

SIGNATURE COCKTAILS

\$465

BALANDRA

Mezcal Rey Zapoteco Espadin | Ginger
St-Germain Liqueur | Coconut Water | Mint

TECOLOTE

Ron Havana | Tropical Fruits
Berries | Coconut Cream

EL TULE

Woodford Reserve Bourbon | Ancho Reyes Rojo | Tamarind
Pineapple | Lime | Cinnamon

THE CURE

THE CURE Modelo Especial | Lime Juice | Cilantro | Jalapeño
Heirloom Tomato | Juice Maggi | Worcestershire Sauce

LA SANDÍA

Vodka Belvedere | Cold-Pressed Watermelon | Citrus | Mint Sprig

MEDANO

MEDANO Tequila Herradura Ultra | Ancho Reyes Rojo
Pineapple | Angostura | Orange Bitters

BEER

ARTISANAL BEER \$195

La Mareta, Tropical Lager, Colima
Costera, Blonde Ale, Colima
Los Cuentos, Tropical IPA, Pto. Vallarta
Agua Mala Astillero, Imperial IPA, Ensenada

DOMESTIC BEER \$175

Corona Extra|XX Lager| XX Amber
Corona Light|Bohemia|Bohemia Viena
Modelo Especial|Negra Modelo|Pacífico

MOCKTAILS

\$195

SUGAR FREE

Coconut Water | Papaya | Basil

PINEAPPLE - HORCHATA

Pineapple | Horchata | Coconut Cream

MANGO CHAMOY

Mango | Orange Juice | Chamoy

STRAWBERRY - BASIL

Basil | Strawberry | Agave Syrup
Soda Water | Lime

FROZEN SHIRLEY TEMPLE

Lemonade | Grenadine | Cherries

MILKSHAKE

Choose your favorite: Mango, Strawberry
Chocolate, Vanilla, Oreo

MAREA

PRICES QUOTED IN MEXICAN PESOS

INCLUDE 16% VAT AND 15% SERVICE CHARGE.

CLASSIC COCKTAILS

\$525

OLD FASHIONED

Woodford Double Oak Bourbon | Brown Sugar Syrup | Angostura

SAZERAC

Wild Turkey Rye | Absinthe Green Tree | Brown Sugar Syrup
Peychaud's Bitters | Angostura Bitters

DAIQUIRI

Plantation 3 Star Rum | Lime Juice | Simple Syrup

MAI TAI

Appleton State Rum | Grand Marnier
Matusalem Platino Rum | Orgeat Syrup | Lime Juice

MOJITO

Plantation 3 Star Rum | Lime Juice | Simple Syrup | Mint Leaves

MOSCOW MULE

Belvedere Vodka | Club Soda | Lime Juice | Ginger Syrup

NEGRONI

Beefeater 24 | Campari | Carpano Antica Sweet Vermouth

SIDECAR

Hennessy VSOP Cognac | Cointreau | Lime Juice
Brown Sugar Syrup

AVIATION

Beefeater 24 | Lemon Juice | Luxardo Maraschino
Giffard Creme de Violet | Simple Syrup

MANHATTAN

Woodford Double Oak Bourbon | Angostura Bitters
Carpano Antica Sweet Vermouth

MINT JULEP

Woodford Double Oak Bourbon | Simple Syrup | Mint

WINE BY THE GLASS

CHAMPAGNE AND SPARKLING

MIONETTO, Brut, Treviso Doc, IT	430
TAITTINGER, Brut, "La Française", Reims, FR	960
VEUVE CLICQUOT, Brut, 'Yellow Label', Champagne, FR	1,030
VEUVE CLICQUOT, Brut, Rose, Champagne, FR	1,150

WHITE

SANTO VINO, Sauvignon Blanc, V. de Guadalupe, BC, MX	390
FRANK FAMILY, Chardonnay, Carneros, CA, USA	960
ROGANTO, Chardonnay, "Barrel Fermented" V. de Guadalupe, BC, MX	495
VILLA MARIA, Sauvignon Blanc, Marlborough, NZ	460
VILLA SANDI, Pinot Grigio, Della Venezia, IT	410

ROSÉ

PERE ANSELME, Grenache, Côtes de Provence, FR	460
CASA MADERO " V", Shiraz, Valle de Parras, Coahuila, MX	350

RED

ERATH, Pinot Noir, Willamette Valley, Oregon, USA	690
VALLE DE TINTOS, Cabernet Sauvignon, Valle de Guadalupe, BC, MX	695
NAPA CELLARS, Cabernet Sauvignon, Napa Valley, CA, USA	890

BEVERAGES

MAREA GRAND SEAFOOD PLATTER

Guerrero Negro oysters, chocolata clams, local Baja prawns, octopus, ceviche yellowfin tuna, cocktail sauce, Marea hot sauce, Habanero shallot mignonette
2,630

RAW BAR

GUERRERO NEGRO OYSTERS

½ dozen 600
1 dozen 1,110

Habanero shallot mignonette, cocktail sauce, Marea hot sauce

CHOCOLATA CLAMS

Chilled - Mango aguachile, red onion, serrano, cilantro
Wood Grilled - Chorizo breadcrumbs, white wine, roasted garlic butter, chives

650

LOCAL CATCH CRUDO

Strawberry, radish, jalapeño, red onion, puffed wild rice, hibiscus aguachile

695

MONTAGE SHRIMP COCKTAIL

Citrus poached Baja prawns, cocktail sauce

650

YELLOW FIN TUNA CARPACCIO

Osetra caviar, brioche crouton, quail egg, crème fraiche, pine nuts

1,150

ALASKAN KING CRAB LEGS

Herb butter fondue, gribiche sauce

1,380

TO SHARE

FRITO

Local shrimp, line caught fish, Baja squid, spanish olives, fennel, green beans
spicy cocktail sauce, gribiche sauce

795

MAREA HUMMUS

Chickpea hummus, avocado, pistachio, toasted sesame, cucumber, tomato
wood grilled pita bread

600

BELFIORE BURRATA

Smoked tomatoes, pumpkin seed pesto, grilled levain bread

535

LOBSTER & BLACK TRUFFLE FLATBREAD

Guanciale, arugula, parmesano reggiano, garlic cream

610

ARTISAN CHEESE

Baja honeycomb, seasonal jam, crostini

1,050

MONTAGE CHARCUTERIE SELECTION

Pickled vegetables, marinated olives, grain mustard, crostini

760

LIGHT AND BRIGHT

CAESAR SALAD

Baby romaine, parmesan reggiano, ciabatta croutons

505

MEDITERRANEAN SALAD

Heirloom tomatoes, cucumbers, olives, feta, purslane, mint, pita croutons, lemon oregano dressing

525

BAJA SUPERGREENS

Little gems, French beans, grapes, broccoli, avocado, crispy quinoa, pumpkin seeds, red wine vinaigrette

525

POACHED ASPARAGUS

Crispy 63 degree poached egg, jamón serrano, grain mustard dressing

525

TO START

PASTA AND GRAINS

MAREA LOBSTER RISOTTO

Wood grilled lobster, preserved lemon, parmesan reggiano

920

CAVATELLI

Spicy pork sausage, fennel, smoked tomato, local kale
green olives, prosciutto breadcrumbs

760

PAPPARDELLE

Porcini mushroom ragu, calabrian chile, pecorino romano

805

COMPOSED

LOCAL TOTOABA

Orzo, wood roasted tomato, potato confit
asparagus, basil pistou

1,300

BAJA BOUILLABaisse

Cabrilla, shrimp, shellfish, fennel
potato confit, guajillo-saffron broth
grilled ciabatta

1,250

Add half lobster tail

980

MIRAFLORES FARMS FREE RANGE CHICKEN

Whole roasted chicken, papas bravas
smoked eggplant purée
garlic chicken jus

1,165

KORUBUTA PORK CHOP MILANESE

Parmesan bread crumbs, wild arugula
shaved fennel, cherry tomatoes
lemon caper butter

1,210

THE WOOD GRILL

FROM THE SEA

1/2 POUND LOBSTER TAIL	1,650
CATCH OF THE DAY	1,100
JUMBO BLUE SHRIMP	1,480
BAKED WHOLE FISH	1,600

FROM THE LAND

WAGYU RIB EYE 14 OZ.	2,095
WAGYU SKIRT STEAK 8 OZ.	1,320
PRIME FILET MIGNON 8 OZ.	1,550
BRAISED BONE-IN SHORT RIB 32 OZ.	1,880

Add your choice of sauce: Cabernet thyme jus, horseradish cream, meyer lemon butter, chermoula chimichurri

GARNISHES 250

- Charred asparagus
- Roasted baby carrots, cumin, orange
- Yukon gold potato gratin
- Creamed spinach
- Smoked sweet potato, feta cheese, Greek yogurt, scallions
- Orzo, roasted tomato, potato confit, olives

VEGAN MENU

TO START

CHILLED TOMATO GAZPACHO

Cucumber relish, lemon oil

\$410

JICAMA AGUACHILE

Cucumber, red onion, avocado, corn, radish
serrano chile, cilantro

\$535

ORGANIC CRUDITE "BOWL"

Chilled avocado, local baby vegetables
roasted pepper hummus, pesto

\$500

MAIN COURSE

PAPAS BRAVAS

Smoked eggplant purée, wild mushrooms, braised kale
red pepper sauce

\$825

WOOD GRILLED CAULIFLOWER STEAK

Heirloom beets, grapes, charred chambray onions
pistachio chutney, pomegranate molasses

\$810

SEVEN VEGETABLE TAJINE

Eggplant, zucchini, cauliflower, peppers, pumpkin
carrots, greens beans, slow roasted in tomato olive ragout

\$760

MAIN COURSE