

LIVE SEAFOOD FROM THE AQUARIUM



**ASSORTED
OYSTER**

1 pc. — 750

**GILLARDEAU
OYSTER**

1 pc. — 970

**SEA
URCHIN**

1 pc. — 435

COLD STARTERS

MURMANSK SALMON CEVICHE <i>Fresh salmon, marinated cucumbers with mint and avocado With sesame citrus and peppercorn sauce.</i>	120 gr.	850
CRAB CEVICHE <i>Melt-in-your-mouth king crab with fresh tomatoes, delicate avocado and chipotle pepper.</i>	80 gr.	1210
SAKHALIN TARTARE <i>Tartare made of wild sockeye salmon and sakhalin scallop with delicate Avocado mousse and spicy ponzu sauce.</i>	210 gr.	1450
TUNA TARTARE <i>Tuna fillets with capers, avocado, shallots, black sesame Seeds and guakasabi sauce.</i>	190/30 gr.	1350
SALMON CARPACCIO	130 gr.	990
MAGADAN SHRIMPS	For two	2590
GUACAMOLE	150/50 gr.	790
OLIVES	100 gr.	635



BRUSCHETTA

OCTOPUS BRUSCHETTA	140 gr.	795
TOMATOES BRUSCHETTA	140 gr.	630
KING CRAB BRUSCHETTA	140 gr.	1050

SALADS

KING CRAB WITH TOMATOES	220 gr.	1530
AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce With melt-in-your-mouth diced avocado and capers.</i>	180/30 gr.	1700
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg and salad mix.</i>	270 gr.	1490
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	210 gr.	1850
GREEN SALAD <i>Mix of five types of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	200 gr.	910
TUNA SALAD <i>Roasted bluefin tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	220 gr.	1390
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1930
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	240 gr.	1230

SOUPS

CARIBBEAN SEAFOOD SOUP	450 gr.	1290
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1595
FISHERMAN'S POTTAGE	350 gr.	1250
GAZPACHO WITH STRACCIATELLA	350 gr.	970



COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/160/60 gr.	5770
WILD SALMON	200/60 gr.	2470
COBIA SHASHLIK	200/50 gr.	2090
NORTH SEA HALIBUT	240/60 gr.	2150
SHRIMPS <i>Tiger and king shrimps.</i>	230/50 gr.	1790
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/50 gr.	3190
SICILIAN STYLE SEAFOOD <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3290
FISH OF THE DAY <i>Ask your waiter.</i>		

OUR SPECIAL OCTOPUS

OCTOPUS WITH POTATOES <i>Fragrant moroccan octopus with spices, roasted in olive oil.</i>	250 gr.	2850
PAN FRIED OCTOPUS <i>With spicy tomato sauce.</i>	350 gr.	2870
OCTOPUS WITH SEAFOOD (TOM YUM STYLE) <i>Moroccan octopus, tiger shrimps and loligo squids In spicy creamy bouillon with fresh coriander.</i>	410 gr.	2850

KING CRAB

KING CRAB PASTA <i>With tomato cream sauce.</i>	270 gr.	1990
KING CRAB <i>Boiled king crab legs.</i>	2/4 pcs.	5200/9950
PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS	350 gr.	1530
KING CRAB CUTLETS WITH GUACAMOLE SAUCE	210 gr.	1590



PASTA / RISOTTO

SHRIMP LINGUINE <i>With cream sauce.</i>	350 gr.	1590
SEAFOOD SPAGHETTI <i>With white wine sauce.</i>	350 gr.	1690
PASTA WITH KING CRAB <i>In tomato and cream sauce.</i>	270 gr.	1990
SEAFOOD RISOTTO <i>With tomato sauce.</i>	400 gr.	1790

SIDE DISHES

CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	890
BLACK PEPPER MASHED POTATOES	200 gr.	590
ROASTED FRESH POTATOES	180 gr.	530
GRILLED VEGETABLES	180 gr.	670
ASPARAGUS AND BABY CORN	170/50 gr.	1350
ROASTED AVOCADO	160 gr.	795

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	790
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	970
CHOCOLATE BUTCHER <i>Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.</i>	1 pc.	750
CHEESECAKE <i>Delicate cheese, madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	995
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	650
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	970
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	770
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1130
ICE CREAM / SORBET	50 gr.	330



PIZZA

WE COOK PIZZA ON THIN DOUGH
WITH A CRUNCHY CRUST.

FOUR CHEESE CALZONE 1430

Pecorino Toscano, mozzarella, taleggio, gorgonzola

FOCACCIA WITH SPICY HERBS 640

Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 640

Crispy dough, olive oil, parmesan.

MAREA 2190

Shrimps, squids, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.

TUNA AND RED ONION 1250

Bluefin tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE 1450

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW** 1490

Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 990

Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1350

Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1190

Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1330

Porcini mushrooms, taleggio, mozzarella, greens, truffle oil.

It is so delicious that few
can resist "just one more bite".