

MENU





MAREA

WELCOME TO MAREA *A MEDITERRASIAN FUSION RESTAURANT*

UNIQUE

Marea is a concept that has been conceived to create a symbiosis between the 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 to 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 kitchen's main focus is to showcase and celebrate a refined fusion of Mediterranean and Asian flavours.

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

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Crudi	
Fresh Gillardeau Oysters Mignonette , avruga Tabasco and lime	7
Marea ceviche Tuna, salmon, Leche de Tigre, smoked ikura, buttermilk, linseed cracker, leek oil	12
Salmon Truffle Tataki Ponzu, truffle oil, avruga, red onion, cherry tomato, daikon, crispy quinoa	14
Tambayan - Sharing Plates	
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 Crispy duck, Asian slaw, hoisin sauce, cucumber	12
Homemade Gyozas Pork & shitake mushroom filling, miso & lime dressing	12
Homemade Spring Rolls Kung pao chicken spring rolls accompanied with citrus dressing or Duck spring rolls	13
Grilled Octopus Baba Ganoush, Café du pari emulsion, fennel, hazelnut	15
Satay Noodle Salad Stir fry vegetable, peanuts, coriander	12
Pan seared Scallops Caramelised cauliflower pure, orange & fennel petit salad	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

PASTA & RICE

	€
Chicken Pad Thai Noodles Vegetables, tamarind sauce, tofu, nuts	17
Seabass Risotto Orange, celery, preserved lemon	17
Homemade Beef Cheek Ravioli Beef cream, pine nuts, leek oil	18
Linguini al mare Squid ink pasta, calamari, vongole, prawns, pesto, tomato fondue	19

MAIN COURSE

Herb Crusted Lamb Rack Pea puree, mint, lamb jus	32
Spiced Duck Breast Duck Jus, bok choy, beetroot & orange gel	28
Beef Fillet Truffle cauliflower puree, charred onion, beef jus	28
Corn Fed Chicken Leg Parmesan custard, mushroom fritter, chicken jus	28
Grilled Seabass Caponata, dehydrated olives, dashi emulsion	28
Surf & Turf Short Ribs Jumbo prawns, charred corn, parsnip puree	34
Red Mullet Sweet potato puree, grilled mangetout, fondant potato	28
Sides	
Shoestring fries with truffle parmesan	6
Coconut steamed rice, crushed almonds, coriander leaves	6
Glazed roasted vegetables	6
Pomme puree	6

SUSHI BAR
SASHIMI & NIGIRI

		€
NIGIRI	Tuna	8
	Wagyu	16
	Atlantic Salmon	8
	Red Snapper	7
	Seabass	7
	Local Red Prawn	7
	Unagi	8
	Chutoro	8
	Trevally	8
Tamago	6	
	<i>"Fresh raw protein, steamed rice, rice wine vinegar, yuzu koshu."</i>	
SASHIMI	Tuna	8
	Atlantic Salmon	8
	Red Snapper	7
	Seabass	7
	Local Red Prawn	7
	Unagi	8
	Trevally	8
	<i>"Thinly sliced fresh raw fish, soy sauce."</i>	
TEMARI	Tuna	8
	Atlantic Salmon	8
	Red Snapper	7
	Seabass	7
	<i>"Small and ball-shaped sushi, soy sauce, ginger, wasabi."</i>	

SUSHI BAR
SUSHI ROLLS

€		€
<p>Spicy tuna & Ebi roll 16 Prawn tempura, asparagus, topped with spicy tuna, avocado, avruga, teriyaki sauce, tanuki crumbs, sweet mayo</p> <p>Salmon Avocado Roll 16 Atlantic salmon, cream cheese, avocado, topped with salmon, crispy beetroot</p> <p>Surf & Turf 16 Tempura prawn, asparagus, wakame, topped with sliced beef, nobashi prawn, chilli, chives, teriyaki, kewpie mayo</p> <p>Rainbow Roll 16 Tempura prawn, avocado, topped with salmon, tuna, prawn, avocado, seabass, avruga, teriyaki, spicy mayo</p> <p>Flame Tuna Roll 15 Fresh tuna, tempura prawn, avocado, topped with spicy mayo, teriyaki sauce, crispy potato</p> <p>Crazy Crunch 15 Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo</p> <p>Truffle Wagyu Roll 23 Marinated beef, spring onion, truffle, topped with torched beef, teriyaki sauce, furikake, spring onion, bubu arare, truffle mayo, avruga.</p> <p>Spider Roll 16 Soft shell crab, topped with avocado spicy mayo & teriyaki sauce</p>		<p>Torikatsu Roll 17 Breaded chicken, cream cheese, avocado crispy crumbs, spicy teriyaki mayo</p> <p>Classic California Roll 20 Crab meat, cucumber, avocado, kewpie mayo, tobico</p> <p>Tempura Futumaki 20 Crab meat, tempura prawn, unagi, teriyaki, tanuki crumbs, tobico, chives</p> <p>Red Prawn and Tempura Roll 18 Prawn tempura, asparagus, topped with red prawn, sesame seeds, thonkatsu mayo</p> <p>Firecracker Roll 18 Spicy tuna, cucumber, tamago, asparagus, topped with chopped salmon, cornflakes, avruga, spicy mayo, teriyaki</p> <p>Torched Prawn Sake Roll 18 Salmon, prawn, avocado, parmesan, lime, spicy mayo</p> <p>Marea Roll 16 Marinated beef, asparagus, topped with langoustine prawn, avocado, furikake, yakiniku sauce, avruga</p> <p>Vegetarian Sushi 12 Avocado, cucumber, asparagus, wakame topped with sesame seeds</p>

SUSHI BAR PLATTERS

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Nigiri Moriawase	45
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	
Sashimi Moriawase	30
Chef's selection mixed sashimi and served with tobiko, oscietra caviar, ikura and soy sauce, served with ginger and wasabi	
Bighi Platter	60
Chef's selection mixed nigiri & torikatsu, salmon avocado, flame tuna served with ginger and wasabi	
Marea Signature Platter	90
Chef's selection mixed nigiri, sashimi, salmon avocado, rainbow, torikatsu, tempura futomaki, firecracker roll & salmon gunkan, sea urchin gunkan. served with ginger and wasabi	



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