



MENU

DISHES

DESSERTS

DRINKS

WINE

BOTTLE SERVICE

DISHES

COLD STARTERS

GILLARDEAU N2 OYSTERS (6UD)	30	ROYAL AMUR BELUGA CAVIAR 30G AND 50G	90/160
BLUEFIN TUNA TATAKI!	25	BLUEFIN TUNA TARTARE	26
Bluefin tuna with black and white sesame, wasabi mayonnaise and soy sauce		Bluefin tuna served with acid apple, avocado, chopped cucumber, radish, onion and wasabi with apple blossom leaf	
SALMON TARTARE	23	VEAL TARTARE	28
Fresh salmon served with mango, papaya, avocado and wasabi mayonnaise with kaffir lime leaves		Minced veal served with fig and hazelnut	
VITELLO TONNATO WITH A TWIST	23	SHRIMP CARPACCIO	45
White veal served with a tuna sauce, samphire and bluefin tuna brunoise		Served with burrata cream, tomato and basil vinaigrette	
SCALLOP CARPACCIO	45		
Served with yuzu emulsion and fresh black truffle			

HOT STARTERS

GILLARDEAU OYSTERS IN TEMPURA (6UD)	37	GRILLED SCALLOPS	36
Served with mashed potato, sauteed spinach with chilli and a lemongrass leek sauce		Served with white and green asparagus with shimeji mushroom sauce	
APPLE AND PEAR FOIE GRAS	23	"DORSIA" SHRIMPS	45
Served with caramelised pear and apple, balsamic cream and pane carasau		Shrimps served with foie gras, bread crisps, carrot and ginger gel	

SALADS

SEAFOOD SALAD WITH BURRATA AND TUNA	37	LOBSTER SALAD	45
Shrimps, crayfish, clams, chickpea water and burrata		Soft-leaf lettuce, avocado, mango, papaya, radish, red chilli and lime vinaigrette	
LAMB'S LETTUCE AND PRAWN SALAD	24	HEALTHY SALAD	19
Served with sauteed red shrimps, pomegranate, white asparagus, cashew cream and pomegranate and honey vinaigrette		Served with baby spinach, avocado, apple, walnuts, cashews, cherry tomatoes, berries and goat's cheese with vinaigrette	

SUSHI

SALMON ROLL (8UD)	21	TUNA ROLL (8UD)	26
CALIFORNIA ROLL (8UD)	20	SALMON SASHIMI (7UD)	26
SASHIMI DE ATÚN (7UD)	31		

PASTA AND RISOTTO

FOIE GRAS RAVIOLI	33	LEMON TAGLIOLINI WITH BURRATA	29
Served with fresh black truffle cream		Served with samphire, oyster leaf and red shrimps	





MENU <
[HTTPS://WWW.DORSIA-MARBELLA.ES/MENU/](https://www.dorsia-marbella.es/menu/)>
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SEAWEEED GNOCCHI WITH LOBSTER 43
 Potato gnocchi with seaweed, lobster and fresh black truffle

SQUID INK TAGLIATELLE WITH CRAB 33
 Served with squid ink, cherry tomatoes and basil

BETROOT RISOTTO WITH GORGONZOLA AND PEAR 26

"DORSIA" RISOTTO 60
 With oysters, champagne and beluga caviar.

INFO/BOOKING

FISH

WILD SEA BASS STEAK 32
 Sea bass with a pistachio crust served with endive essence and clam cream

BLACK HAKE STEAK WITH PAK CHOI 34
 Hake served with pak choi, dijon mustard and "tiger's milk"

FRESH SALMON STEAK 27
 Salmon with orange and ginger velouté

CHARGRILLED OCTOPUS 26
 Served with chive and wasabi emulsion

MEAT

NEW ZEALAND LAMB SIRLOIN 29
 Served with 10-year-old madeira wine with sultanas, and toasted and smoked almonds

WAGYU TOP SIRLOIN 250G 160
 Served with purple mashed potatoes with chef's asian sauce

CUBES OF BLACK ANGUS SIRLOIN 35
 Served with gorgonzola cream, boletus and rocket foam

HONEY LACQUERED DUCK MAGRET 29
 Served with pineapple cream, purple potato, vegetable brunoise and coffee caviar

CUBE ROLL TAGLIATA 38
 With rocket, cherry tomatoes, parmesan and fresh black truffle

BAROLO SIRLOIN 42
 With fine-herb smoke

SIDES

FRENCH FRIES 8

GREEN SALAD 9

SAUTEED BIMBI 10

MANGETOUT 12

SAUTEED KALE 8

WILD RICE 8

MINI BAKED POTATO 10

TRUFFLE MASHED POTATO 13



PRICES IN EUROS – SERVICE AND TAXES INCLUDED

DORSIA
 FINE DINING
<https://www.dorsia-marbella.es/>>

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