

SUMMER MENU

SNACKS

Steamed young Edamame with sea salt	€5.50
Oyster au natural with pickled shallots and crème fraiche	€6.00
Oyster tempura with Kecap manis, chilli and cultured cream	€7.00
Marea fish tartare, bonito cream, red onion and avruga caviar	€11.00
Gyozas of pork, dressing of miso and lime	€9.50
Gyozas of beef, dressing of tomato ponzu	€9.50
Spring roll of chicken satay, ginger, chilli and chevre cream	€12.00

STARTERS

Spanish octopus, coco de Paimpol and wild pepper	€16.00
Linguine from Gragnano, fresh Italian mussels, preserved chilli and tarragon	€18.00
Acquerello risotto, datterini tomatoes', pancetta and comte dashi	€16.00
Burratina from Puglia, salsa verde, Asian tempura of summer herbs	€14.00
Eliche from Gragnano, Asian stock, local pecorino and fresh marjoram	€16.00
Tōgarashi beef caillettes, braised seaweed and confit onions	€15.00

DESSERT

Local peach and rosemary frangipane, white chocolate cream	€10.00
Rice pudding, alphonso mango and sake caramel	€10.00
Warm tart of dark Valrhona chocolate 70 %, tonka bean cream	€11.00
Ice Cream & Sorbet of the day	€3.50 (per scoop)

MAIN COURSE

Slow cooked chicken, watercress, red onion and sherry vinegar	€28.00
USDA Beef Sirloin, persillade and anchovies from Cantabria	€34.00
Local pork belly, dashi butter and padron peppers	€28.00
Mediterranean seabass, grilled lemon and sauce vierge	€30.00
Meagre cooked in open flame, stracciatella di bufala and courgette sott'olio	€32.00

VEGAN MENU - 3 COURSE €45 per person

Starter	
Torch ed tofu with vegan ponzu, coco de paimpol , watercress and sherry vinegar	
Main Course	
Textures & temperatures of mushrooms, tempura of summer herbs	
Dessert	
Compressed pineapple in Leonardi white vinegar, Barbuta olive oil and matcha	



SUSHI BAR MENU

SASHIMI & NIGIRI

Nigiri ~ Fresh raw fish, steamed rice, rice wine vinegar. Two pieces per portion.

Tuna Nigiri	€7.00
Atlantic salmon nigiri	€8.00
Red snapper or seabass nigiri	€6.00
Red prawn or amaebi nigiri	€7.00
Unagi nigiri	€6.00

Sashimi ~ Thinly sliced fresh raw fish, soy sauce. Two pieces per portion.

Tuna Sashimi	€7.00
Atlantic Salmon sashimi	€8.00
Red snapper or seabass sashimi	€6.00
Red Prawn	€7.00

GUNKAN

Thinly sliced fresh raw fish, wrapped around rice and fish tartare with spring onions, spicy mayo and oscietra caviar ~ Two pieces per portion

Tuna Gunkan	€7.00
Atlantic Salmon gunkan	€8.00
Red snapper or seabass gunkan	€6.00

SUSHI BAR PLATTERS

Nigiri Moriawase	€32.00
Chef's selection of eight pieces of mixed nigiri. Fresh raw fish, steamed rice, rice wine vinegar served with tobiko, oscietra caviar, ikura and soy sauce	
Sashimi Moriawase	€50.00
Chef's selection of eighteen pieces of mixed sashimi and served with tobiko, oscietra caviar, ikura and soy sauce	
Marea signature platter	€85.00

Two pieces of tuna, salmon, red snapper, seabass and local prawn nigiri; four pieces of tuna and salmon sashimi; four pieces of tuna and salmon gunkan ; four pieces of spicy tuna, dragon, salmon aburi and fire sushi; served with ginger and wasabi.

SUSHI

Sushi ~ Rice, raw fish, seafood, vegetables wrapped in nori seaweed served with wasabi and ginger.

Spicy Tuna	€16.00
Tuna, cucumber, spring onion, tuna tartare, oscietra caviar, spicy mayo	
Salmon Aburi	€16.00
Atlantic salmon, cream cheese, avocado, crispy salmon skin, topped with seared salmon, ikura, togarashi, spring onion, spicy teriyaki mayo	
Surf & Turf	€20.00
Tuna, avocado, sesame, spring onion, teriyaki sauce, topped with red snapper, foie gras, oscietra caviar	
Dragon	€16.00
Tempura prawn, asparagus, avocado, chili, ikura, chives, sesame, creamy mayo	
Fire	€15.00
Tempura prawn, avocado, sesame, topped with tuna, tanuki crumbs, spring onion, spicy mayo	
Crazy Crunch	€15.00
Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo	
Gyu	€22.00
Seared Wagyu beef, asparagus, avocado, chilli, chives, sesame. teriyaki mayo	
Soft shell crab futomaki	€16.00
Soft shell crab tempura, avocado, cucumber, tobiko, spring onion, spicy mayo, tanuki crumbs	
Dynamite futomaki	€16.00
Deep fried roll, fresh salmon, cream cheese, hot chilli paste, avocado, topped with spring onion, tobiko and spicy teriyaki mayo	
Tuna Truffle	€15.00
Tuna chutoro, chives, mayo, truffle	
King Crab	€20.00
King crab meat, avocado, cucumber, tobiko, mayo	
Vegetarian Sushi	€12.00
Chef's daily selection. Kindly ask your server.	

