



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 worlds.

Whether you are 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.

STARTERS

Crudi

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Fresh Gillard oysters

7.00

Condiment choice of:

lemon gel, bubu arare, togarashi **or**
 spicy emulsion, garlic chips **or**
 beetroot crunch, yuzu caviar.

Marea fish tartare

14.00

Local fish tartare, bonito cream, puffed buckwheat, pickled shallots, beetroot & poppy seed cracker.

Red snapper donburi

14.00

Sushi rice, red snapper, radish, Avruga caviar, spicy ponzu dressing.

Tataki

14.00

Wild salmon slices, yuzu ponzu, daikon, wakame, garlic chips.

Tambayan-Sharing Plates

Freshly baked bao buns

12.00

Crispy pork belly, in-house pickles, teriyaki sauce, sriracha **or**
 Tempura prawn, pico de gallo, avocado, prawns, coriander, chilli **or**
 Sauteed oyster mushrooms, vegan wasabi mayo, black sesame seeds.

Homemade gyozas, pork & shiitake mushroom filling, miso & lime dressing.

12.00

Duck spring rolls, homemade sweet chilli sauce.

13.00

Grilled octopus, crushed new potatoes, parmesan, aged balsamic, pickled fennel tops.

15.00

Prawn papaya salad, cherry tomatoes, papaya, carrots, spring onions, red onion, chilli marinade.

15.00

Pan-seared scallops, Celeriac purée, mangetout salad, crispy onions, chilli & garlic oil.

17.00

Seaweed tempura beef

14.00

Seaweed marinated crispy beef, romesco purée, truffle honey, crushed almonds.

Edamame beans

7.00

Sea salt, basil **or**
 Chilli, crispy onions.

Hibachi wakame & edamame petite salad

14.00

Prawn skewers - Mary Rose sauce **or**
 Teriyaki pressed aubergine, ginger sauce **or**
 Char siu pork skewers.

For any allergies or dietary requirements, kindly ask your server.

PASTA & RICE

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Homemade prawn ravioli , sage butter, fermented beetroots, pine nuts, ikura, chilli.	17.00
Mie goreng – Beef, noodles, bok choy, onion, cabbage, spring onion, chilli, hoisin, teriyaki, lime.	17.00
Risotto , datterini tomato fondue, bubu arare, Jamón Ibérico, comté.	17.00
Linguine vongole , guanciale, chilli, preserved lemon, tarragon.	19.00

MAIN COURSE

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Slow-cooked corn-fed chicken breast , shiitake mushrooms fritters, king oyster mushrooms, parmesan custard, cardamom-infused jus.	28.00
Dry aged beef ribeye , polenta fritters, grilled cabbage, beef jus.	38.00
Côte de boeuf on the bone , with lemon miso & sesame glaze, fortified jus. <i>Serves 2 to 3 persons.</i>	<i>price according to weight</i>
Barbary duck breast , buckwheat, sweet potato purée, braised fennel, orange jus.	29.00
Charcoal grilled seabass , prawn bisque, grilled bok choy, kombu marinated daikon, prawn and crab croquette.	30.00
Salmon en croûte , lime whipped ricotta, yuzu sabayon, spinach purée.	32.00
Teriyaki aubergine , Kung Pao lentils, crispy tofu. (V)	23.00

Sides

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Triple-cooked fries, rosemary salt.	6.00
Coconut steamed rice, crushed almonds, coriander leaves.	6.00
Honey and lemon glazed roasted vegetables.	6.00
Wakame salad, mixed sesame seeds.	6.00

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SUSHI BAR MENU

SASHIMI & NIGIRI

NIGIRI		€	
	Tuna nigiri	8.00	
	Japanese Wagyu beef Grade A5 nigiri	16.00	
	Atlantic salmon nigiri	8.00	<i>"Fresh raw protein, steamed rice, rice wine vinegar."</i>
	Red snapper	7.00	
	Seabass	7.00	
	Local red prawn	7.00	
	Unagi	8.00	
SASHIMI		€	
	Tuna	8.00	
	Atlantic salmon	8.00	
	Red snapper	7.00	<i>"Thinly sliced fresh raw fish, soy sauce."</i>
	Seabass	7.00	
	Local red prawn	7.00	
	Unagi	8.00	
NEW STYLE SASHIMI		€	
	Tuna sashimi	12.00	<i>"Thinly sliced fresh raw fish, yuzu ponzu, oscietra caviar, chives."</i>
	Atlantic salmon sashimi	12.00	
GUNKAN		€	
	Tuna gunkan	8.00	<i>"Thinly sliced fresh raw fish, wrapped around rice and fish tartare with spring onions, spicy mayo and avruga caviar."</i>
	Atlantic salmon gunkan	8.00	
	Red snapper	7.00	
	Seabass gunkan	7.00	

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SUSHI BAR MENU

SUSHI ROLLS

	€		€
Spicy Tuna	16.00	Dynamite Futomaki	16.00
Tuna, cucumber, spring onion, tuna tartare, avruga caviar, spicy mayo.		Deep fried roll, fresh salmon, cream cheese, hot chilli paste, avocado, topped with spring onion, tobiko and spicy teriyaki mayo.	
Flame Salmon	16.00	Torikatsu roll	17.00
Atlantic salmon, cream cheese, avocado, topped with seared salmon, wakame, spicy teriyaki mayo.		Breaded chicken, cream cheese, avocado crispy crumbs, spicy teriyaki mayo.	
Surf & Turf	20.00	California roll	20.00
Tuna, avocado, sesame, spring onion, teriyaki sauce, topped with red snapper, foie gras, oscietra caviar.		Crab meat, avocado, cucumber, tobiko, mayo.	
Dragon	16.00	Volcano roll	18.00
Tempura prawn, asparagus, avocado, chilli, ikura, chives, sesame, creamy mayo.		Prawn tempura, asparagus, tobiko, spring onion, sweet mayo.	
Fire	15.00	Spicy Ebi roll	16.00
Tempura prawn, avocado, sesame, topped with mixed tuna, tanuki crumbs, spring onion, sweet spicy mayo.		Tempura prawn, avocado, cream cheese, sesame topped with salmon, crispy crumb spring onion, spicy teriyaki mayo.	
Crazy Crunch	15.00	Marea roll	16.00
Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo.		Marinated beef, asparagus, topped with avocado and langoustine prawn, furikake, yakiniku sauce, avruga.	
Gyu	23.00	Vegetarian Sushi	12.00
Seared Wagyu beef, asparagus, avocado, chilli, chives, sesame, yakiniku mayo.		<i>Chef's daily selection. Kindly ask your server.</i>	
Soft Shell Crab Futomaki	16.00		
Soft shell crab tempura, avocado, cucumber, tobiko, spring onion, spicy mayo, tanuki crumbs.			

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SUSHI BAR MENU

PLATTERS

Nigiri Moriawase

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

€45.00

Sashimi Moriawase

Chef's selection mixed sashimi & served with tobiko, oscietra caviar, ikura and soy sauce,
served with ginger and wasabi.

€50.00

Bighi platter

Chef's selection mixed nigiri, & tori katsu, fire, spicy ebi sushi rolls,
served with ginger and wasabi.

€60.00

Marea signature platter

Chef's selection mixed nigiri, sashimi, gunkan & dragon, dynamite, flame salmon & fire sushi rolls,
served with ginger and wasabi.

€85.00

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MAREA TASTING MENU

Marea fish tartare

Local fish tartare, Bonito cream, puffed buckwheat, pickled shallots, beetroot & poppy seed cracker.

Nigiri

Salmon, steamed rice, rice wine vinegar.

Risotto

Risotto, datterini tomatoes fondue, Jamón Ibérico ham, comté.

Beef

Dry aged scotona beef ribeye, polenta crisps, grilled cabbage, beef jus.

Palate cleanser

Peach & frangipane tart

Thyme and honey glaze, tonka espuma.

€75 per person

Optional **wine pairing** available on request at €35 per person
The Marea Tasting Menu must be taken by the entire party at the table when chosen.

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