

# 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.

1330

### CRAB CEVICHE

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

140 gr.

1330

### 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.

1470

### MAGADAN SHRIMPS

For two

3070

### GUACAMOLE

170/50 gr.

790

### OLIVES

100 gr.

770





## BRUSCHETTA

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OCTOPUS BRUSCHETTA	165 gr.	870
TOMATOES BRUSCHETTA	180 gr.	750
KING CRAB BRUSCHETTA	140 gr.	1170

## SALADS

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KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1770
AVOCADO WITH SHRIMPS <i>Unique avocado appetizer filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1590
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	205 gr.	1970
RAW VEGETABLE SALAD	210 gr.	1090
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>	205 gr.	990
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	210 gr.	1490
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.	1370

## SOUPS

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AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1250
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.	1470

## SAUCES

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BRANDED TARTARE "MAREA"	80 gr.	200
PAN-ASIATIC	60 gr.	200
TUNA SAUCE	60 gr.	200
SPICY LEMON	60 gr.	200





## COOKED OVER AN OPEN FIRE

<b>MAREA GRILL PLATEAU</b> <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/80 gr.	6250
<b>MURMANSK SALMON</b>	200/30 gr.	3070
<b>NORTH SEA HALIBUT</b>	240/30 gr.	3070
<b>SHRIMPS</b> <i>Tiger and king shrimps.</i>	230/30 gr.	1950
<b>FAR EASTERN BLACK COD</b>	190/40 gr.	2150
<b>TRIO OF OCTOPUS, SQUID AND SCALLOP</b>	230/40 gr.	3650
<b>SICILIAN STYLE SEAFOOD</b> <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3750
<b>SICILIAN STYLE FISH</b>	320/40 gr.	2990
<b>CHEF'S FISH</b> <i>Ask your waiter.</i>	100 gr.	890

## OUR SPECIAL OCTOPUS

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

## KING CRAB

<b>KING CRAB</b> <i>Boiled king crab legs.</i>	2/4 pcs.	5600/10950
<b>PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS</b>	350 gr.	1590
<b>KING CRAB CUTLETS WITH GUACAMOLE SAUCE</b>	210 gr.	1650





## PASTA / RISOTTO

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SHRIMP LINGUINE <i>With cream sauce.</i>	350 gr.	1670
SEAFOOD SPAGHETTI <i>With white wine sauce.</i>	350 gr.	1790
PASTA WITH KING CRAB <i>In tomato and cream sauce.</i>	290 gr.	2150
SEAFOOD RISOTTO <i>With tomato sauce.</i>	400 gr.	1930
RISOTTO WITH PORCINI MUSHROOMS	350 gr.	1850

## SIDE DISHES

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BLACK PEPPER MASHED POTATOES	200 gr.	690
ROASTED FRESH POTATOES	180 gr.	630
GRILLED VEGETABLES	180 gr.	770
ASPARAGUS AND BABY CORN	170/50 gr.	1470
BAKED CAULIFLOWER WITH TRUFFLE	160 gr.	990

## DESSERTS

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CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	870
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1350
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.	820
CHEESECAKE <i>Delicate cheese, vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1150
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	730
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1150
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	830
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1230
ICE CREAM / SORBET	50 gr.	370



# PIZZA



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

## FOUR CHEESE CALZONE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola*

1570

## FOCACCIA WITH SPICY HERBS

*Crispy dough, olive oil, spicy herbs.*

750

## PARMESAN FOCACCIA

*Crispy dough, olive oil, parmesan.*

750

## MAREA

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

2300

## TUNA AND RED ONION

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

1400

## FOUR CHEESE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

1570

## PARMA PIZZA

*Ham, mozzarella, stracciatella, arugula, tomato sauce.*

1610

## MARGHERITA

*Mozzarella, oregano, tomato sauce, olive oil.*

1110

## CALABRESE

*Spianata salami, gorgonzola, mozzarella, red onion.*

1470

## GORGONZOLA AND PEAR

*Gorgonzola, pear, mozzarella.*

1310

## PORCINI MUSHROOMS AND TALEGGIO CHEESE

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

1470

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