

[mare'zia]

DINNER MENU

ENTRADAS | STARTERS

Guacamole
Sikil pak, maíz cancha, tostada de ajonjolí /
Sikil pak, toasted corn, and sesame tostada.

\$300
VG

Empanada de Camarón y Calamar / Shrimp & Calamari Empanada
Al horno de leña, chimichurri, alioli de lima /
Wood-fired, served with chimichurri and lime aioli.

\$300
G L SF

Mollejas / Grilled Sweetbreads
A la plancha, salsa criolla, tortillas hechas a mano de maíz criollo / Grilled
sweetbreads with criolla sauce and handmade heirloom corn tortillas

\$420
G SF

ENSALADAS | SALADS

Ensalada César / Caesar Salad
Lechuga mantequilla, aderezo de anchoa, burrata artesanal, jitomate
deshidratado, panko de ajo rostizado y mantequilla tostada / Butter
lettuce, anchovy dressing, artisanal burrata, sun-dried tomato, roasted
garlic panko, and brown butter.

\$390
G L

Vitelo de Tomate Heirloom y Ventresca de Atún / Heirloom Tomato & Tuna Belly Vitello
Alcaparrón, huevo de codorniz, chile California, almendras y albahaca /
Caperberries, quail egg, California chili, almonds, and basil.

\$500
G

Bowl Vegano / Vegan Bowl
Aguacate, camote local, espinaca, quinoa, aderezo tahini / Avocado, local
sweet potato, spinach, quinoa, tahini dressing.

\$360
VG V

AGREGAR | ADDITIONS

Camarones / Shrimp	\$295
Pollo / Chicken	\$170
Atún / Tuna	\$260
Salmón / Salmon	\$265

CRUDOS | RAW

Ceviche Be
Pesca del día, aceituna verde, ajo rostizado, habanero / Catch of the day,
green olives, roasted garlic, habanero.

\$460
R SF

Ceviche Mandarinina
Mandarina local, camote, pesca del día, camarón azul, habanero / Local
mandarin, sweet potato, catch of the day, blue shrimp, habanero.

\$460
R SF

Aguachile Tatemado / Charred Aguachile
Camarón azul, pepino persa, tostada de ajonjolí / Blue shrimp, persian
cucumber, and a sesame tostada.

\$460
R SF

TACOS & TOSTADAS

Taco de Rib Eye / Rib Eye Taco
Prime rib eye, tortilla hecha a mano de maíz criollo, queso manchego,
cebolla, quintoniles / Prime rib eye taco on handmade heirloom corn tortilla
with Manchego cheese, onion, and quintonil greens.

\$550
L

Taco de Marlín
Tortilla de harina, costra de mozzarella, mayonesa de chile meco, aguacate/
Flour tortilla, mozzarella crust, smoked chili mayo, avocado

\$320
G SF

Tostada de Atún Aleta Azul / Bluefin Tuna Tostada
Tostada de maíz inflado, mayonesa de miso blanco, aguacate, aceite de
chile guajillo, wakame / Bluefin tuna tostada with puffed corn, white miso
mayo, avocado, guajillo chili oil, and wakame.

\$445
SF

PIZZETTAS

Pizzetta De Camarón / Shrimp Pizzetta \$575
Masa madre al grill, passata, mozzarella artesanal, camarón local / Grilled sourdough base, passata sauce, artisanal mozzarella, and local shrimp.

Pizzetta De Aguacate / Avocado Pizzetta \$450
Masa madre al grill, passata, aguacate, jitomate deshidratado, mozzarella artesanal / Grilled sourdough base, passata sauce, avocado, sun-dried tomato, artisanal mozzarella.

ESPECIALES | SIGNATURE DISHES

Rigattoni N°50 \$450
Salsa de cebolla caramelizada, hongos porcini, shiitake y cremini, burrata / Caramelized onion sauce, porcini, shiitake, and cremini mushrooms, burrata.

Mezzelune & Maíz Dulce / Sweet Corn Mezzelune \$420
Bisque de langostino, pasta rellena de maíz dulce, camarón al grill / Stuffed pasta in langoustine bisque with grilled shrimp.

Pasta Orzo & Langosta \$850
Langosta, mascarpone, parmesano 12 meses, consomé de mariscos / Lobster orzo with mascarpone, 12-month Parmesan, and seafood consommé.

Hamburguesa Be \$450
Pan de papa, cebolla caramelizada, queso cheddar maduro, aderezo trufado, papas fritas / Beef burger on a potato bun with caramelized onion, aged cheddar, truffle dressing, and fries.

Camarón de Campeche al Grill / Grilled Campeche Shrimp
\$3.0 pesos el gramo / \$3.0 per gram
A la talla, ensalada de coles, pesto verde, sandía / Shrimp a la talla with slaw, green pesto, and watermelon.

Lobina / Sea Bass \$540
Salsa romesco, acelga, almendra, toronja, ajo rostizado / With romesco sauce, Swiss chard, almond, grapefruit, and roasted garlic.

Vacío 320 g / flank steak 320 g \$800
A las brasas, pepinillos de mostaza, puerro frito, cebolla confitada, jus / Grilled flank steak with mustard pickles, fried leek, confit onion, and jus.

4FU3QOS

FROM THE GRILL

Tierra | Land
\$3.5 pesos el gramo / \$3.5 per gram
New York Cowboy
Tomahawk - High Choice
Corte del día / Chef’s Choice Cut

Mar | Sea
\$2.5 pesos el gramo / \$2.5 per gram
Pesca del día / Catch of the day
Servido con salsa de su elección / served with your selected sauce

A la Talla Mantequilla
\$3.5 pesos el gramo / \$3.5 per gram
Langosta local / Local lobster

POSTRES | DESSERTS

Pastel de Dulce de Leche / Dulce De Leche Cake \$370
Al horno de leña, helado de plátano, nuez de pecana / Wood-red dulce de leche cake with banana ice cream and pecans.

Fresas con Crema / Strawberries & Cream \$280
Cheesecake, crema montada, fresas, helado de frutos rojos, crumble de cardamomo / Cheesecake with whipped cream, strawberries, berry ice cream, and cardamom crumble.

Flan Hecho en Casa / Homemade Flan \$280
Toffee, compota de guayaba, queso bola / House-made flan with toffee, guava compote, and Edam cheese.

Tabla de Quesos / Cheese Board \$400
Selección de quesos artesanales, ate de membrillo, mermelada de la casa, pan de pasas al jerez / Artisanal cheese selection with quince pastes, house jam, and sherry raisin bread.

Helado del Día / Ice Cream Of The Day \$240

G Gluten **VG** Vegano / Vegan **V** Vegetariano / Vegetarian **L** Contiene lácteos / Contains dairy
N Contiene frutos secos / Contains nuts **R** Se sirve crudo o parcialmente crudo / Served raw or partially raw
SF Contiene marisco / Contains shellfish

** Los platillos elaborados con huevo, carne o pescado crudo o semi crudo se comen bajo el riesgo del comensal. Precios en MXN - 16% de IVA incluido. Aceptamos: Mastercard, Visa y American Express. Se aplicará un servicio del 15% a todo Alimento y Bebida. / * The dishes prepared with egg, meat, raw or lightly cooked, must be ordered at your own risk. Prices in Mexican pesos - 16% IVA included. We accept: Mastercard, Visa and American Express. A 15% service fee will the charge to all Food and Beverage*