

# LIVE SEAFOOD FROM THE AQUARIUM



**ASSORTED  
OYSTER**

1 pc. — 790

**GILLARDEAU  
OYSTER**

1 pc. — 1050

**SEA  
URCHIN**

1 pc. — 490

## COLD STARTERS

### MURMANSK SALMON CEVICHE

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

145 gr.

1290

### CRAB CEVICHE

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

80 gr.

1290

### SAKHALIN TARTARE

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

210 gr.

1550

### TUNA TARTARE

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

190/30 gr.

1420

### MAGADAN SHRIMPS

For two

2770

### GUACAMOLE

150/50 gr.

790

### OLIVES

100 gr.

730



## BRUSCHETTA

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OCTOPUS BRUSCHETTA	140 gr.	830
TOMATOES BRUSCHETTA	140 gr.	690
KING CRAB BRUSCHETTA	140 gr.	1090

## SALADS

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KING CRAB WITH TOMATOES	220 gr.	1590
AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce With melt-in-your-mouth diced avocado and capers.</i>	180/30 gr.	1750
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1530
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	210 gr.	1930
RAW VEGETABLE SALAD	230 gr.	1050
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.	980
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	220 gr.	1450
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>	240 gr.	1330

## SOUPS

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AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1210
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1650
FISHERMAN'S POTTAGE	350 gr.	1390



## COOKED OVER AN OPEN FIRE

<b>MAREA GRILL PLATEAU</b> <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/160/60 gr.	5990
<b>WILD SALMON</b>	200/60 gr.	3050
<b>NORTH SEA HALIBUT</b>	240/60 gr.	2850
<b>SHRIMPS</b> <i>Tiger and king shrimps.</i>	230/50 gr.	1870
<b>FAR EASTERN BLACK COD</b>	200/50 gr.	2050
<b>TRIO OF OCTOPUS, SQUID AND SCALLOP</b>	230/50 gr.	3390
<b>SICILIAN STYLE SEAFOOD</b> <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3490
<b>SICILIAN STYLE FISH</b>	320 gr.	2990
<b>CHEF'S FISH</b> <i>Ask your waiter.</i>		

## 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>	350 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 PASTA</b> <i>With tomato cream sauce.</i>	270 gr.	1990
<b>KING CRAB</b> <i>Boiled king crab legs.</i>	2/4 pcs.	5400/10350
<b>PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS</b>	350 gr.	1530
<b>KING CRAB CUTLETS WITH GUACAMOLE SAUCE</b>	210 gr.	1590



## PASTA / RISOTTO

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<b>SHRIMP LINGUINE</b> <i>With cream sauce.</i>	350 gr.	1610
<b>SEAFOOD SPAGHETTI</b> <i>With white wine sauce.</i>	350 gr.	1710
<b>PASTA WITH KING CRAB</b> <i>In tomato and cream sauce.</i>	270 gr.	1990
<b>SEAFOOD RISOTTO</b> <i>With tomato sauce.</i>	400 gr.	1810
<b>RISOTTO WITH PORCINI MUSHROOMS</b>	350 gr.	1770

## SIDE DISHES

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<b>FRIED SPINACH WITH GARLIC AND PINE NUTS</b>	160 gr.	970 <b>NEW</b>
<b>BLACK PEPPER MASHED POTATOES</b>	200 gr.	650
<b>ROASTED FRESH POTATOES</b>	180 gr.	590
<b>GRILLED VEGETABLES</b>	180 gr.	730
<b>ASPARAGUS AND BABY CORN</b>	170/50 gr.	1430

## DESSERTS

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

# PIZZA

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

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## FOUR CHEESE CALZONE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola*

1500

## FOCACCIA WITH SPICY HERBS

*Crispy dough, olive oil, spicy herbs.*

700

## PARMESAN FOCACCIA

*Crispy dough, olive oil, parmesan.*

700

## MAREA

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

2260

## TUNA AND RED ONION

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

1360

## FOUR CHEESE

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

1510

## PARMA PIZZA **NEW**

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

1560

## MARGHERITA

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

1080

## CALABRESE

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

1440

## GORGONZOLA AND PEAR

*Gorgonzola, pear, mozzarella.*

1260

## PORCINI MUSHROOMS AND TALEGGIO CHEESE

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

1400

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