

MAREA

SIGNATURE COCKTAILS 465

MELON BLIZZ

Stolichnaya | Cantaloupe | Peaches | Rosemary Syrup | Prosecco

MEZCALONCELLO

Mezcal Rey Zapoteco | Meyer Lemon Syrup | Prosecco | Limoncello

CILANTRO MOJITO

Ron Matusalem Platino | Cilantro Syrup | Cilantro Salt | Lime

EL TORITO

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

LA SANDIA

Belvedere | 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 | Nixta Liqueur | Cilantro | Jalapeño | Limón

MR. PINK

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

LA BAMBA

Belvedere | Mezcal | Pineapple | Fine herbs | Pumpkin Seed

JAMAICON

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

CASA DRAGONES MARGARITA 665

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 175

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 625

DOMESTIC BEERS 155

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

MOCKTAILS 200

We can prepare any mocktail 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 | Green Tea | Cantaloupe
Shrub of Anis & Orange

MILKSHAKE

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

WINES

BOTTLE GLASS

CHAMPAGNE & SPARKLING WINE

MIONETTO, Brut, Treviso D.O.C., IT	1,506	380
TAITTINGER, "La Française", Brut, Reims, FR	3,808	957
DOM PÉRIGNON, Brut, Épernay, FR	12,309	
RIVAROSE, Brut, Provence, FR	1,594	
TAITTINGER ROSÉ, Brut, Reims, FR	4,871	1,196

VINO BLANCO

HENRI LURTON, Sauv. Blanc, V. de Guadalupe, MX	1,727	434
DOMAINE PHILIPPE GIRARD, Sancerre, FR	3,100	
WILLIAM FEVRE, «Fourchaume», Chablis, FR	5,579	
PACO & LOLA, Albariño, D.O. Rias Baixas, SP	1,500	375
VILLA SANDI, Pinot Grigio, Veneto, IT	1,639	339
RUTHERFORD RANCH, Chardonnay, Napa Valley, USA	2,568	656

VINO ROSADO

CORONA DEL VALLE, Grenache, V. de Guadalupe, MX	1,594	410
PAUL & FILS, Grenache-Syrah-, Côtes de Provence, FR	1,727	439
CHÂTEAU ROMASSAN, Mourvèdre – Cinsault, Bandol, FR	3,277	

VINO TINTO

SCHUG, Pinot Noir, Sonoma Coast, CA, USA	2,345	610
CAVA QUINTANILLA RESERVA, Syrah, Villa de Arista, MX	1,727	434
VALLE DE TINTOS, Cabernet Sauv., V. de Gpe, MX	2,303	645
TEXTBOOK, Cabernet Sauv., Napa Valley, CA, USA	3,321	833

CLASSIC COCKTAILS 465

OLD FASHIONED

Maker's Mark | Muscovado Syrup | Angostura Bitters

SAZERAC

Wild Turkey Rye | Green Tree Absinthe | Muscovado
Peychaud's | Angostura Bitters

NEGRONI

London No. 1 | Campari | Carpano Antica Sweet Vermouth

SIDECAR

Hennessy VSOP | Cointreau | Lemon Juice | Muscovado

AVIATION

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

MANHATTAN

Woodford Double Oak | Carpano Antica Sweet Vermouth, Angostura
Bitters

APEROL SPRITZ

Aperol | Prosecco | Sparkling Water | Orange

Prices quoted in Mexican pesos include 16% VAT
and are subject to a 15% service charge.

TO SHARE

MAREA GUACAMOLE Pico de gallo, salsa tatemada, tostadas	425
HUMMUS Chickpea hummus, pistachios, toasted sesame baby tomatoes, persian cucumber, lemon oil wood-grilled flat bread	495
BELFIORE BURRATA Smoked tomato-pepper jam, pumpkin seed pesto grilled levain bread	515
TUNA NICOISE Roasted artichokes, charred cucumber, quail egg green beans, black olive, capers gremolata	830
CHIPIRONES Calamari a la plancha, garlic, chili oil, preserved lemon parsley, tomatoes confit	695
CRAB BRANDADE FRITTERS Baby zucchini, crispy eggplant, pickled fennel saffron aioli, bell pepper sauce	610

BRICK OVEN PIZZAS

MARGHERITA Heirloom tomato, fresh basil, mozzarella	430
CALI SUR Baja shrimp, squash blossoms, baby zucchini Joshua's goat cheese, cilantro pesto	490
P&T Pancetta, wild mushrooms, arugula garlic-truffle cream Parmigiano Reggiano	575
ALL GREEN Baby spinach, kale, basil, chard, burrata pecorino romano	530

RAW BAR

MAREA GRAND SEAFOOD PLATTER Baja oysters, clams, local prawns, octopus sea bass ceviche, yellowfin tuna, cocktail sauce habanero-mango mignonette	2,300
BAJA OYSTERS Habanero-mango mignonette, cocktail sauce ½ Dozen 1 Dozen	530 980
MONTAGE SHRIMP COCKTAIL Citrus poached Baja shrimp, classic cocktail sauce	595
SEA OF CORTEZ SHRIMP AGUACHILE Tomatillo, cilantro, lime, green apple, serrano avocado, red onion, kiwi, tostadas	605
SANTA MARÍA CEVICHE Lime, onion, serrano, cilantro, carrots, roasted corn avocado purée, tostadas	595
SAN CARLOS CHOCOLATA CLAMS Rhubarb-tangerine relish, plum green pepper-chives oil	540

FARM FRESH SALADS

CLASSIC CAESAR Baby romaine, garlic and herbs croutons shaved parmesan cheese	425
BAJA GREEK Heirloom tomatoes, cucumbers, olives, feta cheese purslane, pita croutons, lemon-oregano dressing	435
SUPER GREEN Local organic lettuce, french beans, asparagus, grapes avocado, crispy quinoa, shaved broccoli, wine vinaigrette	415
MOROCCAN GRAINS Roasted carrots and beets, farro, greek yogurt marcona almonds, ras el hanout orange-cilantro vinaigrette	465
Add: Chicken breast, Baja shrimp Mishima skirt steak	290 395

TACO CORNER

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

SELECTION OF THREE	740	OUR QUESADILLA Giant flour tortilla, Chihuahua and asadero cheese with rajas Poblanas	460
BAJA FISH Tempura or grilled, cabbage coleslaw, chipotle aioli		Add: Chicken breast, Baja shrimp Mishima skirt steak	290 395
SLOW COOKED PORK PASTOR Pineapple, cilantro, onions			
ARRACHERA Skirt steak, roasted scallions, poblano pepper relish			
CRISPY AVOCADO Spiced carrot, chile mole, pickled onion			
CAMARON Grilled Baja shrimp, mango pico de gallo		TLAYUDA Oaxaca cheese, purslane, nopal, black beans cherry tomato, chorizo	575

MAIN COURSES

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

WOOD GRILLED PRAWNS 825

Piquillo, garlic and pinenut butter, cilantro gremolata
shoestring potatoes

HOMEMADE LINGUINI 695

Sundried tomato pesto, Miraflores ricotta, swiss chard
Parmigiano Reggiano, basil, macadamia nuts

WAGYU SKIRT STEAK 990

Brussels sprouts, green beans & charred onion salad
smoked eggplant and tomato jam

MARKET CATCH 638

Sweet potato confit, fava beans, couscous, kale
espelette butter

MAREA CHEESEBURGER 560

Prime US beef, Swiss cheese, caramelized onions
tomato, baby romaine, house pickles

Add: *crispy bacon, egg, avocado, wild mushroom* 65 each

SOFT SHELL CRAB CIABATTA 630

Avocado, pickled carrots, butter lettuce,
sun dried tomatoes relish, romesco mayonnaise

SPICY FISH BAGUETTE 630

Blackened cabrilla, cabbage-fennel-cilantro slaw
jalapeño remoulade

ROTISSERIE CHICKEN GYROS 540

Sesame seeds, thyme, sumac, cucumber, spinach
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

CHILLED TOMATO GAZPACHO 310

Cucumber relish, lemon oil

JICAMA AGUACHILE 410

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

ORGANIC CRUDITÉ "BOWL" 445

Roasted pepper hummus, avocado
local baby vegetables pesto oil

MAIN COURSES

PAPAS BRAVAS 630

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

WOOD GRILLED CAULIFLOWER STEAK 620

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

7 VEGETABLE TAGINE 610

Slow roasted eggplant, zucchini, cauliflower, peppers
pumpkin, carrots, green beans, tomato broth