

# MAREA

BY PLAYA BONITA

## TO SHARE

<b>SALMON GEISHAS</b> Salmon slices stuffed with cream cheese, miso and leek, dark beer, tempura and pico de gallo sauce <b>490</b>	<b>AVOCADO &amp; HUMMUS</b> Avocado and hummus cream, served with toasted cassava and plantain chips <b>395</b>	<b>IBERIAN HAM CROQUETTES</b> Stuffed with aniseed bechamel sauce with sweet chilli mayo <b>495</b>	<b>FISH CROQUETTES</b> Stuffed with fish bechamel, with nutmeg and tartar sauce <b>450</b>	<b>SQUID RINGS</b> Breaded, served with tartara sauce and lemon <b>495</b>	<b>SHRIMPS BASKET</b> Fried plantain stuffed with creole shrimp and avocado <b>550</b>
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## SALADS

<b>CAPRESE SALAD</b> Muzzarella cheese, cherry tomatoes, basil pesto and focaccia <b>490</b>
<b>CESAR SALAD</b> Lettuce accompanied by roast chicken, croutons, parmesan and cesar dressing <b>630</b>
<b>SHRIMPS CESAR SALAD</b> Lechuga romana acompañado de camarones al ajillo, parmesano, crutones y aderezo cesar <b>850</b>
<b>DI PARMA SALAD</b> Lettuce, slices of prosciutto di Parma, cherry tomatoes, blue cheese, almond praline, apple chips, sprouts and balsamic vinaigrette <b>840</b>

## FROM DE SEA

<b>MARINE TRILOGY</b> Peruvian ceviche, seafood rice and fish cracklings accompanied by tartar sauce and groceries chips <b>1190</b>
<b>MAHI MAHI FILLET</b> In white wine with sage and caponata  <b>1100</b>
<b>GRILLED SALMON (6oz)</b> Grilled accompanied by pigeon peas risotto with curry, flavored butter and grocery chips <b>890</b>
<b>FISH OF THE DAY</b> Fried or baked, marinated with ginger and coriander, served with green salad and fried plantains <b>1500/lb</b>
<b>SHRIMPS FROM SANCHEZ</b> With garlic, creole or coconut sauce with rice and fried plantain <b>990</b>
<b>SMOKED LOCAL OCTOPUS</b> Sautéed with garlic accompanied by mashed potatoes and smoked in bell <b>1130</b>
<b>SEAFOOD CASSEROLE</b> Cooked in seafood broth concentrate <b>1100</b>

## FROM DE LAND

<b>DOMINICAN BOWL</b> With chicken or stewed beef accompanied with rice and fried plantain, avocado tartar, stewed beans and concon rice <b>590</b>
<b>FUNGI CHICKEN BREAST</b> Accompanied by mashed cassava gratin with parmesan and mushroom sauce <b>800</b>
<b>CHICKEN CLASIC DOMINICAN MOFONGO</b> Plantains mashed with garlic and pork rinds, accompanied by chicken breast and pico de gallo <b>490</b>
<b>BRAISED BEEF RIBS (12 oz)</b> Cooked for 6 hours in wine, served with demiglace sauce and fried sweet potato <b>1790</b>
<b>GRILL BEEF STICK (8 oz)</b> To the grill accompanied with mash potatoe, tomatoe caviar and balsamic reduction <b>1850</b>
<b>BEEF PICAÑA (8oz)</b> To the grill accompanied with sauteed vegetables <b>1990</b>

## RICE AND PASTAS

<b>SEAFOOD RICE</b> White rice with seafood mix from the peninsula and oyster sauce <b>1100</b>
<b>MUSHROOM RISOTTO</b> Arborio rice, sauteed mushrooms, parmesan cheese and dark vegetable broth <b>850</b>
<b>HOMEMADE RAVIOLIS</b> Stuffed with ricota, spinach with four cheese sauce and black olive salt <b>690</b>
<b>SHRIMPS LINGUINI</b> With pomodoro sauce and basil  <b>850</b>
<b>PASTA MAKE IT YOURSELF</b> Spaghetti / Penne accompanied with pomodoro sauce, white sauce, pesto or alioli <b>450</b>

## RAW

<b>POKE BOWL</b> Fresh salmon dices, wakame, edamame, sushi rice, avocado, cucumber and radishes with a special sesame dressing <b>980</b>
<b>PERUVIAN CEVICHE</b> Mahi mahi of samana marinated in red tiger's milk, coconut oil and wide coriander with cancha corn and plantain chips <b>850</b>
<b>OCTOPUS CARPACCIO</b> Marinated with soy and mint sauce accompanied with onions cancha corn and green sprouts <b>690</b>
<b>TUNA TACOS</b> Corn tortilla, guacamole, tuna tartar with chipotle and soy sauce, ikura, onions and greens <b>780</b>

## HAND FOOD

<b>TUNA EMPANADAS</b> Stuffed with tuna and cheese accompanied with marinated olives <b>450</b>
<b>BEEF SANDWICH</b> Ciabatta bread, lettuce, tomatoe, provolone cheese, ham, omelete, garlic mayo and french fries <b>990</b>
<b>BURGER HOUSE</b> Grilled with provolone cheese, caramelized onion, bacon, arugula and secret sauce served with french fries <b>1050</b>
<b>CLASSIC BURGER</b> Grilled with cheddar, lettuce, onion, tomatoe and french fries <b>900</b>
<b>CRISPY CHIKEN BURGER</b> Tomato, avocado, coleslaw and barbecue sauce accompanied by French fries <b>690</b>
<b>CHICKEN FINGERS</b> Breaded and fried, with tartar sauce served with french fries <b>590</b>
<b>FISH FINGERS</b> Breaded and fried, with ketchuo served with french fries <b>790</b>



## VEGAN

<b>VEGAN POKE</b> Chickpeas, wakame, edamame, shari rice, avocado, cucumber and radish with sesame dressing <b>500</b>
<b>VEGAN BURGER</b> Bread, lentils meat, relish, and mushrooms and spinach sauce with alfalfa sprouts <b>550</b>
<b>FUSION HUMMUS</b> Chickpea cream with truffle oil, glazed carrots and focaccia <b>450</b>
<b>CORN EMPANADAS</b> Stuffed with creamy corn with vegetables and almond milk, accompanied by pomodoro sauce <b>350</b>

## CHEF'S SPECIAL (CONSULT)

### SOMETHING SWEET

<b>DOMINICAN CHOCOTORTA</b> Cream of hocolate cookies, caramel with ripe banana <b>430</b>
<b>TRENDY BROWNIE</b> Brownie with vainilla gelato <b>390</b>
<b>HOUSE FLAN</b> Classic coconut flan, accompanied by a vanilla touille and grated chocolate <b>290</b>
<b>DOMINICAN MAJARETE</b> Corn cream, with cinnamon foam and toasted coconut <b>350</b>
<b>VEGAN ICECREAM</b> Accompanied by coconut truffle <b>250</b>
<b>GELATOS</b> Vainilla, strawberry or chocolate <b>450</b>