

# LIVE SEAFOOD FROM THE AQUARIUM



**ASSORTED  
OYSTER**

1 pc. — 775

**GILLARDEAU  
OYSTER**

1 pc. — 995

**SEA  
URCHIN**

1 pc. — 455

## COLD STARTERS

<b>MURMANSK SALMON CEVICHE</b> <i>Chilled salmon in a citrus marinade, with guacamole and chili pepper.</i>	145 gr.	1250
<b>CRAB CEVICHE</b> <i>Melt-in-your-mouth king crab with fresh tomatoes, delicate avocado and chipotle pepper.</i>	80 gr.	1250
<b>SAKHALIN TARTARE</b> <i>Tartare made of wild sockeye salmon and sakhalin scallop with delicate Avocado mousse and spicy ponzu sauce.</i>	210 gr.	1490
<b>TUNA TARTARE</b> <i>Tuna fillets with capers, avocado, shallots, black sesame Seeds and guakasabi sauce.</i>	190/30 gr.	1370
<b>MAGADAN SHRIMPS</b>	For two	2710
<b>GUACAMOLE</b>	150/50 gr.	790
<b>OLIVES</b>	100 gr.	670





## BRUSCHETTA

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OCTOPUS BRUSCHETTA	140 gr.	805
TOMATOES BRUSCHETTA	140 gr.	660
KING CRAB BRUSCHETTA	140 gr.	1080

## SALADS

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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.	1890
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.	1410
STRACCIATELLA AND CRAB SALAD <i>King crab with delicate stracciatella cheese, tomatoes, balsamic cream sauce and salad mix.</i>	280 gr.	1950
OLIVIER RUSSIAN SALAD WITH KING CRAB <i>Classic salad with smoked salmon and king crab.</i>	240 gr.	1270

## SOUPS

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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





## 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.	5870
<b>WILD SALMON</b>	200/60 gr.	2970
<b>NORTH SEA HALIBUT</b>	240/60 gr.	2670
<b>SHRIMPS</b> <i>Tiger and king shrimps.</i>	230/50 gr.	1850
<b>FAR EASTERN BLACK COD</b>	200/50 gr.	1990
<b>TRIO OF OCTOPUS, SQUID AND SCALLOP</b>	230/50 gr.	3290
<b>SICILIAN STYLE SEAFOOD</b> <i>Octopus, shrimps, squids and mussels under fresh tomato sauce With white wine and aromatic herbs.</i>	400 gr.	3390
<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.	2950
<b>PAN FRIED OCTOPUS</b> <i>With spicy tomato sauce.</i>	350 gr.	2950
<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.	2930

## 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.	5300/10150
<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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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

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SPINACH IN CREAMY SAUCE	160 gr.	950 <b>NEW</b>
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

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CHEF'S DESSERT <i>Meringue, dried prune, peanut and pecan nuts.</i>	1 pc.	830
TROPICANO <i>Excellent dessert based on a cream-mousse with fresh mango and passion fruit, in a delicate white chocolate frosting.</i>	1 pc.	1270
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.	790
CHEESECAKE <i>Delicate cheese, madagascar vanilla, crunchy pecan crust, fresh berries and raspberry sauce.</i>	1 pc.	1070
CHEF-BRULEE <i>Custard with baked condensed milk and caramelized crust.</i>	1 pc.	690
KUTUZOV <i>Mascarpone cream, berries, puff-pastry and peanut meringue.</i>	1 pc.	1050
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.	1170
ICE CREAM / SORBET	50 gr.	330



# PIZZA

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WE COOK PIZZA ON THIN DOUGH  
WITH A CRUNCHY CRUST.

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**FOUR CHEESE CALZONE** 1470

*Pecorino Toscano, mozzarella, taleggio, gorgonzola*

**FOCACCIA WITH SPICY HERBS** 670

*Crispy dough, olive oil, spicy herbs.*

**PARMESAN FOCACCIA** 670

*Crispy dough, olive oil, parmesan.*

**MAREA** 2220

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

**TUNA AND RED ONION** 1290

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

**FOUR CHEESE** 1490

*Pecorino Toscano, mozzarella, taleggio, gorgonzola.*

**PARMA PIZZA **NEW**** 1530

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

**MARGHERITA** 1050

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

**CALABRESE** 1390

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

**GORGONZOLA AND PEAR** 1220

*Gorgonzola, pear, mozzarella.*

**PORCINI MUSHROOMS AND TALEGGIO CHEESE** 1370

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

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