MAREA

MEDITERRANEAN CUISINE

DINNER

DINNER

MEZE & SMALL PLATES

USD / BZD

SMOKED EGGPLANT LAVASH 14 / 28
Smoked baba ghanoush, almond-grape reduction, pine nuts, pickled red onion, house lavash
N, V

COCONUT MUSSELS MARRAKECH 17 / 34
Steamed mussels, coconut-harissa broth, dry vermouth, preserved lemon, saffron, cilantro
S

LIQUID CROQUETTES OF AGED MANCHEGO 15 / 30
Aged Manchego croquettes, saffron-pimentón aioli, rosemary honey, fried Ibérico ham
D, E, G

MEDITERRANEAN TUNA TATAKI 19 / 38
Sesame-crusted tuna, avocado, Persian lemon-apple tapenade, Greek yogurt, puffed rice
D, N, S

OCTOPUS CARPACCIO 19 / 38
Braised octopus, pimentón oil, limoncello gel, caper chips, black olive dust, labneh, baby arugula
D, S

ARTISAN PASTA & RISOTTO

USD / BZD

SPAGHETTI AGLIO E OLIO OR PESTO 17 / 34
Spaghetti with cherry tomatoes, served with your choice of garlic and olive oil sauce with chili flakes or pesto.
G

RISOTTO MILANESE 19 / 38
Braised veal ossobuco, saffron carnaroli rice, parmesan cheese
D, G

SALMON FETTUCCINE 26 / 52
White almond mojo, mint, seared salmon, pickled pepperoncini, sheep's milk cheese, squid ink tuile
D, G, N, S

GREENS & GARDEN

USD / BZD

BURRATA & HEIRLOOM TOMATOES 18 / 36
Artisanal burrata, heirloom tomatoes, pistachio pesto, date-balsamic reduction, basil
D, N, V

CAESAR 2.0 14 / 28
Charred baby gem, anchovy-agave emulsion, crispy chickpeas, aged parmesan, grapefruit, sourdough crumble
D, E, G

SMOKE FOREST BRAMBLE 15 / 30
Roasted beets, smoked wild mushrooms, red lentils, whipped feta, macerated blackberries, toasted walnuts, Jerez vinaigrette
D, N, V

D Contains Dairy · E Contains Eggs · G Contains Gluten · N Contains Tree Nuts, Sesame, Peanuts · S Contains Shellfish · V Vegetarian · VE Vegan
Please inform our staff of any allergies or dietary restrictions you may have. Many of our dishes can be adjusted to accommodate your special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.

DINNER

FROM THE COAST

USD / BZD

CRUSTACEAN BULGUR & GRILLED SHRIMP 24 / 48
Seared wild shrimp, shellfish-infused bulgur wheat, charred Brussels sprouts, citrus oil, crustacean emulsion
D, G, S

GRILLED OCTOPUS 32 / 64
Charred octopus, smoked paprika potatoes, roasted red pepper coulis, citrus-herb salad
D, S

MEDITERRANEAN BOUILLABAISSE 24 / 48
Market seafood, saffron-fish fumet, candied cherry tomatoes, garlic rouille, crostini
E, G, S

CATCH OF THE DAY 25 / 50
Pan-seared red snapper, cauliflower purée, cashew crust, nori dust, green salmorejo, samphire oil
G, N, S

DOLCI

USD / BZD

VOLCANIC LAVA 12 / 24
Warm chocolate fondant with artisan bourbon vanilla bean ice cream
D, E, G, V

TARTE TATIN 11 / 22
Caramelized apple, cinnamon cream, honey tuile
D, G, V

PAVLOVA 12 / 24
White cheesecake core, passion fruit, tropical fruits, orange blossom
D, E, V

LEMON CURD 11 / 22
Mediterranean citrus, olive oil sponge, cardamom crumble, berries
D, E, V

FROM THE LAND

USD / BZD

ROASTED CAULIFLOWER STEAK 18 / 36
Charred cauliflower, potato soufflé, grilled asparagus, Gorgonzola reduction, burnt herb chimichurri
D, V

CHICKEN SUPREME 22 / 44
Pan-roasted chicken breast, garam masala glaze, pineapple chutney, Merlot reduction, wilted spinach, potato wedges

DUCK MAGRET 30 / 60
Pan-seared duck breast, cucumber tzatziki, poached pear, orange purée, champagne-lime reduction
D

MARSALA BEEF 34 / 68
Sous vide slow-cooked beef tenderloin, potato aligot, fig-Marsala glaze, glazed Vichy carrots, shallots, fennel
D, G

PISTACHIO LAMB RACK 36 / 72
Pistachio-dukkah crusted lamb rack, charred apricot, tahini purée, mint gel, rosemary jus
N

PORK SHAWARMA RIBS 26 / 52
Baharat-spiced pork ribs, roasting juice, cranberry glaze, curry sweet potato mousseline, sumac pickled onion

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