

LIVE SEAFOOD FROM THE AQUARIUM



**ASSORTED
OYSTER**

1 pc. — 790

**GILLARDEAU
OYSTER**

1 pc. — 1050

**SEA
URCHIN**

1 pc. — 475

COLD STARTERS

MURMANSK SALMON CEVICHE

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

145 gr.

1270

CRAB CEVICHE

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

80 gr.

1270

SAKHALIN TARTARE

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

210 gr.

1530

TUNA TARTARE

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

190/30 gr.

1380

MAGADAN SHRIMPS

For two

2750

GUACAMOLE

150/50 gr.

790

OLIVES

100 gr.

700



BRUSCHETTA

OCTOPUS BRUSCHETTA	140 gr.	810
TOMATOES BRUSCHETTA	140 gr.	670
KING CRAB BRUSCHETTA	140 gr.	1090

SALADS

KING CRAB WITH TOMATOES	220 gr.	1580
AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce With melt-in-your-mouth diced avocado and capers.</i>	180/30 gr.	1710
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1510
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	210 gr.	1910
RAW VEGETABLE SALAD	230 gr.	990
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.	970
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	220 gr.	1430
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1970
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	240 gr.	1290

SOUPS

AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1190
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1630
FISHERMAN'S POTTAGE	350 gr.	1370



COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/160/60 gr.	5970
WILD SALMON	200/60 gr.	2990
NORTH SEA HALIBUT	240/60 gr.	2770
SHRIMPS <i>Tiger and king shrimps.</i>	230/50 gr.	1870
FAR EASTERN BLACK COD	200/50 gr.	1990
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/50 gr.	3350
SICILIAN STYLE SEAFOOD <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3450
CHEF'S FISH <i>Ask your waiter.</i>		

OUR SPECIAL OCTOPUS

OCTOPUS WITH POTATOES <i>Fragrant moroccan octopus with spices, roasted in olive oil.</i>	250 gr.	2970
PAN FRIED OCTOPUS <i>With spicy tomato sauce.</i>	350 gr.	2970
OCTOPUS WITH SEAFOOD (TOM YUM STYLE) <i>Moroccan octopus, tiger shrimps and loligo squids In spicy creamy bouillon with fresh coriander.</i>	410 gr.	2950

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.	5400/10350
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

FRIED SPINACH WITH GARLIC AND PINE NUTS	135 gr.	950 NEW
BLACK PEPPER MASHED POTATOES	200 gr.	620
ROASTED FRESH POTATOES	180 gr.	560
GRILLED VEGETABLES	180 gr.	700
ASPARAGUS AND BABY CORN	170/50 gr.	1390

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	850
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1290
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.	800
CHEESECAKE <i>Delicate cheese, madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1090
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	700
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1070
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	800
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1190
ICE CREAM / SORBET	50 gr.	350

PIZZA



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

FOUR CHEESE CALZONE 1490

Pecorino Toscano, mozzarella, taleggio, gorgonzola

FOCACCIA WITH SPICY HERBS 690

Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA 690

Crispy dough, olive oil, parmesan.

MAREA 2250

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

TUNA AND RED ONION 1350

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

FOUR CHEESE 1500

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW** 1550

Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA 1070

Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE 1430

Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR 1250

Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE 1390

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

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