



MAREIA

Seated & Standing

SET MENUS





MAREA



A K A
S E A T E D M E N U



Homemade bread & Amuse bouche.

SUSHI TO SHARE

New style tuna roll
Flame salmon

STARTERS TO SHARE

Chicken spring rolls
or
Prawn Kataifi
or
Vegetable crystal roll (V) (GF)

MAIN COURSE

Corn Fed Baby Chicken
Ricotta, spinach, courgette, carrots, chicken jus.
or
Pan Seared Seabass
Caponata, caramelised cauliflower puree.
or
Roasted Cauliflower
Steak chili miso glaze, peperonata, salsa verde, lime. (V, GF)

DESSERT

Chocolate & orange rolls
Sake caramel

€60 per person





MAREA

B O K E
S E A T E D M E N U



Homemade bread & Amuse bouche.

SUSHI TO SHARE

Dragon roll

Tempura prawn, asparagus, avocado, chili, ikura, chives, sesame, creamy mayo.

&

Red Prawn & Tempura Roll

Prawn tempura, asparagus, topped with red prawn, sesame seeds, tonkatsu mayo

&

Vegetarian Sushi Avocado

Cucumber, asparagus, wakame topped with sesame seeds (V, GF)

STARTERS

Homemade Gyozas Pork

Shitake mushroom filling, miso & lime dressing.

or

Homemade Spring Rolls

Kung pao chicken spring rolls accompanied with citrus dressing.

INTERMEDIATE

Homemade Gnocchi

Yellow Thai curry, crispy kale, cashew

MAINS

Corn Fed Baby Chicken

Ricotta, spinach, courgette, carrots, chicken jus.

or

Pan Seared Seabass

Caponata, caramelised cauliflower puree.

or

Roasted Cauliflower

Steak Chilli miso glaze, peperonata, salsa Verde, lime.

DESSERT

Orange roll -candied orange

Sake caramel

or

Chocolate & coconut pave (V, GF)

Winter berries compote, brown sugar crumble, raspberry sorbet

€75 per person



MAREA

RUB Y
S E A T E D M E N U



Homemade bread & delectable nibbles from the kitchen

Fresh Gillardeau Oysters

Chorizo mayo, garlic chips, avruga

or

Salmon Nigiri

SUSHI TO SHARE

Crazy Crunch Diced tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo.

or

Truffle Wagyu Roll Marinated beef, spring onion, truffle, topped with torched beef, teriyaki sauce, furikake, spring onion.

STARTERS TO SHARE

Grilled Octopus

Baba Ghanoush, Café du pari emulsion, fennel, hazelnut
&

Homemade Gyozas

Pork & shitake mushroom filling, miso & lime dressing

INTERMEDIATE

Roasted butternut squash & burrata agnolotti guanciaie, pomegranate salsa.

MAIN COURSE

Corn Fed Baby Chicken Ricotta, spinach, courgette, carrots, chicken jus

or

Beef Ribeye Roasted onion puree, sweet chili, beef jus

or

Grilled Amberjack Leek velouté, wakame, unagi gel, avruga

or

Roasted Cauliflower Steak Chilli miso glaze, peperonata, salsa Verde, lime.

DESSERT

Chocolate & coconut pave (V, GF)

Winter berries compote, brown sugar crumble, raspberry sorbet

or

Tahini & sesame cake

Raspberry sorbet, cherry compote, honeycomb

or

Textures of pistachio

Pistachio dacquoise, whipped pistachio ganache, pistachio praline, sanded pistachio.

€85 per person



MAREA



S T A N D U P R E C E P T I O N



COLD ITEMS

Tuna tartare with crispy nori
Crispy flatbread with beetroot hummus
Salmon blinis with sour cream & tobiko
Toasted baguette with goat's cheese & pesto
Thai beef salad tartlet
Steak tartare crostini with horseradish cream
Jumbo prawn cocktail
Pesto, cherry tomato & bocconcini skewers

HOT ITEMS

Chicken wrapped in bacon accompanied with a spicy emulsion
Breaded local goats' cheese with mango salsa
Mini Beef Burgers, cheddar cheese with caramelised onions
Camembert bites
Chicken spring rolls
Caramelized mushroom tartlets, goats cheese cream
Vegetable samosas, mint sauce
Chicken Arayes, wasabi mayo
Tomato fondue arancini, basil, cheddar, bubu arare
Pork Gyoza, Citrus dressing

SWEET SELECTION

Strawberry & white chocolate profiteroles
Dark chocolate and caramel tart
Hazelnut brownie
Selection of macarons
Citrus Meringue

FULL INTERNATIONAL BAR

International spirits, local beers, foreign wine, soft drinks, juices & water.

€75 per person





MAREA

B E V E R A E P A C A K A G E S



PACKAGE A

Two Drinks:

Choice of - beer, soft drink, juices or water
& Coffee

€9 per person

PACKAGE B

Half bottle foreign wine
Half bottle of water
& Coffee

€14 per person



KINDLY CONTACT US ON

✉ EVENTS@MAREA.MT

