

TO SHARE

MAREA GUACAMOLE & PICO DE GALLO Onion, cilantro, serrano, lime juice and corn tortilla chips with sea salt	395
<i>Add your choice of:</i>	
PANCETTA Crispy pork belly	265
GRILLED SHRIMP Chipotle marinated shrimp	305
VEGAN CHICHARRÓN Rice mushroom crackling	230

CRUDO & CEVICHE

MONTAGE SHRIMP COCKTAIL Poached baja shrimp and classic cocktail sauce	550
AVOCADO & LOCAL CRAB Stuffed avocado, local crab, lemon juice and herb mayo	720
SEARED YELLOW FIN TUNA Crunchy vegetables, caper olive gremolata	645
TRADITIONAL CEVICHE Local catch, lime, carrots, serrano, coriander red onion, avocado mousse and chips	530
SHRIMP AGUACHILE Lime juice, cilantro, onion, serrano pepper and chips	530

SALADS

MAREA KALE Kale, spinach, black beans, chickpeas, roasted corn cotija cheese, tortilla strips and cilantro dressing	445
TRADITIONAL CAESAR Romaine, crispy parmesan, anchovy dressing, garlic butter croutons	425
MAREA CRUDITE Organic lettuces and vegetables, hummus olive tapenade and arugula pesto	425
BAJA FARM'S GREENS & AVOCADO Local greens, organic raw vegetables toasted almonds and lime vinaigrette	445
<i>Add a protein of your choice:</i>	
Grilled Chicken Breast	300
Shrimp	320
NY Strip	400
Local Catch	320

BRICK OVEN PIZZAS

MARGHERITA Heirloom tomato, basil, mozzarella cheese	475
ITALIANA Italian sausage, pepperoni, smoked pancetta, mozzarella cheese	530
BIANCA Shrimp, mushrooms, garlic cream, arugula asiago, mozzarella cheese	530
MARKET Today's chef creation	545

FAVORITES

CHEESE QUESADILLA Chihuahua cheese, flour tortilla baja green salad, green and tatemada salsa	405
<i>Add a protein of your choice:</i>	
Grilled Chicken Breast / Shrimp / Steak	300
FARMER'S MARKET BURRITO Flour tortilla, roasted corn, market vegetables black beans, cotija cheese, green and tatemada salsa	520
ROSARITO TACOS Grilled lobster, garlic butter, black beans spanish rice, flour tortilla, green and tatemada salsa	835

MAREA TACOS

SELECTION OF THREE	645
BAJA FISH TACOS Fresh catch tempura or grilled, coleslaw dried chile aioli and avocado relish	
AL PASTOR TACOS Guajillo pepper marinated pork loin, pineapple onions and cilantro	
ASADA TACOS Skirt steak, roasted scallions and poblano pepper relish	
CAMARON TACOS Grilled shrimp, mango pico de gallo and chipotle	
VEGAN TACOS Soy bean chorizo, black beans and bell peppers	

BURGERS & SANDWICHES

SERVED WITH A CHOICE OF FRENCH FRIES OR HOUSE SALAD

CLASSIC BLACK ANGUS BURGER 8 oz. black angus, cheddar, caramelized onions heirloom tomato, romaine and pickles <i>Add: crispy bacon, fried egg, avocado, mushroom</i>	535
MAREA SEAFOOD BURGER Lobster, shrimp and crab cake, avocado, romaine lettuce chipotle aioli on brioche roll	835
CUBAN SANDWICH Slow roasted pork shoulder, smoked ham swiss cheese and pickles on ciabatta bread	505
GRILLED CHICKEN SANDWICH Grilled chicken, panela cheese, tomato, avocado chipotle mayo on avocado roll bread	495

BE WELL BY KELLY

Montage Hotels & Resorts offers Be Well By Kelly menu items curated by nutritionist and celebrity coach Kelly Le Veque. Offering seasonal options for guests to stay on-plan and maintain healthy regiment while travelling.

SHRIMP LOUIE Grilled shrimp with butter lettuce cherry tomatoes, cucumber, avocado and egg topped with classic Louie dressing made with primal kitchen avocado mayonnaise (dairy free / gluten free / soy free)	630
TURKEY BURGER Grilled turkey burger, tomatoes, red onion, avocado and primal kitchen chipotle mayonnaise served on a bed of butter lettuce oven roasted japanase purple potatoes (dairy free / gluten free / soy free)	630

MAREA
POOL & BEACH | 11:30AM - 5:00PM

Chef Victor Valencia

Prices quoted in Mexican pesos currency, includes 16% vat and 15% service charge

COCKTAILS

BALANDRA Los Danzantes Mezcal, St. Germain Elderflower Coconut Water, Mint, Ginger, Citrus, Agave	360
TECOLOTE Ron Zacapa, Tropical Fruits Berries, Coconut, Cream	360
THE CURE Modelo Especial, Lime juice, Cilantro, Jalapeño Heirloom Yellow Tomato Juice, Maggi, Worcestershire	360
LA SANDÍA Belvedere Vodka, Cold-Pressed Watermelon Citrus, Mint	360
MEDANO Tequila Herradura Ultra, Ancho Reyes Rojo Pineapple, Lime, Orange Bitters	360
EL TULE Jim Beam Bourbon, Ancho Reyes Rojo Tamarind, Pineapple, Lime, Cinnamon	360

BY THE GLASS

SPARKLING Mionetto, Brut, Prosecco, Treviso, Italia	370
Tattinger, Brut, "La Francaise", Reims, Francia	780
Veuve Clicquot Ponsardin, Brut, "Etiqueta amarilla", Reims, Francia	830
WHITE WINE Matua, Sauvignon Blanc, Marlborough, Nueva Zelanda	390
Paco & Lola, Albarino, Rias Baixa, España	430
Santa Margherita, Pinot Grigio, Alto Adige, Italia	430
Christian Moreau, Chablis	430
Frank Family Vineyards, Chardonnay, Napa Valley, CA	890
ROSE Domaines Ott, Grenache, Cotes de Provence, Francia	370
Casa Madero, Cabernet Sauvignon, "V", Valle de Parras, México	250
RED WINE Rodney Strong, Pinot Noir, Russian River Valley, CA	640
Bodegas Encinillas, Cabernet Sauvignon Blend, "La Casona", Valle de Encinillas, México	460
Piatelli Vineyards, Malbec, "Premium Reserve", Valle de Uco, Mendoza	440
Beringer, Cabernet Sauvignon, Knights Valley, CA	840

BEERS

ARTISANAL BEERS Costera Blonde Ale, Colima Los Cuentos Kumute, Tropical IPA, Puerto Vallarta Agua Mala IPA, Astillero, Ensenada	170
DOMESTIC Corona Extra XX Lager Bohemia Modelo Especial	150
Pacifico XX Amber Bohemia Viena Negra Modelo	

DESSERTS

MANGO MERINGUE TART Passion fruit, Mango and Vanilla sauce	
SUGAR BUÑUELOS Star anise orange honey	
DARK CHOCOLATE CRUNCH BAR Citrus cream, Lemon gelato	
BASIL PANNA COTTA Chilled strawberry gazpacho	
	320
SORBETS Seasonal flavors	
ICE CREAMS Mexican Vanilla, Chocolate, Coconut, Strawberry	

265

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