bread and tomato		9 €
Traditional russian salad		12 €
Truffled spanish omelette		15 €
Mediterranean board of salt cured and semi salt cured roe and fish		16 €
MANERO style garlic prawns		25 €
Beef sirloin steak tartare		25 €
Raw lemon fish		29 €
Red prawn carpaccio, tribute to El Bulli		30 €
Tuna slice with garlic soup		35 €

With bread

MANERO calamari roll		15 €
Beef sirloin sandwich, 100gr		19 €
Red tuna tartare and Jijona nougat brioche		28 €
Lobster Roll with king crab and lobster		39 €



Fried

- Fried fresh anchovies marinated in lemon, Andalusian style    18 €
- Fried hake Andalusian style   23 €
- Stingray chops in Sanlucar marinade, Andalusian Style    23 €

Mediterranean grills

Seafood

- Bouchot mussels with herb butter        18 €
- Santa Pola shrimps, 100gr   27 €
- King crab leg, 100gr      35 €
- Red prawn, 100gr  35 €

Fish

Half and whole pieces

- Atlantic sea bass, 100gr     8,5 €
- Turbot, 100gr     9,5 €
- Grilled Hake in green sauce, 180gr piece  35 €

Meats

- Beef tenderloin, 250gr piece 35 €
- Marinated coquette    29 €
- Grilled Angus sirloin, 500gr piece 70 €



MarMía rice dishes Alicante style

Dry rices

Unique formats: 2 or 4 portions

"A banda" rice, price per person  	27 €
"Señorito" rice with shrimp and red tuna, price per person  	29 €
Vegetables rice, price per person	27 €
Pinoso-style coquelette chicken rice, price per person	29 €

Mellow Rice

Unique formats: 2 or 4 portions

Minister's Rice with Pork trottes and Chickpeas, price per person	29 €
Mellow rice with red prawns, price per person   	29 €

Sides

Fresh green salad with spring onion and sherry wine vinaigrette 	9 €
Roasted grilled peppers	12 €
Fried potatoes with Padrón peppers	14 €
Grilled bimi with marinade and almonds  	14 €



Desserts

Chocolate strip  	8 €
Manero cheese pudding   	9 €
The finest apple tart   	12 €
MarMía's torrija   	12 €
Lemon Pie with basil    	14 €
Cheesecake and Jijona nougat   	14 €
Chocolate cake    	14 €
Espresso Martini	14 €

Handmade ice cream and sorbets

Chocolate ice cream  	9 €
Vanilla bourbon ice cream  	9 €
Jijona nougat ice cream   	9 €
Strawberry sorbet	9 €
Lemon and basil sorbet	9 €
Affogato MarMía  	10 €



Allergies and intolerances

If you have any allergies or intolerances, it is important that you let us know before you start, thank you.

All our dishes may contain any ALLERGEN among its ingredients (EU Regulation 1169/2011).

 Gluten  Milk  Egg  Nuts  Peanut  Crustaceans  Mustard  Fish
 Sesame  Soy  Celery  Molluscs  Sulphites  Lupins

In this establishment all fishery products to be consumed raw or undercooked have been previously frozen at a temperature of -20°C or lower for at least 24h or -35°C for at least 15h, in order to destroy possible parasitism by anisakis or its larvae, or they come from aquaculture systems that guarantee that they are free of anisakis.

IN COMPLIANCE WITH THE INFORMATIVE OBLIGATIONS OF ROYAL DECREE 1021/2022.