

LIVE SEAFOOD FROM THE AQUARIUM



**ASSORTED
OYSTER**

1 pc. — 770

**GILLARDEAU
OYSTER**

1 pc. — 990

**SEA
URCHIN**

1 pc. — 450

COLD STARTERS

MURMANSK SALMON CEVICHE <i>Chilled salmon in a citrus marinade, with guacamole and chili pepper.</i>	145 gr.	1250
CRAB CEVICHE <i>Melt-in-your-mouth king crab with fresh tomatoes, delicate avocado and chipotle pepper.</i>	80 gr.	1230
SAKHALIN TARTARE <i>Tartare made of wild sockeye salmon and sakhalin scallop with delicate Avocado mousse and spicy ponzu sauce.</i>	210 gr.	1490
TUNA TARTARE <i>Tuna fillets with capers, avocado, shallots, black sesame Seeds and guakasabi sauce.</i>	190/30 gr.	1370
MAGADAN SHRIMPS	For two	2710
GUACAMOLE	150/50 gr.	790
OLIVES	100 gr.	650



BRUSCHETTA

OCTOPUS BRUSCHETTA	140 gr.	795
TOMATOES BRUSCHETTA	140 gr.	650
KING CRAB BRUSCHETTA	140 gr.	1070

SALADS

KING CRAB WITH TOMATOES	220 gr.	1570
AVOCADO WITH CRAB <i>Tender king crab meat in ponzu sauce With melt-in-your-mouth diced avocado and capers.</i>	180/30 gr.	1700
AVOCADO WITH SHRIMPS <i>Unique roasted avocado appetizer filled with Tiger shrimps. Served with poached egg.</i>	270 gr.	1490
MAREA SALAD <i>Octopus, squid, shrimps with salad mix and katsuo sauce.</i>	210 gr.	1870
RAW VEGETABLE SALAD	230 gr.	970
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.	950
TUNA SALAD <i>Roasted tuna with black sesame seeds, sun-dried tomatoes, avocado, lettuce under mustard-and-honey dressing.</i>	220 gr.	1390
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1930
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	240 gr.	1270

SOUPS

AUTHOR'S TOM YUM <i>Thai seafood soup.</i>	450 gr.	1170
CRAB BISQUE <i>Thick soup with king crab and tiger shrimps served in wheat bread.</i>	350/200 gr.	1595
FISHERMAN'S POTTAGE	350 gr.	1350
GAZPACHO WITH STRACCIATELLA	350 gr.	970



COOKED OVER AN OPEN FIRE

MAREA GRILL PLATEAU <i>King shrimps, tiger shrimps, squids, octopus, scallop and mussels.</i>	580/160/60 gr.	5850
WILD SALMON	200/60 gr.	2950
NORTH SEA HALIBUT	240/60 gr.	2650
SHRIMPS <i>Tiger and king shrimps.</i>	230/50 gr.	1830
FAR EASTERN BLACK COD	200/50 gr.	1990
TRIO OF OCTOPUS, SQUID AND SCALLOP	230/50 gr.	3270
SICILIAN STYLE SEAFOOD <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3370
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.	2950
PAN FRIED OCTOPUS <i>With spicy tomato sauce.</i>	350 gr.	2950
OCTOPUS WITH SEAFOOD (TOM YUM STYLE) <i>Moroccan octopus, tiger shrimps and loligo squids In spicy creamy bouillon with fresh coriander.</i>	410 gr.	2930

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.	5200/9950
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

CAULIFLOWER WITH TRUFFLE OIL <i>Roasted cauliflower with cream sauce, fresh parsley and truffle oil.</i>	230 gr.	890
BLACK PEPPER MASHED POTATOES	200 gr.	610
ROASTED FRESH POTATOES	180 gr.	550
GRILLED VEGETABLES	180 gr.	690
ASPARAGUS AND BABY CORN	170/50 gr.	1370

DESSERTS

CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	810
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1250
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.	770
CHEESECAKE <i>Delicate cheese, madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1050
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	670
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	990
LEMON PIE <i>Nut crust with sicilian lemon cream, burnt meringue and a sprig of mint.</i>	1 pc.	790
VERY BERRY <i>Refreshing light dessert with an airy mascarpone cheese cream, sorbet, berry sauce and fresh berries.</i>	1 pc.	1150
ICE CREAM / SORBET	50 gr.	330



PIZZA

WE COOK PIZZA ON THIN DOUGH
WITH A CRUNCHY CRUST.

FOUR CHEESE CALZONE

Pecorino Toscano, mozzarella, taleggio, gorgonzola

1460

FOCACCIA WITH SPICY HERBS

Crispy dough, olive oil, spicy herbs.

660

PARMESAN FOCACCIA

Crispy dough, olive oil, parmesan.

660

MAREA

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

2210

TUNA AND RED ONION

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

1280

FOUR CHEESE

Pecorino Toscano, mozzarella, taleggio, gorgonzola.

1480

PARMA PIZZA **NEW**

Ham, mozzarella, stracciatella, arugula, tomato sauce.

1520

MARGHERITA

Mozzarella, oregano, tomato sauce, olive oil.

1040

CALABRESE

Spianata salami, gorgonzola, mozzarella, red onion.

1380

GORGONZOLA AND PEAR

Gorgonzola, pear, mozzarella.

1210

PORCINI MUSHROOMS AND TALEGGIO CHEESE

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

1360

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