



*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*

# MAR AZUL MENU

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) .....	15,00€
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 .....	18,00€
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 .....	15,00€
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 ..... 3,00€

## B E E R S

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€

## O T H E R O P T I O N S

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 .....	9,00€
Mojito without alcohol .....	7,50€
Piña colada .....	9,00€
San Francisco .....	9,00€
Combinado .....	7,50€
Combinado premium .....	13,00€
J&B, White Label, similares .....	7,50€
Black Label .....	9,00€
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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