



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 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.

THE WINTER MENU

STARTERS

<i>Crudi</i>	€
Fresh Gillardeau Oysters Chorizo mayo, garlic chips, avruga Tabasco, lime	7
Marea Fish Tartare <i>Salmon Tartare</i> Avocado Salsa, Furikake, Salmon Roe, garlic & chili flatbread.	14
Salmon Truffle Tataki Ponzu, truffle oil, avruga, red onion, cherry tomato, daikon, crispy quinoa.	14
Salmon Poke Bowl Pineapple, avocado, wakame, pickled ginger, sesame seeds, red chili, spring onion, sushi rice, edamame beans, nori sheet , pickled cucumber.	18
Tuna Poke Bowl Mango, avocado, carrot, daikon, togarashi, pickled ginger, crispy kale, wasabi paste.	18
<i>Tambayan- Sharing Plates</i>	€
Freshly Baked Bao Buns Crispy pork belly, in house pickles, teriyaki sauce, sriracha or Tempura prawn bao buns, pico de gallo, avocado, prawns, coriander, chili or Honey glazed crispy tofu, Asian slaw, cashews.	12
Homemade Gyozas Pork & shitake mushroom filling, miso & lime dressing.	12
Homemade Spring Rolls Kung pao chicken spring rolls accompanied with citrus dressing.	13
Grilled Octopus Baba Ganoush, Café du pari emulsion, fennel, hazelnut.	15
Poached Scallops Wakame, XO Butter, hazelnut crisp.	17
Prawn Kataifi Prawns rolled in kataifi, spicy mayo, daikon, carrot, cucumber.	14
Edamame Beans Sea salt, basil or Parmesan and garlic	7
Wakame Salad	7

For any allergies or dietary requirements kindly ask your server.

PASTA & RICE

	€
Chicken Pad Thai Noodles Vegetables, tamarind sauce, tofu, nuts.	17
Homemade Gnocchi Yellow Thai curry, crispy kale, cashew.	17
Roasted Butternut Squash & Burrata Agnolotti Guanciale, pomegranate salsa.	18
Spinach Risotto Tarragon, stracciatella, edamame, lemon, bottarga.	18

MAIN COURSE

	€
Corn Fed Baby Chicken Ricotta, spinach, courgette, carrots, chicken jus.	28
Braised Pork Cheeks Parsnip puree, crispy sweet potato, blackberries.	29
Herb Crusted Lamb Rack Pea puree, mint, lamb jus.	32
Beef Ribeye Roasted onion puree, sweet chili, beef jus.	32
Grilled Amberjack Leek velouté, wakame, unagi gel, avruga.	28
Pan Seared Seabass Caponata, caramelised cauliflower puree.	28
Roasted Cauliflower Steak Chilli miso glaze, peperonata, salsa verde, lime.	24

<i>Sides</i>	€
Roasted Baby potato, prawn vinegar	6
Coconut steamed rice, crushed almonds, coriander leaves	6
Glazed roasted vegetables	6
Wakame salad, mixed sesame seeds	6
Pomme puree	6

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SUSHI BAR MENU

SASHIMI & NIGIRI

		€	
NIGIRI	Red Snapper	7	<i>“Fresh raw protein, steamed rice, rice wine vinegar, yuzu koshu.”</i>
	Seabass	7	
	Local Red Prawn	7	
	Unagi	8	
	Chutoro	8	
	Tuna	8	
	Atlantic Salmon Nigiri	8	
	Japanese Wagyu Beef Grade A5 Nigiri	16	
		€	
SASHIMI	Red Snapper	7	<i>“Thinly sliced fresh raw fish, soy sauce.”</i>
	Seabass	7	
	Local Red Prawn	7	
	Tuna	8	
	Atlantic Salmon	8	
	Unagi	8	
		€	
TEMARI	Red Snapper	7	<i>“Small and ball-shaped sushi, soy sauce, ginger, wasabi.”</i>
	Seabass	7	
	Tuna	8	
	Atlantic Salmon	8	

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SUSHI BAR MENU

SUSHI ROLLS

	€		€
New Style Tuna Roll Tuna, kimchi, avocado, tuna tartare, togarashi, spicy mayo.	16	Torikatsu Roll Breaded chicken, cream cheese, avocado crispy crumbs , spicy teriyaki mayo.	17
Salmon Avocado Roll Atlantic salmon, cream cheese, avocado, topped with salmon, crispy beetroot.	16	California Roll Crab meat, avocado, cucumber, tobiko, mayo, tabasco, sesame oil.	20
Surf & Turf Tuna, avocado, sesame, spring onion, teriyaki sauce, topped with red snapper, foie gras, oscietra caviar.	20	Unagi & Prawn Roll Tamago, prawn tempura, asparagus, topped with unagi , teriyaki sauce, sesame seeds and crispy sweet potato.	20
Dragon Tempura prawn, asparagus, avocado, chili, ikura, chives, sesame, creamy mayo.	16	Red Prawn & Tempura Roll Prawn tempura, asparagus, topped with red prawn, sesame seeds, thonkatsu mayo.	18
Flame Tuna Roll Fresh tuna, tempura prawn, avocado, topped with spicy mayo, teriyaki sauce crispy potato.	15	Volcano Roll Prawn tempura, asparagus, tobiko, spring onion, sweet mayo.	18
Crazy Crunch Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo.	15	Marea Roll Marinated beef, asparagus, topped with langoustine prawn, avocado, furikake, yakiniku sauce, avruga.	16
Truffle Wagyu Roll Marinated beef, spring onion, truffle, topped with torched beef, teriyaki sauce, furikake, spring onion.	23	Vegeterian Sushi Avocado, cucumber, asparagus, wakame topped with sesame seeds.	12
Soft Shell Crab Futomaki Soft shell crab tempura, avocado, cucumber, tobiko, spring onion, spicy mayo.	16		

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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, yuzu koshu, ikura and soy sauce.
Served with ginger and wasabi.

€45

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Sashimi Moriawase

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

€50

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Bighi Platter

Chef's selection mixed nigiri, torikatsu, flame tuna roll, red prawn & tempura sushi rolls
Served with ginger and wasabi.

€60

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Marea Signature Platter

Chef's selection mixed nigiri, mixed temari, sashimi, dragon, new style tuna, salmon & avocado roll, surf & turf, torikatsu sushi rolls
Served with ginger and wasabi.

€85

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MAREA TASTING MENU

Nigiri

Chutoro nigiri, steamed rice, rice wine vinegar.

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Bao Buns

Prawn and pork bao buns.

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Agnolotti

Roasted butternut squash & burrata agnolotti,
guanciale, pomegranate salsa.

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Pork

Braised pork cheeks, parsnip puree,
crispy sweet potato, blackberries.

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Palate cleanser

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Mille-feuille

Vanilla Patissierre, Dulce De Leche Cream
Yuzu Anglaise, Hibiscus Gelee

€75 per person

Optional wine pairing available on request at €35 euro per person.

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

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