



MAREEA

Seated & Standing

SET MENUS





MAREA

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



SUSHI TO SHARE

FLAME TUNA ROLL

Fresh tuna, tempura prawn, avocado, topped with spicy mayo, teriyaki sauce, crispy potato

SALMON AVOCADO ROLL

Atlantic salmon, cream cheese, avocado, topped with salmon, crispy beetroot

STARTERS TO SHARE

HOMEMADE GYOZAS

Pork & shitake mushroom filling, miso & lime dressing

HOMEMADE SPRING ROLLS

Kung pao chicken spring rolls accompanied with citrus dressing

MAIN COURSE

CORN FED CHICKEN LEG

Parmesan custard, mushroom fritter, chicken jus

or

GRILLED SEABASS

Caponata, dehydrated olives, dashi emulsion

or

CHEF'S VEGETARIAN OPTION

DESSERT

CHOCOLATE & GINGER OPERA

Berry compote chocolate soil, ginger sorbet

€ 42 PER PERSON





MAREA

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



S U S H I T O S H A R E

TORIKATSU ROLL

Breaded chicken, cream cheese, avocado crispy crumbs , spicy teriyaki mayo

SALMON AVOCADO ROLL

Atlantic salmon, cream cheese, avocado, topped with salmon, crispy beetroot

S T A R T E R S

PRAWN KATAIFI

Prawns rolled in kataifi, spicy mayo, daikon, carrot, cucumber

GRILLED OCTOPUS

Baba Ganoush, Café du pari emulsion, fennel, hazelnut

M A I N C O U R S E

LINGUINI AL MARE

Squid ink pasta, calamari, vongole, prawns, pesto, tomato fondue

or

SPICED DUCK BREAST

Duck Jus, bok choy, beetroot & orange gel

or

CHEF'S VEGETARIAN OPTION

D E S S E R T

CHOCOLATE & GINGER OPERA

Berry compote chocolate soil, ginger sorbet

or

VANILLA PANNACOTTA (GF)

Peach compote, cardamom sauce , brown sugar crumble

€ 5 5 P E R P E R S O N





MAREA

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



SUSHI

CHOICE OF NIGIRI – TUNA , SALMON OR SEABASS

&

CRAZY CRUNCH

Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo

or

MAREA ROLL

Marinated beef, asparagus, topped with langoustine prawn, avocado, furikake, yakiniku sauce, avruga

or

FIRECRACKER ROLL

Spicy tuna, cucumber, tamago, asparagus, topped with chopped salmon, cornflakes, avruga, spicy mayo, teriyaki

S T A R T E R S

HOMEMADE GYOZAS

Pork & shitake mushroom filling, miso & lime dressing

or

HOMEMADE SPRING ROLLS

Kung pao chicken spring rolls accompanied with citrus dressing

or

GRILLED OCTOPUS

Baba Ganoush, Café du pari emulsion, fennel, hazelnut

or

PRAWN KATAIFI

Prawns rolled in kataifi, spicy mayo, daikon, carrot, cucumber

M A I N C O U R S E

BEEF FILLET

Truffle cauliflower puree, charred onion, beef jus

or

SPICED DUCK BREAST

Duck Jus, bok choy, beetroot & orange gel

or

RED MULLET

Sweet potato puree, grilled mangetout, fondant potato

or

CHEF'S VEGETARIAN OPTION

D E S S E R T

VANILLA PANNACOTTA (GF)

Peach compote, cardamom sauce , brown sugar crumble

or

CHOCOLATE & GINGER OPERA

Berry compote chocolate soil, ginger sorbet

€ 6 5 P E R P E R S O N





MAREA



SET MENU TO SHARE



SUSHI TO SHARE

PLATTER OF MIXED SUSHI

CRAZY CRUNCH

Chopped tempura prawn, avocado, spring onion, tobiko, sesame, tanuki crumbs, spicy-sweet mayo

FIRECRACKER ROLL

Spicy tuna, cucumber, tamago, asparagus, topped with chopped salmon, cornflakes, avruga, spicy mayo, teriyaki

SALMON AVOCADO ROLL

Atlantic salmon, cream cheese, avocado, topped with salmon, crispy beetroot

STARTERS TO SHARE

HOMEMADE SPRING ROLLS

Duck spring rolls

HOMEMADE GYOZAS

Pork & shitake mushroom filling, miso & lime dressing

FRESHLY BAKED BAO BUNS

Tempura prawn bao buns, pico de gallo, avocado, prawns, coriander, chili

PRAWN KATAIFI

Prawns rolled in kataifi, spicy mayo, daikon, carrot, cucumber

DESSERTS TO SHARE

MINI HAZELNUT BROWNIE

SELECTION OF MACAROONS

WHITE CHOCOLATE & STRAWBERRY PROFITEROLES

WINE, WATER & COFFEE

€ 45 PER PERSON





MAREA



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



C O L D I T E M S

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

S U S H I R O L L S

Spicy tuna sushi roll.
Flame salmon sushi roll.

H O T I T E M S

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

S W E E T S E L E C T I O N

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

F U L L I N T E R N A T I O N A L B A R

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

€ 7 5 P E R P E R S O N





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

