



MAREA

Summer Menu

SNACKS

Oyster *au natural* with pickled shallots and *crème fraiche* - 6.00

Oyster *tempura* with *Kecap manis*, oyster leaf, chilli and *cultured cream* - 7.00

Marea fish tartare, *bonito cream*, red onion and avruga caviar - 9.00

Gyozas of pork, dressing of *miso* and lime - 9.50

Spring roll of chicken *satay*, ginger, chilli and chevre cream - 10.50

STARTERS

Spanish octopus, *coco de Paimpol*, wild pepper and potato butter - 16.00

Linguine from Gragnano, *fresh Italian mussels & clams*, preserved chilli and tarragon - 18.00

Acquerello risotto, *datterini tomatoes*, jamon Iberico ham and comte *dashi* - 16.00

Burrata from Puglia, *romesco sauce*, pumpkin seeds and seed cracker - 13.00

Eliche from Gragnano, *Asian stock*, local pecorino and fresh marjoram - 16.00

For any allergies or dietary requirements kindly ask your server



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MAIN COURSE

Slow cooked chicken, pickled mushroom, 24-month old parmesan cream - 27.00

Beef entrecôte, Tōgarashi beef caillettes, and coffee butter - 34.00

Local pork belly, dashi butter, sauce verte and padron peppers - 26.00

Mediterranean seabass, preserved broccoli and black olive - 30.00

Local brown meagre cooked in open flame, stracciatella di bufala and courgette sott'olio - 32.00

All main courses served with potato of the day

VEGAN MENU - 3-Course

Starter

Torched tofu with vegan ponzu, coco de paimpol, petite salad and sherry vinegar

Main course

Textures & temperatures of mushrooms, tempura of summer herbs

Dessert

Compressed pineapple in Leonardi white vinegar, Barbuto olive oil and matcha

45 euro per person

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MAREÀ

SUSHI BAR MENU

SASHIMI & NIGIRI

Nigiri ~ Fresh raw protein, steamed rice, rice wine vinegar. Two pieces per portion, 30 grams.

Tuna nigiri ~ 7.00

Japanese Wagyu Beef Grade A5 nigiri ~ 16.00

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, 30 grams.

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

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SUSHI BAR MENU ~ ROLLS

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

Spicy Tuna

Tuna, cucumber, spring onion, tuna tartare, oscietra caviar, spicy mayo - 16.00

Salmon Aburi

Atlantic salmon, cream cheese, avocado, crispy salmon skin, topped with seared salmon, ikura, togarashi, spring onion, spicy teriyaki mayo - 16.00

Surf & Turf

Tuna, avocado, sesame, spring onion, teriyaki sauce, topped with red snapper, foie gras, oscietra caviar - 20.00

Dragon

Tempura prawn, asparagus, avocado, chili, ikura, chives, sesame, creamy mayo - 16.00

Fire

Tempura prawn, avocado, sesame, topped with tuna, tanuki crumbs, spring onion, spicy mayo - 15.00

Crazy Crunch

Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo - 15.00

Gyu

Seared Wagyu beef, asparagus, avocado, chilli, chives, sesame. teriyaki mayo - 23.00

Soft shell crab futomaki

Soft shell crab tempura, avocado, cucumber, tobiko, spring onion, spicy mayo, tanuki crumbs - 14.00

Dynamite futomaki

Deep fried roll, fresh salmon, cream cheese, hot chilli paste, avocado, topped with spring onion, tobiko and spicy teriyaki mayo - 16.00

Tuna truffle

Tuna chutoro, chives, mayo, truffle - 15.00

King Crab

King crab meat, avocado, cucumber, tobiko, mayo - 20.00

Vegetarian Sushi

Chef's daily selection. Kindly ask your server. ~ 12.00

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SUSHI BAR PLATTERS

Nigiri Moriawase

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 - 32.00

Sashimi Moriawase

Chef's selection of eighteen pieces of mixed sashimi and served with tobiko, oscietra caviar, ikura and soy sauce - 50.00

Marea signature platter

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. - 85.00

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