



MarChica

GASTROBAR . COCKTAILS . DANCE

ENJOY YOUR MEAL



STARTERS

EDAMAME WITH 2 DIPS (SESAME & KIMCHEE)	6,50
CRISPY SQUID SALAD WITH TENDER SPROUTS, CURRY ROCKS, KIMCHEE ALMOND, TOMATO JELLY, MISO-YUZU VINAIGRETTE AND MANGO FOAM	19,50
STEAK TARTAR SIRLOIN TARTAR ON CRISPY POTATO NEST, QUAIL EGG, MARINATED IN GARLIC SOY AND TRUFFLE EMULSION	19,50
RED PRAWN TARTAR CRUNCHY NORI, CITRUS DRESSING, YUZU JELLY, SEAWEED SALAD AND SALMON ROE	25,50
SALMON TARTAR FROM NORWEGIAN SALMON, YUZU SAUCE, MANGO, AVOCADO CREAM AND TOMATO JELLY	19,50
BLUEFIN TUNA TARTAR WITH KIMCHEE DRESSING, KIZAMI WASABI AND AVOCADO FOAM	22,50
TUNA TATAKI TARTAR OF BLUEFIN TUNA JALAPEÑO, CURE YOLK, WASABI FOAM, CARROT CRISPY AND TENDASHI SAUCE	25,50



STARTERS

CRISPY TORO	25,00
MAKI IN TEMPURA (WITHOUT RICE) SHISO LEAVES, PICKLED WASABI AND TENDON SAUCE	
CEVICHE	22,50
SEA BASS PICKLED ONION, CUCUMBER, CHERRY TOMATO, SWEET POTATO PUREE, JALAPEÑO PUREE AND BANANA CHIPS	
HAMACHI MOSAIC	18,00
SEAWEED, SALMON ROE AND TOMATO PONZU	
RICE BLINI'S	17,50
CRISPY RICE WITH SALMON AND TUNA TARTAR, SPICY AND WITH FISH ROES (6 units)	
CRISPY EGGPLANT ROLLS	14,50
WITH MISO FOAM	
FRIED DUMPLINGS	16,00
FROM THE GALICIAN OCTOPUS, FINE BECHAMEL, FRIED IN PANKO WITH EEL SAUCE AND KATSUOBUCHI	
CRISPY KING PRAWNS	21,50
WITH MANGO CURRY AND SESAME DIPS	



STARTERS

GYOSAS MARCHICA	21,00
JAPANESE DUMPLINGS (UPON REQUEST)	
MARCHICA TACOS	16,00
MADE FROM SWEET BANANA, IBERIAN CHEEK, COOKED AT LOW TEMPERATURE, YUZU SAUCE, PICKLED ONIONS AND PICKLED MUSTARD SEEDS	
PARMESAN BONBON	25,50
WITH DRIED TOMATO, FRESH WASABI AND TOMATO PONZU	
DASHI TARTLET	32,00
WITH OSIETRA CAVIAR, SEA BASS TARTAR, DASHI JELLY AND TURNIP CELERY FOAM	



SASHIMI

NORWEGIAN SALMON (6 UNITS)	14,00
BLUEFIN TUNA FROM THE MEDITERRAN (6 UNITS)	17,00
LEMON FISH (6 UNITS)	15,00
MORIAWASE SALMON, TUNA, HAMACHI, 18 UNITS	39,50

USUZUKURI

SALMON SASHIMI WITH YUZU JELLY AND CRISPY LEEK	17,00
SASHIMI OF BLUEFIN TUNA WITH SOY AND KIZAMI WASABI	19,50
SASHIMI OF LEMON FISH WITH PONZU AND GRATED LIME ZEST	18,50
SASHIMI OF BLUEFIN TORO WITH EGG YOLK AND GARLIC SOY	23,50



NIGIRIS

ALL OUR NIGIRIS INCLUD FRESH WASABI INSIDE (2 UNITS PER PORTION)

NORWEGIAN SALMON	7,00
SIGNATURE SALMON	9,00
BLUEFIN TUNA FROM THE MEDITERRAN	9,00
SIGNATURE BLUEFIN TUNA	10,50
HAMACHI	8,00
SIGNATURE HAMACHI	9,50
TORO BLUEFIN TUNA	11,00
SIGNATURE TORO BLUEFIN	12,50
SMOKED EEL	9,00
VEGAN	5,00
TAMAGOYAKI • JAPANESE EGG OMELETT	6,00
NIGIRIS OMAKASE	30,50
SPECIALTY OF OUR SUSHI CHEF (8 UNITS)	



ROLLS

HOSOMAKI OF BLUEFIN TUNA (6 UNITS)	11,00
HOSOMAKI OF NORWEGIAN SALMON (6 UNITS)	12,50
HOSOMAKI VEGETARIAN (6 UNITS)	9,00
CRISPY HOSOMAKI (6 UNITS) WITH SPICY TUNA TARTAR	14,50
EBI ROLL	4P - 12,50
PANKO PRAWN, AVOCADO, SALMON, KIMCHEE AND EMULSION OF UNAGIL-SAUCE	8P - 20,00
SPICY TUNA ROLL	4P - 12,50
WITH BLUEFIN TUNA TARTAR AND MARINATED CUCUMBERS	8P - 20,00
FISH AND CHIPS ROLL	4P - 12,50
YELLOW TAIL IN TEMPURA, AVOCADO, LIME MAYONNAISE AND RED BEET CHIPS	8P - 20,00
CRISPY SALMON	4P - 12,50
SALMON IN CRISPY WANTON, AVOCADO, KIMCHEE EMULSION RED ONIONS MARINATED WITH LEMON	8P - 20,00
SALMON THAI ROLL	4P - 12,50
SALMON IN PANKO, ROASTED ASPARAGUS, LEEK, UNAGI SAUCE AND THAY SAUCE	8P - 20,00



ROLLS

UNAGI ROLL

SMOKED EEL IN TEMPURA, GRANNY SMITH APPLE,
AVOCADO, BLUEFIN TUNA STRIPES, GOOSELIVER AND EEL SAUCE

4P - 13,00

8P - 21,50

TORO TA MAKI

SEARED BLUEFIN TUNA (BELLY CUT),
AVOCADO AND SESAM SAUCE

4P - 13,00

8P - 21,50

FUTOMAKI

VEGETARIAN TEMPURIZED FUTOMAKI (6 UNITS)

13,50

CHEF'S FUTOMAKI

SOFT SHELL CRAB IN TEMPURA, TAMAGOYAKI,
TOBIKO, DASHI JELLY AND TERIYAKI CITRIC SAUCE

23,50



MAIN COURSE

BLACK COD	34,00
MARINATED IN MISO WITH FREGOLA, CARROT AND VICHYSOISE FOAM	
GRILLED SALMON	31,00
GLAZED WITH TERIYAKI SAUCE, ROASTED PINEAPPLE TARTAR, QUINOA AND AVOCADO FOAM	
SEA BASS	33,00
PURPLE CARROTS CREAM WITH GINGER, ASPARAGUS AND BABY CARROTS	
TURBOT RIBS	33,50
WITH FENNEL CREAM, GLAZED VEGETABLES AND CHAMPAGNE SAUCE	
ENTRECÔTE FROM GALICIAN BEEF (350GR)	38,50
WITH CHIMICHURRI, GREEN PEPPER SAUCE AND ROASTED POTATOES	
TENDERLOIN BLACK ANGUS	37,50
WITH VEGETABLE PIE, KIMCHEE SAUCE AND TRUFFLE FOAM	
LAMB	31,00
WITH CORN IN TEXTURES, YUZU SAUCE AND SPICY EDAMAME	



MAIN COURSE

CHIRASHIZUSHI	39,50
SUSHI RICE, WITH FISH MORIAWASE, VEGETABLES AND TERIYAKI SAUCE	
JAPANESE WAGYU TATAKI	49,50
WITH FRESH WASABI CREAM, ROASTED PUMPKIN AND YAKINIKU SAUCE	
GARNISH EXTRA	
GRILLED VEGETABLES	6,50
FRIED YUCCA	7,50



DESSERT

CHOCOLATE COULANT (10 MIN) WITH AMARENA ICE CREAM, HIBISCUS MERENGUE AND MINT FOAM	12,00
CHOCO-COCO MARCHICA'S INTERPRETATION OF BOUNTY	12,00
APPLE TARTE (10 MIN) WITH VANILLA ICE CREAM	12,50
MANGO AND VANILLA SOUFFLÉ (10 MIN) WITH FRESH MARACUJA AND CREAM ICE CREAM	12,00

„ MY CUISINE IS DEEPLY ROOTED IN ASIA AND I LOVE TO FUSION
WITH THE MEDITERRANEAN CUISINE. ”

CHEF JUNIOR MACHADO