

LIVE SEAFOOD FROM THE AQUARIUM



SCALLOP

1 pc. — 970

OYSTER: GILLARDEAU /
FIN DE CLARE

1 pc. — 1070 / 810

SEA
URCHIN

1 pc. — 510

COLD STARTERS

MURMANSK SALMON CEVICHE

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

145 gr.

1310

CRAB CEVICHE

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

140 gr.

1310

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.

1450

MAGADAN SHRIMPS

For two

2970

GUACAMOLE

170/50 gr.

790

OLIVES

100 gr.

750



BRUSCHETTA

OCTOPUS BRUSCHETTA	165 gr.	850
TOMATOES BRUSCHETTA	180 gr.	750
KING CRAB BRUSCHETTA	140 gr.	1150

SALADS

KING CRAB WITH TOMATOES AND AVOCADO	180 gr.	1750
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1570
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsu sauce.</i>	205 gr.	1950
RAW VEGETABLE SALAD	210 gr.	1070
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.	1470
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.	1350

SOUPS

AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1220
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1670
FISHERMAN'S POTTAGE	350 gr.	1450
GAZPACHO	350 gr.	1050

SAUCES

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



COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU	580/80 gr.	6150
<i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>		
WILD SALMON	200/30 gr.	3070
NORTH SEA HALIBUT	240/30 gr.	2970
SHRIMPS	230/30 gr.	1890
<i>Tiger and king shrimps.</i>		
FAR EASTERN BLACK COD	190/40 gr.	2090
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/40 gr.	3590
SICILIAN STYLE SEAFOOD	400 gr.	3650
<i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>		
SICILIAN STYLE FISH	320/40 gr.	2990
CHEF'S FISH	100 gr.	870
<i>Ask your waiter.</i>		

OUR SPECIAL OCTOPUS

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

KING CRAB

KING CRAB	2/4 pcs.	5500/10550
<i>Boiled king crab legs.</i>		
PELMENI (MEAT DUMPLINGS) WITH KING CRAB AND SHRIMPS	350 gr.	1550
KING CRAB CUTLETS WITH GUACAMOLE SAUCE	210 gr.	1590



PASTA / RISOTTO

SHRIMP LINGUINE <i>With cream sauce.</i>	350 gr.	1650
SEAFOOD SPAGHETTI <i>With white wine sauce.</i>	350 gr.	1750
PASTA WITH KING CRAB <i>In tomato and cream sauce.</i>	290 gr.	1990
SEAFOOD RISOTTO <i>With tomato sauce.</i>	400 gr.	1870
RISOTTO WITH PORCINI MUSHROOMS	350 gr.	1810

SIDE DISHES

BLACK PEPPER MASHED POTATOES	200 gr.	670
ROASTED FRESH POTATOES	180 gr.	610
GRILLED VEGETABLES	180 gr.	750
ASPARAGUS AND BABY CORN	170/50 gr.	1450
BAKED CAULIFLOWER WITH TRUFFLE	160 gr.	990 NEW

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

1550

Pecorino Toscano, mozzarella, taleggio, gorgonzola

FOCACCIA WITH SPICY HERBS

730

Crispy dough, olive oil, spicy herbs.

PARMESAN FOCACCIA

730

Crispy dough, olive oil, parmesan.

MAREA

2280

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

TUNA AND RED ONION

1380

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

FOUR CHEESE

1550

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

PARMA PIZZA **NEW**

1590

Ham, mozzarella, stracciatella, arugula, tomato sauce.

MARGHERITA

1090

Mozzarella, oregano, tomato sauce, olive oil.

CALABRESE

1450

Spianata salami, gorgonzola, mozzarella, red onion.

GORGONZOLA AND PEAR

1290

Gorgonzola, pear, mozzarella.

PORCINI MUSHROOMS AND TALEGGIO CHEESE

1450

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

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