



*mar* AZUL

· Isla de Tabarca ·

*menu*





Mar Azul

*Talent wins games, but teamwork  
wins championships!*

*Individual commitment together  
with team spirit makes...*

*Mar Azul Tabarca*

Bread with tomato and all i oli

Carved tomato with capellan

Mar Azul style cuttlefish

Boiled bay shrimp

Paella/rice to choose

(except lobster paella)

Dessert of the house

1 drink per menu

29€/per person\*

\*The menu must be ordered for a minimum of 2 people

## C A N S   A N D   S N A C K S

|  |        |
|--|--------|
| Anchovy O'O (price per piece) .....      | 4,00€  |
| 6/8 premium mussel rias gallegas .....   | 15,00€ |
| 5/7 premium penknife rias gallegas ..... | 18,00€ |
| El Valle supreme chips bag .....         | 2,50€  |
| Torreznos from Soria .....               | 15,00€ |

## S A L A D S

|  |        |
|--|--------|
| Mixed salad with goat cheese, nuts and vanilla oil ..... | 15,00€ |
| Salmon salad with citrus fruits .....                    | 15,50€ |
| Carved tomato with capellan .....                        | 15,50€ |
| Carved tomato with salazed and piparras .....            | 15,50€ |
| Ventresca timbale .....                                  | 15,00€ |

## C O L D   S T A R T E R S

|   |        |
|---|--------|
| Bread with tomato and aioli (price per piece) ..... | 2,50€  |
| Iberian cebo ham with glass bread .....             | 22,00€ |
| Cured sheep's cheese .....                          | 15,00€ |
| Red shrimp carpaccio .....                          | 20,00€ |
| Hake salad .....                                    | 12,00€ |

## HOT STARTERS

Clams in seafood style ..... 18,00€

Steamed mussels ..... 15,50€

Zamburiñas (price per piece) ..... 3,50€

Fried shrimp ..... 15,00€

Garlic shrimps ..... 18,00€

Grilled squid (price by weight 1kg) ..... 52,00€

Squid a la romana ..... 16,00€

Flamed octopus ..... 22,00€

Feira octopus ..... 18,00€

Mar Azul style cuttlefish (price per piece) ..... 8,00€

Battered cod ..... 16,00€

Anchovies in ñora sauce ..... 16,00€

Sardines (12 pieces) ..... 14,00€

Fried chopitos ..... 16,00€

Artichoke flower with cuttlefish and baby broad beans (price per piece)

.....

16,00€

Iberian ham croquettes (price per piece) ..... 3,00€

Prawn croquettes (price per piece) ..... 3,00€

Galician-style octopus croquettes (price per piece) ..... 3,00€

## SEAFOOD

|   |        |
|---|--------|
| Norway lobster in whisky (price by weight 100g) ..... | 19,00€ |
| Grilled red shrimp (price by weight 100g) .....       | 15,00€ |
| Boiled bay shrimp (price by weight 100g) .....        | 13,00€ |
| Boiled white shrimp (price by weight 100g) .....      | 13,00€ |

## CALDEROS

(All calderos are priced per piece and must be ordered for a minimum of 2 pieces)

|   |         |
|---|---------|
| Fish caldero .....                          | 25,00€  |
| Lobster caldero (price by weight 1kg) ..... | 150,00€ |

## CHEF'S SELECTION RICE / PAELLA

(All paellas are priced per piece and must be ordered for a minimum of 2 pieces)

|   |        |
|---|--------|
| Monkfish, prawns and vegetable rice .....     | 17,00€ |
| Cocotxes, prawns and tender garlic rice ..... | 17,00€ |
| Octopus and vegetables rice .....             | 16,00€ |
| Tuna and onion rice .....                     | 15,00€ |
| Secret and mushrooms rice .....               | 15,00€ |

# OTHER RICES / PAELLAS, FIDEUÁS AND GAZPACHOS

(All paellas are priced per piece and must be ordered for a minimum of 2 pieces)

|  |        |
|--|--------|
| A banda rice .....                       | 12,00€ |
| Black rice with squid .....              | 14,00€ |
| Senyoret rice .....                      | 16,00€ |
| Seafood rice .....                       | 18,00€ |
| Alicantina rice .....                    | 18,00€ |
| Broth rice with lechola .....            | 17,00€ |
| Lobster rice .....                       | 23,00€ |
| Grouper and vegetable rice .....         | 15,00€ |
| Meat and vegetable rice .....            | 15,00€ |
| Chicken rice .....                       | 13,00€ |
| Vegetable rice (vegetarian option) ..... | 13,00€ |
| Grouper gazpacho .....                   | 15,00€ |
| Seafood gazpacho .....                   | 18,00€ |
| Seafood fideuá .....                     | 18,00€ |
| Senyoret fideuá .....                    | 16,00€ |

## MEAT

|   |        |
|---|--------|
| Premium matured beef burger with rustic bread ..... | 15,00€ |
| Crispy chicken .....                                | 13,00€ |
| Beef sirloin .....                                  | 25,00€ |
| Beef entrecote .....                                | 21,00€ |
| Chicken Cachopo .....                               | 15,00€ |

## FISH

|                                |        |
|--------------------------------|--------|
| Grilled turbot .....           | 20,00€ |
| House style turbot .....       | 25,00€ |
| Sea bass .....                 | 20,00€ |
| Sole .....                     | 23,00€ |
| Salmon .....                   | 20,00€ |
| Cod with pilpil sauce .....    | 22,00€ |
| Gratin cod .....               | 22,00€ |
| Flame-grilled red mullet ..... | 20,00€ |
| Bilbaína style corvine .....   | 22,00€ |

## EGGS AND PASTAS

|                           |        |
|---------------------------|--------|
| Seafood spaghetti .....   | 20,00€ |
| Bolognese spaghetti ..... | 12,00€ |
| Ham omelette .....        | 14,00€ |
| Shrimp omelette .....     | 16,00€ |
| French fries .....        | 8,00€  |



# DESSERTS

|                                       |       |
|---------------------------------------|-------|
| Waffle with chocolate.....            | 5,00€ |
| Waffle with chocolate and cream ..... | 5,50€ |
| Carrot cake .....                     | 5,50€ |
| Cheese cake .....                     | 6,00€ |
| Chocolate mousse .....                | 5,50€ |
| Flan .....                            | 5,50€ |
| Melon .....                           | 5,00€ |
| Watermelon .....                      | 5,00€ |
| Pineapple .....                       | 6,50€ |

Ask your waiter for the ice cream menu





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## Beverage menu





## S O F T   D R I N K S

|                               |       |
|-------------------------------|-------|
| Soft drinks 200ml glass ..... | 2,25€ |
| Soft drinks 330ml can .....   | 3,00€ |
| Bitter kas .....              | 2,75€ |
| Tonic .....                   | 2,75€ |
| Casera 1/2 .....              | 3,25€ |

## J U I C E S

|                          |       |
|--------------------------|-------|
| Packaged juices .....    | 3,00€ |
| Fresh orange juice ..... | 3,75€ |

## W A T E R S

|                          |       |
|--------------------------|-------|
| Crystal water 1L .....   | 3,00€ |
| Plastic water 1,5L ..... | 3,00€ |
| Water 0,5L .....         | 2,00€ |
| Sparkling water .....    | 2,75€ |

## BEERS

|                            |        |
|----------------------------|--------|
| Cane 33cl .....            | 3,00€  |
| Tank 50cl .....            | 6,00€  |
| Cane to take away .....    | 2,50€  |
| Tank to take away.....     | 5,00€  |
| 1/3 .....                  | 3,50€  |
| 1/5 .....                  | 2,25€  |
| Beer jug 1,5L .....        | 13,00€ |
| Beer jug 1L .....          | 8,00€  |
| Beer without gluten .....  | 3,50€  |
| Beer without alcohol ..... | 3,25€  |

## OTHER OPTIONS

|                           |        |
|---------------------------|--------|
| Sangria Jug 1,5l .....    | 16,00€ |
| Sangria Jug 1l .....      | 12,00€ |
| Sangria glass .....       | 7,00€  |
| Sangria of cava jug ..... | 21,00€ |
| Summer red jug 1,5l ..... | 13,00€ |
| Summer red jug 1l .....   | 8,00€  |
| Summer red tank .....     | 6,00€  |

## WHITE WINES

|   |        |
|---|--------|
| Pazo de San Mauro (Albariño) .....              | 23,00€ |
| Palomo Cojo (Verdejo) .....                     | 20,00€ |
| Rafael Cañizares (Sauvignon Blanc) .....        | 17,00€ |
| Tarima Mediterráneo (Moscatel y Meseguer) ..... | 16,00€ |
| Embaucador (Chardonnay) .....                   | 16,00€ |
| Porta regia (Chardonnay) .....                  | 17,00€ |
| José Pariente (Verdejo) .....                   | 20,00€ |
| Maruxa (Godello) .....                          | 22,00€ |
| Verdeval (Moscatel) .....                       | 17,00€ |

## RED WINES

|   |        |
|---|--------|
| Tarima Hill (Monastrell) .....                  | 22,00€ |
| Embaucador (Monastrell) .....                   | 20,00€ |
| Valtravieso Finca Sta María (Tempranillo) ..... | 22,00€ |
| Marqués de Vargas (Tempranillo) .....           | 26,00€ |

## ROSE WINES

|                                  |        |
|----------------------------------|--------|
| Arinzano (Pago de Navarra) ..... | 25,00€ |
| Roselito (Tempranillo) .....     | 20,00€ |



## SPARKLING WINES

|                            |        |
|----------------------------|--------|
| Moet & Chandon .....       | 70,00€ |
| Juvé & Camps .....         | 32,00€ |
| Bollinger .....            | 80,00€ |
| Edoné Gran Cuvée .....     | 30,00€ |
| Edoné Cuvée de María ..... | 22,00€ |

## SWEET WINES

|                          |        |
|--------------------------|--------|
| Dulces sueños .....      | 20,00€ |
| El dulce de Tarima ..... | 16,00€ |
| Cristalli .....          | 18,00€ |

## VERMOUTHS

|                          |       |
|--------------------------|-------|
| Puig Campana Tinto ..... | 4,75€ |
| Diábolo blanco .....     | 4,50€ |
| Diábolo tinto .....      | 4,50€ |

# COCKTAILS AND COMBINATIONS

|                                   |        |
|-----------------------------------|--------|
| Mojito .....                      | 7,50€  |
| Mojito without alcohol .....      | 6,00€  |
| Piña colada .....                 | 7,00€  |
| San Francisco .....               | 7,00€  |
| Combinado .....                   | 7,50€  |
| Combinado premium .....           | 13,00€ |
| J&B, White Label, similares ..... | 7,50€  |
| Black Label .....                 | 8,50€  |
| Glenrothes .....                  | 13,00€ |
| Paloma .....                      | 4,50€  |
| Ricard .....                      | 4,50€  |
| Campari .....                     | 4,50€  |

# C O F F E E

|   |       |
|---|-------|
| Black coffe .....                       | 2,25€ |
| Macchiato .....                         | 2,50€ |
| Latte .....                             | 3,00€ |
| Large black coffee .....                | 2,50€ |
| Cappucino .....                         | 4,00€ |
| Bombón .....                            | 2,75€ |
| Belmonte .....                          | 3,25€ |
| Coffee with a shot of liquor .....      | 3,25€ |
| Coffee with a shot of liquor burn ..... | 3,75€ |
| Infusion .....                          | 2,50€ |
| Doble infusion .....                    | 3,25€ |
| Té with milk .....                      | 3,00€ |
| Tewi .....                              | 3,75€ |
| Irish .....                             | 7,50€ |
| Cola Cao .....                          | 3,00€ |
| Ice service .....                       | 0,25€ |

# LIQUORS

Fruit liqueur ..... 4,00€

Baileys ..... 5,00€

Mint ..... 4,50€

Drambuie ..... 5,00€

Pacharan ..... 5,00€

Punch ..... 5,00€

Anís ..... 4,50€

Tía María ..... 5,00€

Triple Sec ..... 5,00€

Orujo caliche ..... 2,75€

Orujo copa ..... 4,50€

Tequila ..... 4,25€

Whisky caliche ..... 3,25€

Whisky cowboy ..... 4,75€





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Alicante

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