

LIVE SEAFOOD FROM THE AQUARIUM



SCALLOP

1 pc. — 970

OYSTER: GILLARDEAU / FIN DE CLARE

1 pc. — 1090 / 830

SEA URCHIN

1 pc. — 550

COLD STARTERS

MURMANSK SALMON CEVICHE

Chilled salmon in a citrus marinade, with guacamole and chili pepper.

145 gr.

1350

CRAB CEVICHE

Melt-in-your-mouth king crab with fresh tomatoes, delicate avocado and chipotle pepper.

140 gr.

1350

SAKHALIN TARTARE

Tartare made of wild sockeye salmon and sakhalin scallop with delicate Avocado mousse and spicy ponzu sauce.

220 gr.

1590

TUNA TARTARE

Tuna fillets with capers, avocado, shallots, black sesame Seeds and guakasabi sauce.

240 gr.

1490

MAGADAN SHRIMPS

For two

3090

GUACAMOLE

170/50 gr.

790

OLIVES

100 gr.

790



BRUSCHETTA

OCTOPUS BRUSCHETTA	165 gr.	890
TOMATOES BRUSCHETTA	180 gr.	770
KING CRAB BRUSCHETTA	140 gr.	1190

SALADS

KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1850
AVOCADO WITH SHRIMPS <i>Avocado filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1610
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	205 gr.	1990
RAW VEGETABLE SALAD	210 gr.	1150
GREEN SALAD <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	205 gr.	1050
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	210 gr.	1530
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1990
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	235 gr.	1450

SOUPS

AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1270
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1690
FISHERMAN'S POTTAGE	350 gr.	1490

SAUCES

BRANDED TARTARE "MAREA"	80 gr.	220
PAN-ASIATIC	60 gr.	220
TUNA SAUCE	60 gr.	220
SPICY LEMON	60 gr.	220



COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/80 gr.	6290
MURMANSK SALMON	200/30 gr.	3090
NORTH SEA HALIBUT	240/30 gr.	3090
SHRIMPS <i>Tiger and king shrimps.</i>	230/30 gr.	1970
FAR EASTERN BLACK COD	190/40 gr.	2170
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/40 gr.	3670
SICILIAN STYLE SEAFOOD <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3770
SICILIAN STYLE FISH	320/40 gr.	2990
CHEF'S FISH <i>Ask your waiter.</i>	100 gr.	910

OUR SPECIAL OCTOPUS

OCTOPUS WITH POTATOES <i>Fragrant moroccan octopus with spices, roasted in olive oil.</i>	250 gr.	2990
PAN FRIED OCTOPUS <i>With spicy tomato sauce.</i>	380 gr.	2990
OCTOPUS WITH SEAFOOD (TOM YUM STYLE) <i>Moroccan octopus, tiger shrimps and loligo squids In spicy creamy bouillon with fresh coriander.</i>	410 gr.	2970

KING CRAB

KING CRAB <i>Boiled king crab legs.</i>	2/4 pcs.	5700/11250
PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS	350 gr.	1590
KING CRAB CUTLETS WITH GUACAMOLE SAUCE	210 gr.	1650



PASTA / RISOTTO

SHRIMP LINGUINE <i>With cream sauce.</i>	350 gr.	1690
SEAFOOD SPAGHETTI <i>With white wine sauce.</i>	350 gr.	1810
PASTA WITH KING CRAB <i>In tomato and cream sauce.</i>	290 gr.	2170
SEAFOOD RISOTTO <i>With tomato sauce.</i>	400 gr.	1950
RISOTTO WITH PORCINI MUSHROOMS	350 gr.	1870

SIDE DISHES

BLACK PEPPER MASHED POTATOES	200 gr.	710
ROASTED FRESH POTATOES	180 gr.	650
GRILLED VEGETABLES	180 gr.	790
ASPARAGUS AND BABY CORN	170/50 gr.	1490
BAKED CAULIFLOWER WITH TRUFFLE	160 gr.	990

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	890
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1370
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.	850
CHEESECAKE <i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1170
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	750
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1170
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	850
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1250
ICE CREAM / SORBET	50 gr.	390

PIZZA



**WE COOK PIZZA ON THIN DOUGH
WITH A CRUNCHY CRUST.**

FOUR CHEESE CALZONE

1590

Pecorino Toscano, mozzarella, taleggio, gorgonzola

FOCACCIA WITH SPICY HERBS

770

Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA

770

Crispy dough, olive oil, parmesan.

MAREA

2400

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

TUNA AND RED ONION

1450

Tuna in oil, mozzarella, red onion, oregano, tomato sauce.

FOUR CHEESE

1590

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA

1710

Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA

1200

Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE

1550

Salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR

1350

Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE

1550

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

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