MAREA

MEDITERRANEAN CUISINE

LUNCH

LUNCH

MEZE & SMALL PLATES

USD / BZD

SHEEP'S CHEESE & CHORIZO BOARD 18 / 36
Aged sheep's cheese, cured chorizo, house-marinated olives, smoked chimichurri, sourdough
D, G

CALAMARI 16 / 32
Cajun tempura calamari, citrus-orange aioli
E, G, S

BEEF TATAKI 18 / 36
Seared beef, plum teriyaki, yam purée, toasted sesame, scallion, fry jack
G, N

TUNA TARTARE 19 / 38
Yellowfin tuna, caper-mustard emulsion, shallot, extra virgin olive oil

FETA CHEESE & TOMATO BRUSCHETTA 13 / 26
Grilled sourdough, heirloom tomato, feta, basil pesto, aged balsamic
D, G, V

SUNDRIED TOMATO CREAM SOUP 14 / 28
Sundried tomato, poached shrimp, goat cheese, charred leek oil
D, S

GREENS

USD / BZD

WATERMELON SALAD 14 / 28
Compressed watermelon, kale, arugula, red onion, cucumber, okra, goat cheese, lime vinaigrette
D, V

GREEK SALAD 13 / 26
Feta cheese, cucumber, tomato, red onion, olives, bell peppers, Eureka lemon vinaigrette
D, V

THE GEORGE GARDEN SALAD 11 / 22
Mixed greens and garden vegetables
VE

ADD YOUR CHOICE:
Chicken **5 / 10**
Shrimp (5 pc) **8 / 16**
Fish Fillet **15 / 30**
Dressing – choice of: Balsamic or Ranch
D, E

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.

LUNCH

ENTRÉES

USD / BZD

SEAFOOD PASTA 26 / 52
Jerk shrimp, mussels, clams, coconut-lime broth, garden vegetables, house pasta
D, G, S

GRILLED SALMON 30 / 60
Seared salmon fillet, citrus olive oil, potato purée, charred asparagus
D

MAREA SNAPPER 1.75 / 3.5 PER OZ
Whole grilled snapper, coconut rice and beans, cabbage slaw, charred onion reduction
D, E

RUSTIC FIRE-GRILLED CHICKEN 20 / 40
Fire-grilled chicken, Cajun potato wedges, house chimichurri, rustic bread
G

BEEF TENDERLOIN 32 / 64
7 oz beef tenderloin, truffle potato purée, Roquefort-white wine glaze, flash-fried bok choy
D

PORK RIBS 22 / 44
Glazed pork ribs, tamarind BBQ, toasted sesame, sweet potato fries, arugula-apple slaw
N

WHEN IN BELIZE...

USD / BZD

CHICKEN STEW 13 / 26
Belizean recado-braised chicken, coconut rice and beans, potato salad

BELIZEAN SERÉ 21 / 42
Snapper fillet, coconut-habanero broth, green plantain, cocoyam, okra, cilantro

CURRY SHRIMP 19 / 38
Caribbean yellow curry shrimp, roasted eggplant, sweet corn, potato, steamed rice
S

BELIZEAN CHILMOLE 14 / 28
Black recado chicken broth, poached egg, potato, chayote hand-pressed tortillas
E

DESSERTS

USD / BZD

WARM CHOCOLATE BROWNIE 11 / 22
Dark chocolate brownie, cocoa nibs, vanilla bean gelato
D, E, G, V

CRÈME BRÛLÉE 12 / 24
Custard, caramelized sugar
D, E, V

TIRAMISU 12 / 24
Espresso-soaked ladyfingers, mascarpone mousse, dark cocoa
D, E, G, V

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