

# MAREA

- LUNCH -

## SIGNATURE COCKTAILS \$525

### MELON BLIZZ

Stolichnaya Vodka | Cantaloupe | Peaches | Rosemary syrup | Prosecco

### MEZCALONCELLO

Mezcal Rey Zapoteco | Meyer Lemon Syrup | Prosecco | Limoncello

### CILANTRO MOJITO

Ron Matusalem Platino | Cilantro Syrup | Cilantro Salt | Lime | Syrup

### EL TORITO

Herradura Ultra | Guava | Agave syrup | Tajin | Pineapple | Lime Juice

### LA SANDIA

Belvedere Vodka | Cold – Pressed Watermelon | Citrus | Mint

### TEPACHOSO

Mezcal Rey Zapoteco | Ancho Reyes | Species Syrup | Tepache Soda

### EL GUAJILLO

Gin de Juanita | Guajillo pepper | Mint | Lime sorbet | Cucumber

### AZTECA

Mezcal Amores | Pineapple | Nixa Liqueur | Rosemary | Jalapeño

### MR. PINK

Gin Diega Rose | Raspberries | Blackberries | Lime | Agave syrup

### LA BAMBA

Belvedere Vodka | Mezcal | Fine herbs | Pumpkin seed

### JAMAICON

Mezcal Rey Zapoteco | Hibiscus | Passion fruit | Orange | Tajin

## CASA DRAGONES MARGARITA \$ 750

### GINGER MARGARITA

Casa Dragones Blanco | Fresh Ginger | Cointreau | Ginger Salt

### CHOYERA MULE

Casa Dragones Blanco | Ginger Beer | Damiana Liqueur | Lime Juice

## COLD BEERS

### ARTISANAL BEERS \$225

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

ENJOY OUR ARTISANAL BUCKET OF FOUR BEER \$800

### DOMESTIC BEERS \$195

Corona Extra | XX Lager | XX Amber  
Corona Light | Bohemia Clara | Bohemia Vienna  
Modelo Especial | Negra Modelo | Pacifico

## MOCKTAILS \$225

Be Advised That Any Cocktail Could Be Sugar Free

### REFRESHMENT

Cucumber | Mint | Lime | Agave Syrup | Frozen

### BERRIESMANIA

Blueberries | Blackberries | Banana | Peanut Butter

### WATERMELON TEMPTATION

Watermelon | Passion Fruit | Mint | Rosemary Syrup

### THE TEA

Lemongrass Tea | Cantaloupe | Green Tea  
Schrub of Anis & Orange

### MILKSHAKE

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

## OUR WINES

### CHAMPAGNE & SPARKLING

MIONETTO, Brut, Treviso D.O.C., Italy

\$ 1,700 \$ 430

TAITTINGER, "La Française", Brut, Reims, France

\$ 4,200 \$ 1,070

VEUVE CLICQUOT, "Yellow Label", Brut, Reims, France

\$ 4,600 \$ 1,170

VEUVE CLICQUOT, "Yellow Label", Brut, Reims, France (1.5 Lt)

\$ 6,900

VEUVE CLICQUOT, Brut, Rosé, Reims, France

\$ 4,950 \$ 1,270

DOM PÉRIGNON, Brut, Épernay, France

\$ 13,900

RIVAROSE, Brut, Provence, France

\$ 1,800

### WHITE WINE

SANTOVINO, Sauv. Blanc – Chard. V. de Gpe. BC, México

\$ 1,550 \$ 420

LE RIME, Pinot Grigio, Tuscany, Italy

\$ 1,750 \$ 450

VILLA MARIA, Sauvignon Blanc, Marlborough Region, NZ

\$ 2,300 \$ 590

RUTHERFORD RANCH, Chardonnay, Napa Valley, CA, USA

\$ 2,900 \$ 740

PASCAL JOLIVET, "Clos du Roy", Sancerre, France

\$ 2,800

PAZO PONDAL LEIRA, Albariño, D.O. Rias Baixas, Spain

\$ 1,950

### ROSE WINE

CASA MADERO, "V", Shiraz, Valle de Parras, Coahuila, Méx

\$ 1,800 \$ 450

CÔTES DE PROVANCE ROSÉ, Grenache, Provence, France

\$ 1,850 \$ 460

WHISPERING ANGEL, Grenache, Provence, France

\$ 2,500

WHISPERING ANGEL, Grenache, Provence, France (1.5 Lt)

\$ 4,900

### RED WINE

SCHUG, Pinot Noir, Sonoma Coast, CA, USA

\$ 2,650 \$ 690

IL MOTTOLO, Merlot - Sangiovese, Veneto Region, Italy

\$ 2,300 \$ 590

VALLE DE TINTOS, Cabernet Sauvignon, Valle de Gpe, BC, Méx

\$ 2,900 \$ 695

NAPA CELLARS, Cabernet Sauvignon, Napa Valley, CA, USA

\$ 3,600 \$ 920

Vintages are subject to change without notice.

## CLASSIC COCKTAILS \$525

### OLD FASHIONED

Woodford Double Oak Bourbon | Brown Sugar Syrup | Angostura Bitters

### SAZERAC

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

### NEGRONI

Beefeater24 | Campari | Carpano Antica Sweet Vermouth

### SIDECAR

Hennessy VSOP | Cointreau | Lime Juice | Brown Sugar Syrup

### AVIATION

Beefeater 24 | Lemon Juice | Luxardo Maraschino | Crème de Violet | Syrup

### MANHATTAN

Woodford Double Oak Bourbon | Carpano Antica Sweet Vermouth  
Angostura Bitters

### APEROL SPRITZ

Aperol | Prosecco | Sparkling Water | Orange

## BEVERAGES & COCKTAILS

## TO SHARE

|   |     |
|---|-----|
| <b>MAREA GUACAMOLE</b><br>Pico de gallo, salsa tatemada, tostadas   | 495 |
| <b>HUMMUS</b><br>Chickpea hummus, pistachios, toasted sesame baby tomatoes, persian cucumber, lemon oil wood-grilled flat bread | 560 |
| <b>BELFIORE BURRATA</b><br>Smoked tomatoes-pepper jam, pumpkin seed pesto grilled levain bread                                  | 580 |
| <b>TUNA NICOISE</b><br>Roasted artichokes, charred cucumber, quail egg beans, black olive, capers gremolata                     | 935 |
| <b>CHIPIRONES</b><br>Calamari a la plancha, garlic, chili oil, preserved lemon parsley, tomatoes confit                         | 790 |
| <b>CRAB BRANDADE FRITTERS</b><br>Baby zucchini, crispy eggplant, pickled fennel saffron aioli, bell pepper sauce                | 690 |

## BRICK OVEN PIZZAS

|   |     |
|---|-----|
| <b>MARGARITA</b><br>Heirloom tomato, fresh basil, mozzarella  | 485 |
| <b>CALI SUR</b><br>Baja shrimp, squash blossoms, baby zucchini Joshua's goat cheese, cilantro pesto | 550 |
| <b>P&amp;T</b><br>Pancetta, wild mushrooms, arugula, garlic-truffle cream parmigiano reggiano       | 650 |
| <b>ALL GREEN</b><br>Baby spinach, kale, basil, chard, burrata, pecorino romano                      | 600 |

## RAW BAR

|  |              |
|--|--------------|
| <b>MAREA GRAND SEAFOOD PLATTER</b><br>Baja oysters, clams, local prawns, octopus, sea bass ceviche yellowfin tuna, cocktail sauce, habanero-mango mignonette | 2,750        |
| <b>BAJA OYSTERS</b><br>Habanero-mango mignonette, cocktail sauce<br>½ Dozen<br>1 Dozen   | 610<br>1,140 |
| <b>MONTAGE SHRIMP COCKTAIL</b><br>Citrus poached Baja shrimp, classic cocktail sauce   | 670          |
| <b>SEA OF CORTEZ SHRIMP AGUACHILE</b><br>Tomatillo, cilantro, lime, green apple, serrano avocado, red onion, kiwi, tostadas                                  | 680          |
| <b>SANTA MARÍA CEVICHE</b><br>Lime, onion, serrano, cilantro, carrots, roasted corn avocado purée, tostadas  | 670          |
| <b>SAN CARLOS CHOCOLATA CLAMS</b><br>Rhubarb-tangerine relish, plum, green pepper-chives oil   | 610          |

## FARM FRESH SALADS

|  |            |
|--|------------|
| <b>CLASSIC CAESAR</b><br>Baby romaine, garlic and herbs croutons shaved parmesan cheese  | 445        |
| <b>BAJA GREEK</b><br>Heirloom tomatoes, cucumbers, olives, feta cheese purslane, pita croutons, lemon-oregano dressing                 | 470        |
| <b>SUPER GREEN</b><br>Local organic lettuce, french beans, asparagus, grapes avocado, crispy quinoa, shaved broccoli, wine vinaigrette | 465        |
| <b>MOROCCAN GRAINS</b><br>Roasted carrots and beets, farro, greek yogurt marcona almonds, ras el hanout orange-cilantro vinaigrette    | 480        |
| <b>Add:</b> Chicken breast, Baja shrimp<br>Mishima skirt steak   | 325<br>450 |

## TACO CORNER

SERVED WITH SALSA MACHA AND SALSA VERDE  
CHOICE OF CORN OR FLOUR TORTILLA  
MAKE ANY TACO A LETTUCE WRAP

|  |     |   |            |
|--|-----|---|------------|
| <b>SELECTION OF THREE</b>  | 860 | <b>OUR QUESADILLA</b><br>Giant flour tortilla, Chihuahua and asadero cheese with rajas Poblanas | 520        |
| <b>BAJA FISH</b> Tempura or grilled, cabbage coleslaw, chipotle aioli  |     | <b>Add:</b> Chicken, Baja shrimp<br>Mishima skirt steak   | 325<br>450 |
| <b>SLOW COOKED PORK PASTOR</b> Pineapple, cilantro, onions             |     |   |            |
| <b>ARRACHERA</b> Skirt steak, roasted scallions, poblano pepper relish |     |   |            |
| <b>CRISPY AVOCADO</b> Spiced carrot, chile mole, pickled onion         |     |   |            |
| <b>CAMARON</b> Grilled Baja shrimp, mango pico de gallo                |     | <b>TLAYUDA</b><br>Oaxaca cheese, purslane, nopal, black beans cherry tomato, chorizo            | 650        |

## LIGHT FARE

## MAIN COURSES

OUR SANDWICHES ARE SERVED WITH CHOICE OF  
FRENCH FRIES OR GREEN SALAD

|  |       |  |         |
|--|-------|--|---------|
| <b>WOOD GRILLED PRAWNS</b>   | 930   | <b>MAREA CHEESEBURGER</b>  | 670     |
| Piquillo, garlic and pinenut butter, cilantro gremolata<br>shoestring potatoes                       |       | Prime US beef, Swiss cheese, caramelized onions<br>tomato, baby romaine, house pickles     |         |
| <b>HOME MADE LINGUNNI</b>  | 790   | <i>Add: crispy bacon, fried egg, avocado<br/>wild mushroom</i>                             | 70 each |
| Sundried tomato pesto, Miraflores ricotta, swiss chard<br>parmigiano reggiano, basil, macadamia nuts |       | <b>SOFT SHELL CRAB CIABATTA</b>  | 710     |
| <b>WAGYU SKIRT STEAK</b>   | 1,120 | Avocado, pickled carrots, butter lettuce, sun dried tomatoes<br>relish, romesco mayonnaise |         |
| Warm brussels sprouts, green beans and chard onions salad<br>smocked eggplant and tomato jam         |       | <b>SPICY FISH BAGUETTE</b>   | 710     |
| <b>MARKET CATCH</b>  | 950   | Blackened cabrilla, cabbage-fennel-cilantro slaw<br>jalapeño remoulade                     |         |
| Sweet potato confit, fava beans, couscous, kale<br>espelette butter                                  |       | <b>ROTISSERIE CHICKEN GYROS</b>  | 610     |
|  |       | Sesame seeds, thyme, sumac, cucumber, spinach<br>red onions, harissa-mint yogurt           |         |

## VEGGIE ONLY

OUR CHEFS HAVE CREATED A FULLY VEGAN GLUTEN FREE MENU  
SOURCING THE FINEST ORGANIC VEGETABLES  
FROM OUR LOCAL FARMS AND RANCHES

### TO START

|  |       |
|--|-------|
| <b>CHILLED TOMATO GAZPACHO</b>                                     | \$350 |
| Cucumber relish, lemon oil   |       |
| <b>JICAMA AGUACHILE</b>  | \$460 |
| Cucumber, red onion, avocado, corn<br>radish, serrano, cilantro    |       |
| <b>ORGANIC CRUDITE "BOWL"</b>                                      | \$500 |
| Roasted pepper hummus, avocado, local baby vegetables<br>pesto oil |       |

### MAIN COURSES

|  |       |
|--|-------|
| <b>PAPAS BRAVAS</b>  | \$710 |
| Smoked eggplant purée, wild mushrooms<br>braised kale, red pepper sauce                              |       |
| <b>WOOD GRILLED CAULIFLOWER STEAK</b>  | \$700 |
| Heirloom beets, grapes, charred cambray onions<br>pistachio chutney, pomegranate molasses            |       |
| <b>7 VEGETABLE TAJINE</b>  | \$690 |
| Slow roasted eggplant, zucchini, cauliflower, peppers<br>pumpkin, carrots, green beans, tomato broth |       |

Prices quote in Mexican pesos  
Includes 16% vat and 15% Service charge

## MAIN COURSE & VEGAN