

TO SHARE

MAREA GUACAMOLE & PICO DE GALL O	410
Onion, cilantro, serrano, lime juice, corn tortilla chips <i>Add your choice of:</i>	
Crispy pork belly or grilled shrimp	260
Vegan Chicharrón	200
MAREA HUMMUS	460
Chickpea avocado hummus, pistachio, toasted sesame marinated tomato, cucumber, grilled pita	
CHILLED TOMATO GAZPACHO	350
Cucumber, cherry tomato, local requesón cheese, herb oil	
MONTAGE CHARCUTERIE SELECTION	675
Pickled vegetables, marinated olives, grain mustard, crostini	
ARTISAN CHEESE	675
Baja honeycomb, seasonal jam, crostini	

RAW BAR

GUERRERO NEGRO OYSTERS	510
Red wine shallot mignonette, cocktail sauce, Marea hot sauce	
½ Dozen	510
1 Dozen	950
MONTAGE SHRIMP COCKTAIL	560
Citrus poached Baja shrimp, cocktail sauce	
CHARRED AVOCADO AND LOBSTER	720
Local lobster salad, citrus, wild arugula, crema	
BAJA SHRIMP AGUACHILE	560
Cilantro, lime, onion, serrano chile, avocado shaved radish, corn tortilla chips	
SEA OF CORTEZ YELLOW FIN TUNA	810
Crunchy vegetables, quail egg, olive capers gremolata	
LOCAL SEA BASS CEVICHE	570
Carrot, tomato, red onion, roasted corn, lime, serrano chili, cilantro, avocado, tortilla chips	

SALADS

LITTLE GEM CAESAR	425
Baby romaine, lemon garlic dressing, sourdough croutons, shaved parmesan	
MEDITERANEAN SALAD	425
Heirloom tomatoes, cucumbers, olives, feta, local purslane, pita croutons, lemon oregano dressing	
BAJA FARMS	445
Local organic greens, shaved vegetables, avocado spread marcona almonds, lime agave vinaigrette	
BEET SALAD	445
Charred cauliflower, baby beets, grapes, wild arugula, whipped yogurt, pistachio chutney, pomegranate molasses	

BRICK OVEN PIZZAS

MARGARITA	475
Heirloom tomato, basil, mozzarella	
BLANCA	530
Baja shrimp, squash blossom, roasted calabaza cilantro pesto, local goat cheese	
SALCHICHA Y CHAMPIÑONES	530
Spicy fennel sausage, wild mushrooms, rosemary, arugula, buffalo mozzarella, fontina	
CHEF'S SPECIAL	545
Chef's daily creation	

FAVORITES

STEAK FRITES	980
Wood grilled Mishima reserve skirt steak fries, arugula salad, chimichurri	
LOCAL TOTOABA	990
Orzo, wood roasted tomato, potato confit, local kale asparagus, basil pistou	

MAREA TACOS

SELECTION OF THREE	720
BAJA FISH	
Fresh catch tempura or grilled, coleslaw, chipotle aioli, avocado relish	
AL PASTOR	
Guajillo pepper marinated pork loin, pineapple spanish onions, cilantro	
ASADA	
Skirt steak, roasted scallions, poblano pepper relish	
VEGAN	
Soy bean chorizo, black beans, bell peppers	
CAMARON	
Grilled Baja shrimp, mango pico de gallo, chipotle	
OUR QUESADILLA	420
Giant flour tortilla, Chihuahua cheese. Baja greens, salsa verde, salsa tatemada	
<i>Add: Grilled chicken breast, shrimp, arrachera</i>	300
FARMER'S MARKET BURRITO	520
Market vegetables, wood roasted corn, black beans, local cotija, flour tortilla, salsa verde and salsa tatemada	

SANDWICHES

SERVED WITH A CHOICE OF FRENCH FRIES OR HOUSE SALAD

MAREA CHEESEBURGER	560
Alpine cheese, caramelized onions, tomato baby romaine, house pickles	
<i>Add: crispy bacon, fried egg, avocado, wild mushroom</i>	
CHICKEN TORTA	505
Grilled organic chicken breast, jamon Iberico panela cheese, pickled onions, tomato, butter lettuce avocado, chipotle aioli	
SPICY FISH TORTA	610
Blackened Cabrilla, cabbage, fennel cilantro slaw pickled cucumber, jalapeno lime remoulade	
BAJA LOBSTER ROLL	840
Chilled local lobster salad, lime mayo, serrano chile, buttered brioche roll, tajin potato chips	

BE WELL BY KELLY

*These menu items are curated by nutritionist and
celebrity coach Kelly Le Veque
We offer seasonal options for guests to stay on-plan
and maintain a healthy regiment while travelling.*

BUTTER LETTUCE-WRAPPED SHRIMP TACOS	630
Marinated Baja shrimp, cabbage slaw, avocado, cilantro, sesame, coconut aminos	
GREEK CHICKEN SALAD	660
Grilled chicken, lacinito kale, cucumber, cherry tomatoes, kalamata olives, feta cheese, pickled, red onions, red wine vinaigrette Substitute: Grilled Local Catch	

MAREA

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

Chef Victor Valencia

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

BY THE GLASS

SPARKLING

Mionetto, Brut, Prosecco, Treviso DOC, Italy
 Tattinger, Brut, "La Francaise", Reims, Francia
 Veuve Clicquot Ponsardin, Brut, "Yellow Label"
 Veuve Clicquot Ponsardin, Brut-Rosé, Reims, France

GLASS	BOTTLE
370	1,500
780	3,400
830	3,700
925	3,700

WHITE WINE

Villa Maria, Sauvignon Blanc, Marlborough, NZ
 Paco & Lola, Albariño, Rias Baixas, Spain
 Espacio en Blanco, Chardonnay, V. de Guadalupe, Mx
 Frank Family, Chardonnay, Napa Valley, U.S.A.

290	1,150
400	1,600
380	1,550
890	3,600

ROSE

Peré Anselme, Côtes de Provence, France
 Casa Madero, Cab. Sauv. "V," Valle de Parras

370	1,500
250	950

RED WINE

Erath, Pinot Noir, Willamette Valley, U.S.A.
 Madera 5, Nebbiolo, Valle de Guadalupe, México
 Beringer, Cab. Sauvignon. Knights Valley, U.S.A.

640	2,600
500	1,990
840	3,350

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

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
 Corona Light
 Modelo Especial
 Pacifico
 XX Amber
 Bohemia Viena
 Negra Modelo

150

DESSERTS

CHOCOLATE TARTAR

Orange Caramel, Cacao Ice Cream

320

BASIL PANNA COTTA

Cranberry and Passion Fruit Sauce

320

SORBETES

Seasonal Flavors

265

ICE CREAM

Vanilla, Chocolate, Coconut, Strawberry

265

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