

MAR de SAZZON

EVENTS MENU



THE SOUL OF MAR DE SAZZON

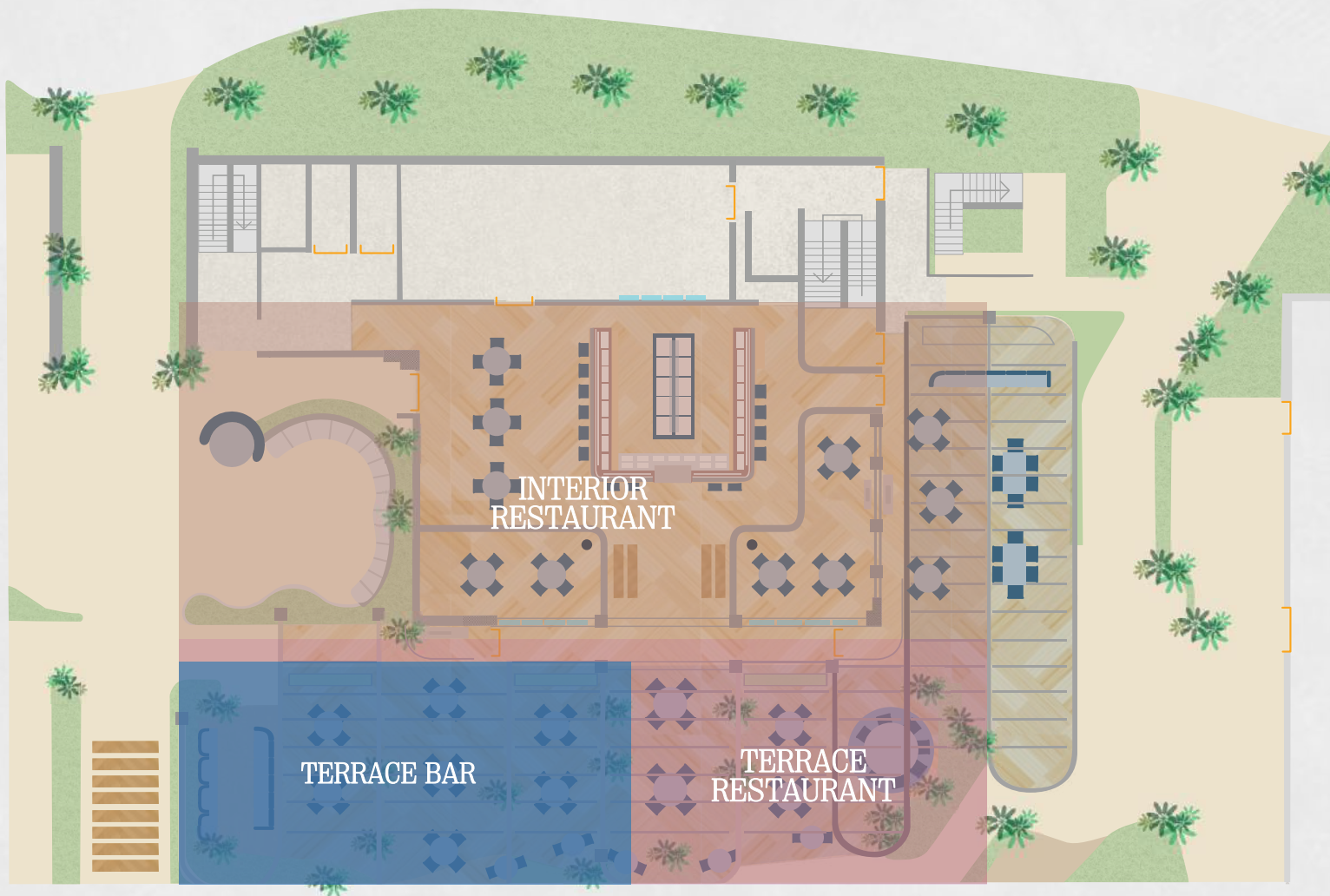
A place to surrender to the aromas of the South, the sea breeze, and a culinary experience that blends heritage, exceptional produce, and creativity.

Mar de Sazzon's culinary concept offers a fresh interpretation of the Mediterranean lifestyle through a modern gastronomic perspective. A restaurant designed for unhurried dining, alongside a vibrant bar that pays tribute to the essence of Andalusia—an inviting space to gather, share, toast, and savour every moment.

Distinctive spaces created to celebrate gastronomy and the Mediterranean way of life, where the finest local ingredients, the aromas of our land, and genuine hospitality come together to create an experience that invites guests to linger. A journey of flavour, enjoyed at the rhythm of the sea.



EXPLORE THE SPACE



CAPACITIES



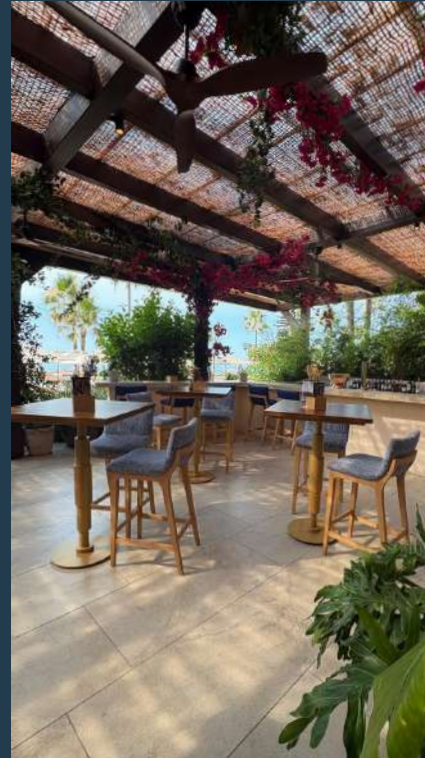
INTERIOR
RESTAURANT

Seated: 140 pax
Standing: 300 pax



TERRACE
RESTAURANT

Seated: 110 pax



TERRACE
BAR

Seated: 50 pax
Standing: 100 pax



SEA VIEWS
RESTAURANT

Seated: 120 pax
Standing: 200 pax

Should the client prefer to hire different furniture, they may consult our team for available options.



DRINK PACKAGE

Available drink options during the welcome cocktail and/or lunch and dinner service.

WELCOME DRINK

1 hour

WHITE

Menade
Verdejo / D.O. Rueda

RED

Azabache Roble
Tempranillo / D.O. Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O. Ca.

CAVA

House cava

17€

BE HOUSY

2 hours

WHITE

Menade
Verdejo / D.O. Rueda

RED

Azabache Roble
Tempranillo / D.O. Ca.

ROSÉ

Marqués de Riscal
Tempranillo y Viura / D.O. Ca.

CAVA

House cava

25€

BE NEO

2 hours

WHITE

La Poda
Sauvignon Black / D.O. Rueda

RED

Vivir Vivir
Tempranillo / D.O. Ribera del Duero

ROSÉ

Studio by Miraval
Grenache, Cinsault y Rollé
I.G.P. Méditerranée

CAVA

Torelló Brut Reserva
Macabeo, Xarel·lo y Parellada

36€

BE PRESTIGE

2 hours

WHITE

Pazo San Mauro
Albariño / D.O. Rías Baixas

RED

Cepa 21
Tempranillo / D.O. Ribera del Duero

ROSÉ

Minuty Prestige
Grenache / A.O.C. Côtes de Provence

CHAMPAGNE

Moët & Chandon Brut Impérial
Pinot Noir, Pinot Meunier y Chardonnay

58€

All packages include soft drinks, water and beer.

OUR CANAPÉS

5 VARIETIES • 25€ / 7 VARIETIES • 35€ / 10 VARIETIES • 50€

Duration: 45 Minutes

COLD

Wagyu carpaccio

Salmon tartare
with spicy sake

Anchovy gilda

Steak tartare toast

Salmon nigiri

Tuna nigiri with
dijon mustard

Russian salad
& prawn toast

Avocado & almadraba
tuna tartare toast

HOT

Chicken & vegetable gyozas

Miso & yuzu aubergine

Yakitori

Octopus causa appetizer

Iberian ham croquette

Prawn croquette

Mini veal burger

Black pasta &
pinenut risotto

Fried cuttlefish

Tuna belly ventresca
mini baguette

Fried baby squid

VEGETARIAN

Spicy edamame

Miso aubergine

Vegetarian nigiri

Vegetarian risotto

Traditional salmorejo

Hummus with crudités

Vegetable gyozas

THE ESSENCE

At Mar de Sazzon, every dish is a tribute to the Sea crafted with passion, rooted in tradition, and elevated with a contemporary touch. Our menu is a journey through the flavors of Malaga, where fresh, seasonal ingredients take center stage.

From refined culinary creations served at all our levels. Each plate is designed to awaken the senses and bring people together. Whether savoring the depth of a slow-cooked dish or the crispness of just-caught seafood, we invite you to experience the soul of the South, one bite at a time.

Let the feast begin.



OUR MENU

BRISA MENU

STARTERS TO SHARE

Málaga goat salchichón
Santoña anchovy with sourdough
bread and smoked butter
Stuffed avocado with Almadraba tuna tartare
Russian potato salad with prawns
Fried calamari with roasted garlic ali-oli

MAIN DISH

Barbate sea bass with tomato
and its vinaigrette

DESSERT TO SHARE

Flan with chantilly cream

45€/pp

MAREA MENU

STARTERS TO SHARE

Iberian charcuterie platter with picos
White anchovy "Gilda" skewer
Traditional salmorejo (chilled tomato soup)
Red prawn cocktail
Toast topped of avocado with
Almadraba tuna tartare
Toast with Russian potato salad and prawns
Cod fritter with wildflower honey
Cuttlefish croquette and stew croquette
Tuna belly "pepito" sandwich
Marinated fried fish

DESSERT

Mini lemon tartlet
Creamy rice pudding with plenty of vanilla

50€/pp

ALTAMAR MENU

STARTERS

Iberian charcuterie platter
Tuna carpaccio "al ajillo"
Fried calamari
Stew croquette

MAIN DISH

Señorito® rice (peeled seafood)

DESSERT TO SHARE

Cheesecake

60€/pp

All prices include VAT.

OPEN BAR

BE HOUSY

1 hour • 17€/pp

2 hours • 30€/pp

3 hours • 43€/pp

4 hours • 53€/pp

From the 5th hour, each additional hour will be charged at €10/hour.
Includes beer, soft drinks, water & wines.

WHITE

Menade, Verdejo / D.O. Rueda

RED

Menade, Verdejo / D.O. Rueda

ROSÉ

Menade, Verdejo / D.O. Rueda

CAVA

House cava

BE THE BAR

1 hour • 34/pp

2 hours • 50€/pp

3 hours • 65€/pp

From the 4th hour, each additional hour will be charged at €15/hour.
Includes beer, soft drinks, water & wines.

Vodka Eristoff

Bombay Dry Gin

Johnie Walker Red Label / White Label

Bacardí

Cazadore Silver

BE PREMIUM

1 hour • 45€/pp

2 hours • 65€/pp

3 hours • 82€/pp

From the 4th hour, each additional hour will be charged at €17/hour.
Includes beer, soft drinks, water & wines.

Belvedere

Bombay Sapphire

Johnie Walker Red Label

Havana 7

Volcán Blanco

BE COCKTAIL

45€/pp (VAT Included)

Choose 3 cocktails - Duration: 1.5h

Mojito

Caipirinha

Espresso Martini

Pornstar Martini

Piña Colada

Daiquiri de fresa

Paloma

Pisco Sour

Aperol Spritz

Whiskey Sour

The open bar service will begin once lunch or dinner has concluded.

STATIONS

FROM KAI

Tuna sashimi
Salmon sashimi
White fish sashimi
Sake nigiri
Akami nigiri
Truffle egg nigiri
Spicy tuna maki
Akuma maki
Yasai maki

65 € /pax

ABOUT GREENS

Green gazpacho
Salmorejo with
fresh crudités
Seasonal cherry tomatoes
Baba Ghanoush
Bulgur salad
Vegetable gilda skewer
Tzatziki

25 € /pax

BBQ

Grilled vegetable skewer
Grilled prawn skewer
Grilled octopus skewer
Chicken breast skewer
with basil pesto
Miso-glazed pork skewer
Chicken teriyaki thigh skewer

50 € /pax

SWEET BITES

Fresh seasonal fruit
Chocolate & hazelnut mini tart
Mini lemon tart
Individual tiramisu tart
Vanilla-infused rice pudding
Tropical fruit mousse
Creamy cheesecake
with red berries

50 € /pax

The station service has a duration of 1 hour.



STATIONS

CHEESES

Selection of Andalusian cheeses
Selection of international cheeses
Jams
Nuts
Breadsticks & crackers

20 € /pax

OYSTERS

Natural oysters
Oysters with ponzu
Oysters with chilli

20 € /pax

PAELLAS

"Sofrito" rice with peeled seafood
Free-range chicken rice
Mushroom rice

25 € /pax

IBERICS

Selection of Andalusian Iberian
cured meats

Breadsticks & crackers

20 € /pax

The station service has a duration of 1 hour.



CANCELLATION POLICY

Upon receipt of a written cancellation notice:

If there is a change in the number of attendees exceeding 10% of the originally agreed number, a charge equivalent to 50% of the per-person price will apply.

In the event of cancellation by the client with at least 30 days' notice before the event, 50% of the paid deposit will be refunded, provided the cancellation is due to justified and duly accredited reasons. Once this period has passed, the deposit will be non-refundable.

OPERATIONAL PROCESSES

15 days before the event, the client must confirm in writing their main course selection and the final number of guests.

PAYMENT POLICY

The first payment of 30% of the total budget as a deposit is due on the day of event confirmation.

The second payment of 70% of the total budget is due 15 days before the event, once the final number of attendees has been confirmed.

Please include the company or individual client name and the event date in the bank transfer reference.

MAR de SAZZON

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