

- POOL MENU -

TO SHARE

MAREA GUACAMOLE	360
Pico de gallo, salsa tatemada, tostadas	
MAREA HUMMUS	495
Chickpea, pistachios, toasted sesame, baby tomatoes, persian cucumber, wood-grilled flatbread	
NACHOS AL PASTOR	790
Choice of achiote pork or chicken, Oaxaca cheese, onion, cilantro, guacamole, chipotle sauce and lime sour cream.	
MONTAGE SHRIMP COCKTAIL	595
Citrus poached Baja shrimp, cocktail sauce	
CEVICHE SANTA MARÍA	595
Lime, onion, serrano, cilantro, carrots, tomato, roasted corn, avocado, tostadas	

FARM FRESH SALADS

CLASSIC CAESAR	425
Baby romaine, garlic and herbs croutons shaved parmesan cheese	
BAJA GREEK	435
Heirloom tomatoes, cucumbers, olives, feta, purslane, pita croutons, lemon-oregano dressing	
SUPER GREEN	415
Local organic lettuce, french beans, asparagus, grapes, avocado, crispy quinoa, shaved broccoli, white wine vinaigrette	
Add: Chicken breast, Baja shrimp	290

BRICK OVEN PIZZAS

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

TACO CORNER

SELECTION OF THREE	740
SERVED WITH SALSA TATEMADA AND SALSA VERDE CHOICE OF CORN OR FLOUR TORTILLA MAKE ANY TACO A LETTUCE WRAP	
BAJA FISH	
Choice of tempura or grilled, cabbage coleslaw, chipotle aioli	
SLOW COOKED PORK PASTOR	
Grilled pineapple, cilantro, onions	
ARRACHERA	
Skirt steak, roasted scallions, poblano pepper relish	
CAMARON	
Grilled Baja shrimp, mango pico de gallo	
OUR QUESADILLA	460
Giant flour tortilla, chihuahua & asadero cheese, rajas poblanas	
Add: Grilled chicken, Baja shrimp	290
Skirt steak	395

ON A BUN

SERVED WITH CHOICE OF FRENCH FRIES OR HOUSE SALAD

MAREA CHEESEBURGER	560
Prime US beef, Swiss cheese, caramelized onions tomato, baby romaine, house pickles	
Add: <i>crispy bacon, fried egg, avocado</i>	65 each
<i>wild mushroom</i>	
LOCAL CATCH ON CIABATTA ROLL	630
Blackened cabrilla, cabbage-fennel-cilantro slaw jalapeño remoulade	
ROTISSERIE CHICKEN GYROS	540
Sesame seeds, thyme, sumac, cucumber spinach, red onions, harissa-mint yogurt	

MAREA

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

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 | 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

CD Blanco | Fresh Ginger | Cointreau | Ginger Salt

CHOYERA MULE

CD Blanco | Ginger Beer | Damiana Liqueur | Lime Juice

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

Your Choose : Mango, Strawberry, Chocolate,
Vanilla, Oreo

WINES

CHAMPAGNE & SPARKLING WINE

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

1,506 380

TAITTINGER, "La Française", Brut, Reims, FR

3,720 945

VEUVE CLICQUOT, Brut, Reims, FR

4,074 1,030

DOM PÉRIGNON, Brut, Épernay, FR

12,309

RIVAROSE, Brut, Provence, FR

1,594

VEUVE CLICQUOT ROSÉ, Brut, Reims, FR

4,384 1,125

VINO BLANCO

HENRI LURTON, Sauv. Blanc, V. de Guadalupe, MX

1,727 434

DOMAINE PHILIPPE GIRARD, Sancerre, FR

3,100

WILLIAM FEVBRE, «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

KELLER ESTATE, Chardonnay, Sonoma Coast, USA

3,100 789

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

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

ARTISANAL BUCKET OF FOUR BEERS 625

DOMESTIC BEERS 155

Corona Extra | Corona Light

XX Lager | XX Amber | Pacifico

Bohemia Clara | Bohemia Vienna

Modelo Especial | Negra Modelo