

WOODFIRE GRILL

SELECT FISH IS CAUGHT DAILY IN LOCAL WATER AND SERVED FROM OUR MARKET DISPLAY M/P
CLEANED AND GRILLED TO ORDER, SERVED WITH A SELECTION OF SEASONAL SAUCES AND GARNISHES

FROM THE SEA

LOBSTER "AL PASTOR" STYLE MARINATED IN FLAVORFUL TRADITIONAL AXIOTE SAUCE SERVED ON A HANDMADE CILANTRO TORTILLA, AVOCADO SAUCE AND PINEAPPLE COMPOTE	625
RED SNAPPER A LA PLANCHA SERVED WITH GRILLED POTATO, MEDITERRANEAN GRILLED VEGETABLES & FINE OLIVE OIL	285
PINTO SEABASS BUTTERFLY STYLE ROMAINE LETTUCE & CHERRY TOMATO SALAD, CHAMPAGNE VINEGAR, FINE HERBS	285
GRILLED GROUPE WHOLE FISH, ASPARAGUS, SWEET CUCUMBER	285
GRILLED LANGOSTINOS TANDOORI SPICE, CRUNCHY SHALLOT AND CAPER TOPPING, BASMATI RICE, SHERRY WINE	685
GRILLED SEAFOOD ASSORTMENT FOR TWO LOBSTER, CRAYFISH, TUNA STEAK, OCTOPUS, SHRIMP, SCALLOPS ACCOMPANIED GRILLED VEGETABLES AND A BAKED POTATO	1800
SEA WATER POACHED LOCAL SNAPPER TRIO OF CITRUS, STAR ANISE, BRAISED LENTILS, FENNEL CONFIT	295
MARINATED MARLIN KEBABS CARAMELIZED BUTTERNUT SQUASH, ROASTED SPINACH, SPICY ORANGE GLAZE	275

FROM THE LAND

MIXED GRILL OF MEAT AND POULTRY FOR TWO CHURRASCO BLACK ANGUS, LAMB RIBS, QUAIL, SAUSAGE, PORK LOIN AND CHICKEN BREAST ACCOMPANIED BY GRILLED VEGETABLES AND A BAKED POTATO	950
GRILLED BLACK ANGUS TENDERLOIN SAUTÉED WILD FRESH MUSHROOMS	415
CHICKEN SUPREME FOIE GRAS STUFFING, PROCCIUTO, "EVERYTHING" POTATO	225
QUAIL GUAJILLO CHILE AND HONEY REDUCTION, JICAMA AND PINEAPPLE SALAD	255

SIDES

ROASTED SPINACH	MEDITERRANEAN VEGETABLE NAPOLEON	BOILED NEW POTATOES
BASMATI RICE KUSHERY	GRILLED SWEET POTATO	
GRILLED ASPARAGUS	MORROCCAN FRIES	
70		

STARTERS

TUNA TARTAR SERVED WITH AN ASSORTMENT OF THE FINEST INGREDIENTS AND AN ASIAN TOUCH	195
CHARRED OCTOPUS GARLIC, PARSLEY, OLIVE OIL, LIME AND SEA SALT	185
BLUE PRAWN SCAMPI ROMA TOMATOES, THAI BASIL, WHITE WINE, OLIVE OIL, GARLIC	195
CAESAR SALAD SAUTÉED SHRIMP SERVED IN A PECORINO BASKET	195
MEDITERRANEAN SALAD ARUGULA, WATER MELON, GOAT CHEESE, BALSAMIC	195
LA MAREA SALAD MESCLUN GREENS, POACHED PEARS, BLUE CHEESE, WALNUTS, CHAMPAGE VINAIGRETTE	195
GREEK SALAD FETA CHEESE, MARINATED VEGETABLES, OLIVE OIL, LIME AND OREGANO	195

SOUPS AND PASTAS

LIME SOUP THE ORIGINAL RECIPE FROM MERIDA WITH CHICKEN BROTH, LIME ESSENCE AND SHREDDED CHICKEN BREAST	70
TRADITIONAL MARSEILLES BOUILLABAISSSE SELECT ASSORTED FISH AND SHELLFISH, POTATO, ROUILLE AND CROSTINI	195
OPEN RAVIOLI WITH ESCAMOLES MASHED POTATO WITH TRUFFLE ESSENCE, POACHED EGGS, AZADERO CHEESE FINE HERBS & OLIVE OIL	195
BUCATINI SCAMPI SAUTÉED SQUID WITH GARLIC, OLIVE OIL, TOMATO, PARSLEY AND WHITE WINE	195
FETTUCCINI WITH LOBSTER LOBSTER MEDALLIONS OVER FETUCCINI WITH A TOUCH OF FRESH MINT, OLIVE OIL AND SPICY PEPPERONCINI	395
FUSILI WITH ITALIAN SAUSAGE SAUTÉED SAUSAGE WITH OLIVE OIL, GARLIC, BROCCOLI AND WHITE WINE	195

ALL OUR PRICES ARE IN MEXICAN PESOS
V.A.T INCLUDED