

LIVE SEAFOOD FROM THE AQUARIUM



SCALLOP

1 pc. — 990

**OYSTER: GILLARDEAU /
FIN DE CLARE**

1 pc. — 1150/870

**SEA
URCHIN**

1 pc. — 590

COLD STARTERS

MURMANSK SALMON CEVICHE

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

145 gr.

1360

CRAB CEVICHE

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

140 gr.

1360

SAKHALIN TARTARE

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

220 gr.

1670

TUNA TARTARE

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

240 gr.

1500

MAGADAN SHRIMPS

For two

3100

GUACAMOLE

170/50 gr.

790

OLIVES

100 gr.

790



BRUSCHETTA

OCTOPUS BRUSCHETTA	165 gr.	900
TOMATOES BRUSCHETTA	180 gr.	780
KING CRAB BRUSCHETTA	140 gr.	1200

SALADS

KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1870
AVOCADO WITH SHRIMPS <i>Avocado filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1620
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	205 gr.	2000
RAW VEGETABLE SALAD	210 gr.	1170
GREEN SALAD <i>Mix of salad with fresh vegetables and avocado dressing. Served with roasted pumpkin seeds and sheep milk cheese.</i>	205 gr.	1070
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	210 gr.	1540
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	2000
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	235 gr.	1470

SOUPS

GAZPACHO	350 gr.	1050
AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1280
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1700
FISHERMAN'S POTTAGE	350 gr.	1500

SAUCES

BRANDED TARTARE "MAREA"	80 gr.	230
PAN-ASIATIC	60 gr.	230
TUNA SAUCE	60 gr.	230
SPICY LEMON	60 gr.	230



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.	1730
SEAFOOD SPAGHETTI <i>With white wine sauce.</i>	350 gr.	1870
PASTA WITH KING CRAB <i>In tomato and cream sauce.</i>	290 gr.	2250
SEAFOOD RISOTTO <i>With tomato sauce.</i>	400 gr.	1990
RISOTTO WITH PORCINI MUSHROOMS	350 gr.	1890

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.	910
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1390
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.	870
CHEESECAKE <i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1190
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	770
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1190
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	870
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1270
ICE CREAM / SORBET	50 gr.	400

PIZZA



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

FOUR CHEESE CALZONE

1600

Pecorino Toscano, mozzarella, taleggio, gorgonzola

FOCACCIA WITH SPICY HERBS

780

Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA

780

Crispy dough, olive oil, parmesan.

MAREA

2410

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

TUNA AND RED ONION

1460

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

FOUR CHEESE

1600

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA

1720

Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA

1210

Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE

1560

Salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR

1360

Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE

1560

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

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

SUMMER WITH KAMCHATKA CRAB



GREEN SALAD WITH CRAB 2750₪

Three types of salad, fresh cucumbers, avocado, and asparagus in an oyster dressing are topped with the exceptional tenderness of Kamchatka crab.



KAMCHATKA-STYLE CAPRESE SALAD 2750₪

The enticing combination of fresh tomatoes, stracatella cheese, and Kamchatka crab is complemented by the classic Italian pesto sauce.



CRAB & SHRIMP SALAD 2750₪

Tender Kamchatka crab meat, crispy cucumbers, and juicy tiger prawns in a sauce with smoked salmon.



MAGADAN SHRIMPS 3100₪



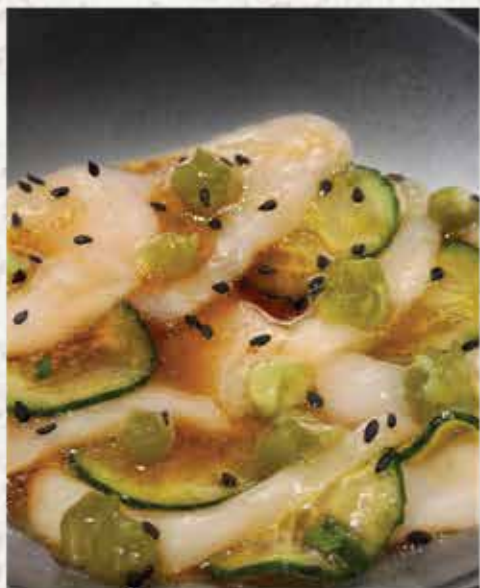
OCTOPUS WITH POTATOES 2990₪

Flavorful Moroccan octopus with spices, fried on olive oil. Served with baby potatoes and fragrant herbs.



RISOTTO WITH PORCINI MUSHROOMS 1890₪

START WITH THE SCALLOP



**SCALLOP WITH
PICKLED CUCUMBER
AND WASABI**

1170 ₺



**SCALLOP
TATAKI
WITH SESAME**

1170 ₺



**ORANGE
TARTAR**

1170 ₺



**BRUSCHETTA WITH
CHANTERELLES**

1150 ₺

**POTATOES
WITH FRIED
CHANTERELLES**

1150 ₺

**FRIED
CHANTERELLES
WITH PARMIGIANO
MOUSSE**

1150 ₺