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 Nº2 "Marennes-Oléron", unit	9 €
Oyster Nº2 "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	20 €
Grilled confit leek	25 €
Caesar salad	29 €
Selected tomatoes with tuna belly	30 €
Alicantine salad with salt - cured fish and pickles	22 €
Selected tomatos salad with Manero canned tuna belly	29 €

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Precios con IVA incluido
Prices with VAT included

To share

Iberian ham croquette, unit	4,5 €
Iberian ham and mushrooms croquette, unit	4,5 €
MarMía's gilda, unit	8 €
Cantabrian anchovy, home treated with bread and tomato, unit	9 €
Duet of cantabrian anchovy and fresh anchovy marinated in vinegar, acompanied 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	30 €
Beef sirloin steak tartare	25 €
Raw lemon fish	29 €
Red prawn carpaccio, tribute to El Bulli	35 €
Tuna slice with garlic soup	35 €

With bread

MANERO calamari roll	18 €
Beef sirloin sandwich, 100gr	19 €
Red tuna tartare and Jijona nougat brioche	28 €
Lobster Roll with king crab and lobster	45 €

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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	29 €
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 coquelette	29 €
Grilled Angus sirloin, 500gr piece	70 €

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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 €

Melow 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 €

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Desserts

Chocolate strip	10 €
Manero cheese pudding	15 €
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	12 €
Vanilla bourbon ice cream	12 €
Jijona nougat ice cream	12 €
Strawberry sorbet	12 €
Lemon and basil sorbet	12 €
Affogato MarMía	10 €

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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.

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