



MAREA

Welcome to Marea. Mediterrasian Fusion Restaurant.

Unique.

Marea is a concept that has been conceived to create a symbiosis between culinary innovation of two cuisines; Mediterranean and Asian. Dine in a unique venue while indulging in creative dishes by our passionate chefs.

Innovative.

Marea's innovation is unique in its concept, design and delivery of service towards its patrons. It combines constant research and development to always drive innovation in its offerings, bringing forward refreshing and elaborate menus that provide memorable experiences.

Spectacular.

The main focus of the kitchen aims to demonstrate and boast a delicate fusion between the Mediterranean and Asian world. Whether you arriving from Valletta or Sliema with the ferry and stopping right outside our venue, or if you just finished the Esplora journey, Marea is the place to be. The location speaks for itself. From an abandoned vault and marina, to a restored vault and revived promenade.

Autumn · Winter Menu

Starters

Fresh Gillardeau oysters (<i>per oyster</i>) Condiment choice of kimchi powder & lemon gel <i>or</i> raspberry caviar & chives	€ 6.00
Oyster tempura with kecap manis, chilli, cultured cream	7.00
Marea fish tartare, bonito cream, red onion, avruga caviar, poppy seed cracker	13.50
Freshly baked bao buns (<i>2 pieces per portion</i>) Crispy pork belly, in house pickles, teriyaki sauce <i>or</i> Prawn, crab and monkfish croquette, Japanese mayo <i>or</i> Sauteed oyster mushrooms, crème fraîche, pickled shallots	11.50
Homemade gyozas, pork & shitake mushroom filling, miso & lime dressing	11.00
Duck spring rolls, hoisin,vegetables, sesame emulsion	12.00
Grilled octopus, coco de paimpol, crushed potatoes, pickled fennel tops	14.00
Fresh burrata, romesco purée, roasted pumpkin seeds, multi seed cracker	13.00
Torched tofu, vegan ponzu, asian slaw, super seed mix	11.00
Hibachi pork ribs, den miso glaze, edamame petite salad	13.00

For any allergies or dietary requirements kindly ask your server

Pasta & Rice

Eliche pasta, asian broth, local pecorino, fresh marjoram	€ 16.00
Chicken chow mein noodles, spring onion, chilli, garlic, ginger, bok choy, cabbage	16.00
Acquerello risotto, datterini tomato fondue, jamon Iberico ham, comte	16.00
Linguine pasta, fresh mussels & vongole, preserved lemon, chilli, parmesan and tarragon	18.00

Main Course

Slow cooked chicken breast, pineapple & coconut sambal, cardamom infused chicken jus	€ 27.00
280 grams of black angus beef sirloin, sweet chilli, roasted onions, chives, jus	32.00
Scottoncina cote de boeuf on the bone, caramelised cauliflower purée, baby carrots, jus. <i>Serves 2 to 3 persons, price according to weight</i>	
Barbary duck breast, buckwheat, sweet potato purée, braised fennel, game jus	28.00
Pan seared local seabass, broccoli rabe, yuzu daikon, kombu caper sauce	30.00
Charcoal grilled brown meagre, stracciatella di bufala, green apple pickled zucchini, bottarga	32.00
Fusion caponata, silken tofu, za'atar cucumber salad	23.00

All mains are served with either triple cooked fries or miso mashed potatoes

Marea Tasting Menu

6 course

Sashimi

Local red prawn sashimi, aged soy sauce

Nigiri

Local tuna akami, steamed rice, rice wine vinegar

Oysters

Oyster Tempura, kecap manis, chilli, cultured cream

Risotto

Acquerello risotto, datterini tomatoes fondue, jamon Iberico ham, comte

Beef

Black angus beef sirloin, sweet chilli, roasted onions, chives, jus

Mango

Rice pudding, alphonso mango and sake caramel

€65 per person

Optional *wine pairing* available on request at €32 euro per person

The Marea Tasting Menu
must be taken by the entire party at the table when chosen

For any allergies or dietary requirements kindly ask your server

Sushi Bar Menu



Sushi Bar Menu

Sashimi & Nigiri

NIGIRI	Tuna nigiri	€ 7.00	
	Japanese Wagyu Beef Grade A5 nigiri	€ 16.00	<i>"Fresh raw protein,</i>
	Atlantic salmon nigiri	€ 8.00	<i>steamed rice, rice wine</i>
	Red snapper or seabass nigiri	€ 6.00	<i>vinegar. Two pieces per</i>
	Red prawn or amaebi nigiri	€ 7.00	<i>portion, 30 grams."</i>
Unagi nigiri	€ 6.00		
SASHIMI	Tuna sashimi	€ 7.00	<i>"Thinly sliced fresh</i>
	Atlantic Salmon sashimi	€ 8.00	<i>raw fish, soy sauce. Two</i>
	Red snapper or seabass sashimi	€ 6.00	<i>pieces per portion, 30</i>
	Red prawn	€ 7.00	<i>grams."</i>
GUNKAN	Tuna gunkan	€ 7.00	<i>"Thinly sliced fresh raw</i>
	Atlantic salmon gunkan	€ 8.00	<i>fish, wrapped around</i>
	King crab gunkan	€ 11.00	<i>rice and fish tartare with</i>
	Red snapper or seabass gunkan	€ 6.00	<i>spring onions, spicy</i>
			<i>mayo and oscietra caviar.</i>
			<i>Two pieces per portion."</i>

For any allergies or dietary requirements kindly ask your server

Sushi Bar Menu

Sushi Rolls

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

	€ 16.00	Spicy Tuna	€ 23.00	Gyu
		Tuna, cucumber, spring onion, tuna tartare, oscietra caviar, spicy mayo		Seared Wagyu beef, asparagus, avocado, chilli, chives, sesame, teriyaki mayo
	€ 16.00	Salmon Aburi	€ 14.00	Soft Shell Crab Futomaki
		Atlantic salmon, cream cheese, avocado, crispy salmon skin, topped with seared salmon, ikura, togarashi, spring onion, spicy teriyaki mayo		Soft shell crab tempura, avocado, cucumber, tobiko, spring onion, spicy mayo, tanuki crumbs
	€ 20.00	Surf & Turf	€ 16.00	Dynamite Futomaki
		Tuna, avocado, sesame, spring onion, teriyaki sauce, topped with red snapper, foie gras, oscietra caviar		Deep fried roll, fresh salmon, cream cheese, hot chilli paste, avocado, topped with spring onion, tobiko and spicy teriyaki mayo
	€ 16.00	Dragon	€ 15.00	Tuna truffle
		Tempura prawn, asparagus, avocado, chili, ikura, chives, sesame, creamy mayo		Tuna chutoro, chives, mayo, truffle
	€ 15.00	Fire	€ 20.00	King Crab
		Tempura prawn, avocado, sesame, topped with tuna, tanuki crumbs, spring onion, spicy mayo		King crab meat, avocado, cucumber, tobiko, mayo
	€ 15.00	Crazy Crunch	€ 12.00	Vegetarian Sushi
		Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo		Chef's daily selection. Kindly ask your server

Sushi Bar Menu

Platters

Nigiri Moriawase

Chef's selection of fourteen pieces of mixed nigiri. Fresh raw fish, steamed rice, rice wine vinegar served with tobiko, oscietra caviar, ikura and soy sauce

€45.00

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; two pieces of tuna and salmon gunkan ; four pieces of spicy tuna, dragon, dynamite, salmon aburi and fire sushi; served with ginger and wasabi.

€85.00

For any allergies or dietary requirements kindly ask your server