MARRO
PORTO CERVO

AT

JUSTME
PORTO CERVO

À la Carte

Info & Booking

SUMMER 2026

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À la Carte

Antipasti

Burrata di Andria DOP *with Oxheart Tomato Carpaccio, Taggiasca Olives, Capers and Extra Virgin Olive Oil*	*1, 7*	*24,00*
Trio of Seafood Tartare * *Salmon and avocado, amberjack and figs, tuna and mango*	*4*	*28,00*
Exotic Catalan-Style Prawns * *Celery, Mango, Trio of Cherry Tomatoes and Tropea Onion*	*1, 2, 9, 12*	*24,00*
Roasted Octopus with Stracciatella DOP * *with basil sauce and almonds*	*7, 8 14*	*26,00*
Mediterranean Bruschetta with Patanegra *Apulian Burrata with Marinated Yellow and Red Cherry Tomatoes and Basil*	*1, 7*	*26,00*
Hand-cut Bavarian Scottona Beef Tartare *seasoned Mediterranean-style and served on crispy potato millefeuille*		*28,00*

First Courses

Linguine A.O.P. with Cantabrian Anchovy and Carasau Bread *Lemon zest and Basil*	*1, 4*	*26,00*
Red Paccheri, Mediterranean Style * *Sicilian Red Tuna with Taggiasca Olives and Bottarga*	*1, 4*	*29,00*
Sardinian Fregola with Swordfish, Aubergines and Mint * *with yellow and red cherry Tomatoes*	*1, 4*	*32,00*
Malloreddus with Red Shrimp * *with light cherry Tomato and Burrata*	*1, 2, 7, 9*	*36,00*
Spaghetti with Clams and Bottarga *with Parsley and extra virgin olive Oil*	*1, 4, 14*	29,00

** Some products may be frozen at source or frozen on site by rapid temperature reduction, in compliance with HACCP procedures.*

Second Courses

Catch of the day in tempura *Crispy and Spicy served with lime, spicy and teriyaki sauces*	*1, 4, 12*	*12€/hg*
Octopus Tentacles on Chickpea Hummus * *Paprika and Extra Virgin Olive Oil*	*11, 14*	*32,00*
Crispy Fried Seafood * *Calamari, Prawns, Baby Fish and Chips*	*2, 4, 14*	*34,00*
Golden Salmon *Caramelised Salmon, Kataifi and Teriyaki Sauce*	*1, 4, 6, 12*	*32,00*
Typical Milanese cutlet with lemon zest *Confit Cherry Tomatoes and Maldon Salt*	*1, 3*	*36,00*
Tomahawk 1,2kg *with Chips*		*110,00*
Grilled Scottona Beef Tagliata with Sardinian Pecorino cream *and Roasted Potatoes with Rosemary*	*7*	*34,00*

Side dishes

Mediterranean vegetable trio *Zucchini, Aubergines and Carrots*		*12,00*
Crispy Fennel *with citrus dressing*		*10,00*
Baked potatoes *Butter and Rosemary*	*7*	*10,00*
Homemade Crispy Chips		*10,00*

Italian version

Raw Seafood
Plateau Royal

3 Oysters, 3 Scampi,
3 Mazara Red Prawns from Mazara,
3 mini tuna and salmon tartares,
3 Tuna and Salmon Sashimi *(2, 4, 14)*

115,00

Raw Seafood by the Piece:

Oysters	*9,00*
Scampi *	*9,00*
Red Prawns *	*9,00*
Mini tartare *	*10,00*
Sashimi - *4 pcs* *	*12,00*

Tartare

of Salmon *	*1, 2*	*22,00*
of Tuna *	*4*	*22,00*

Sashimi

of Salmon *	*1, 2*	*12,00*
of Tuna *	*4*	*12,00*

For the little ones...

Spaghetti with tomato sauce	*1*	*15,00*
Pennette with Butter and Parmesan	*1, 7*	*15,00*
Baby turkey cutlet with French fries	*1, 3*	*18,00*
Scottona Beef Burger served with French Fries *		*18,00*

Water	*6,00*
Espresso Coffee	*3,00*
Cover charge	*6,00*

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Sushi
Maki Rolls - 4pcs

Hot Rosé *Spicy Salmon and Toasted Pine Nuts **	*3, 4, 6, 8, 11, 12*	*12,00*
Tropical Maki *Tempura Shrimp, Seared Salmon, and Passion Fruit **	*1, 2, 4, 8, 12*	*12,00*
Bamboo Twist *Tuna, Mango, Kataifi and Spicy Shrimp **	*1, 2, 3, 4, 6, 11, 12*	*12,00*
Rio Sakura *Mazara Red Prawn with Avocado and Salmon **	*2, 4, 8, 12*	*12,00*
Kata Shrimp *Tempura Shrimp, Spicy Salmon and Avocado **	*1, 2, 3, 4, 6, 11, 12*	*12,00*
Amalfi Vibes *Amberjack, Miso and Citrus Fruits **	*4, 6, 11, 12*	*12,00*
Truffle Maki *Tuna, Burrata, Avocado and Truffle **	*4, 7, 8, 12*	*12,00*

Cuenca Tropic
Chef's Selection

6 Maki Rolls *24 pcs* + Nigiri *4 pcs* + Sashimi *4 pcs* *

80,00

Marro's Sweet Temptations

Our “MARRO” Tiramisu *Ladyfingers soaked in moka coffee, mascarpone cream and cocoa powder.*	*1, 3, 7*	*14,00*
Tropical Kataifi *Crispy Kataifi Nest with Mascarpone, Fresh Mango and Red Fruit Coulis*	*1, 7*	*12,00*
Cuore Fondente *Chocolate Cake with a Soft Salted Caramel Center and Vanilla Ice Cream*	*1, 3, 7*	*12,00*
White Temptation *Homemade Vanilla Panna Cotta on Biscuit Crumble, Salted Caramel, and Crunchy Cashews*	*1, 3, 7, 8*	*12,00*
Tropical Garden *Selection of Fresh Exotic Fruit Served on Ice*		*24,00*