LIVE SEAFOOD FROM THE AQUARIUM

SCALLOP	OYSTER: GILLARDEAU / FIN DE CLARE	SEA URCHIN
1 pc. — 1070	1 pc. — 1170/890	1 pc. — 610

COLD STARTERS

MURMANSK SALMON CEVICHE *Chilled salmon in a citrus marinade, with guacamole and chili pepper.*	145 gr.	1390
CRAB CEVICHE *Melt-in-your-mouth king crab with fresh tomatoes, delicate avocado and chipotle pepper.*	140 gr.	1390
SAKHALIN TARTARE *Tartare made of wild sockeye salmon and sakhalin scallop with delicate Avocado mousse and spicy ponzu sauce.*	220 gr.	1750
TUNA TARTARE *Tuna fillets with capers, avocado, shallots, black sesame Seeds and guakasabi sauce.*	240 gr.	1570
MAGADAN SHRIMPS	For two	3250
GUACAMOLE	170/50 gr.	790
OLIVES	100 gr.	790

BRUSCHETTA

OCTOPUS BRUSCHETTA	165 gr.	900
TOMATOES BRUSCHETTA	180 gr.	790
KING CRAB BRUSCHETTA	140 gr.	1250

SALADS

KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1950
AVOCADO WITH SHRIMPS *Avocado filled with Tiger shrimps.* *Served with poached egg.*	270 gr.	1650
MAREA SALAD *Octopus, squid, shrimps with salad mix and katsuo sauce.*	205 gr.	2100
RAW VEGETABLE SALAD	210 gr.	1230
GREEN SALAD *Mix of salad with fresh vegetables and avocado dressing.* *Served with roasted pumpkin seeds and sheep milk cheese.*	205 gr.	1130
TUNA SALAD *Roasted tuna with black sesame seeds, sun-dried tomatoes,* *avocado, lettuce under mustard-and-honey dressing.*	210 gr.	1570
STRACCIATELLA AND CRAB SALAD *King crab with delicate stracciatella cheese, tomatoes,* *balsamic cream sauce and salad mix.*	280 gr.	2100
OLIVIER RUSSIAN SALAD WITH KING CRAB *Classic salad with smoked salmon and king crab.*	235 gr.	1530

SOUPS

AUTHOR'S TOM YUM *Thai seafood soup.*	450 gr.	1290
CRAB BISQUE *Thick soup with king crab and tiger shrimps served in wheat bread.*	350/200 gr.	1730
FISHERMAN'S POTTAGE	350 gr.	1550

SAUCES

BRANDED TARTARE "MAREA"	80 gr.	250
PAN-ASIATIC	60 gr.	250
TUNA SAUCE	60 gr.	250
SPICY LEMON	60 gr.	250

COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU *King shrimps, tiger shrimps, squids, octopus, scallop and mussels.*	580/80 gr.	6350
MURMANSK SALMON	200/30 gr.	3090
NORTH SEA HALIBUT	240/30 gr.	3090
SHRIMPS *Tiger and king shrimps.*	230/30 gr.	1970
FAR EASTERN BLACK COD	190/40 gr.	2250
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/40 gr.	3750
SICILIAN STYLE FISH	320/40 gr.	2990
CHEF'S FISH *Ask your waiter.*	100 gr.	930

OUR SPECIAL OCTOPUS

OCTOPUS WITH POTATOES *Fragrant moroccan octopus with spices, roasted in olive oil.*	250 gr.	2990
PAN FRIED OCTOPUS *With spicy tomato sauce.*	380 gr.	2990

KING CRAB

KING CRAB *Boiled king crab legs.*	2/4 pcs.	5900/11750
PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS	350 gr.	1590
KING CRAB CUTLETS WITH GUACAMOLE SAUCE	210 gr.	1650

PASTA / RISOTTO

SHRIMP LINGUINE *With cream sauce.*	350 gr.	1750
SEAFOOD SPAGHETTI *With white wine sauce.*	350 gr.	1950
PASTA WITH KING CRAB *In tomato and cream sauce.*	290 gr.	2450
SEAFOOD RISOTTO *With tomato sauce.*	300 gr.	2100
RISOTTO WITH PORCINI MUSHROOMS	260 gr.	1950

SIDE DISHES

BLACK PEPPER MASHED POTATOES	200 gr.	730
ROASTED FRESH POTATOES	180 gr.	670
GRILLED VEGETABLES	180 gr.	810
ASPARAGUS AND BABY CORN	170/50 gr.	1530

DESSERTS

CHEF'S DESSERT *Meringue, dried prune, peanut and pecan nuts.*	1 pc.	930
CHOCOLATE BUTCHER *Chocolate biscuit with pieces of pear, pecan nuts, cinnamon and rum. Its bright taste is emphasised by chili flakes, sea salt and sweet rosemary.*	1 pc.	890
CHEESECAKE *Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.*	1 pc.	1210
CHEF-BRULEE *Custard with baked condensed milk and caramelized crust.*	1 pc.	790
KUTUZOV *Mascarpone cream, berries, puff-pastry and peanut meringue.*	1 pc.	1250
LEMON PIE *Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.*	1 pc.	890
VERY BERRY *Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.*	1 pc.	1290
ICE CREAM / SORBET	50 gr.	450

PIZZA

BUTCHER STEAK HOUSE | SEAFOOD PLACE MAREA

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

FOUR CHEESE CALZONE *Pecorino Toscano, mozzarella, taleggio, gorgonzola*	1600
FOCACCIA WITH SPICY HERBS *Crispy dough, olive oil, spicy herbs.*	790
PARMESAN FOCACCIA *Crispy dough, olive oil, parmesan.*	790
MAREA *Shrimps, squids, octopus, mussels, vongole, mozzarella, tomato sauce, herbs, garlic oil.*	2450
TUNA AND RED ONION *Tuna in oil, mozzarella, red onion, oregano, tomato sauce.*	1490
FOUR CHEESE *Pecorino Toscano, mozzarella, taleggio, gorgonzola.*	1650
PARMA PIZZA *Ham, mozzarella, stracciatella, arugula, tomato sauce.*	1750
MARGHERITA *Mozzarella, oregano, tomato sauce, olive oil.*	1250
CALABRESE *Salami, gorgonzola, mozzarella, red onion.*	1590
GORGONZOLA AND PEAR *Gorgonzola, pear, mozzarella.*	1390
PORCINI MUSHROOMS AND TALEGGIO CHEESE *Porcini mushrooms, taleggio, mozzarella, greens, truffle oil.*	1590

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

AUTUMN WITH KAMCHATKA CRAB

GREEN SALAD WITH CRAB 2750 rub.

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 rub.

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

CRAB & SHRIMP SALAD 2750 rub.

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

MAGADAN SHRIMPS 3250 rub.

OCTOPUS WITH POTATOES 2990 rub.

RISOTTO WITH PORCINI MUSHROOMS 1950 rub.

START WITH THE SCALLOP

SCALLOP WITH PICKLED CUCUMBER AND WASABI

1230 rub.

SCALLOP TATAKI WITH SESAME

1230 rub.

SCALLOP FRIED WITH SPINACH

1230 rub.

POTATOES WITH FRIED CHANTERELLES

1250 rub.

FRIED CHANTERELLES WITH PARMIGIANO MOUSSE

1250 rub.