

# La Marea

## Appetizers

### **Tempura and Sashimi Duo**

Sea Bass, Big Eye Tuna  
Wasabi Aioli, Soy Sauce  
\$160.00

### **Grilled Calamari “Al Ajillo”**

Shaved Garlic, Cilantro  
Toasted Focaccia  
\$140.00

### **Prosciutto di Parma Pizzeta**

Fresh Mozzarella, Italian Basil  
Extra Virgin Olive Oil  
\$160.00

### **Diver Scallop Carpaccio**

Avocado, Cucumber, Cilantro  
Jalapeño Pepper, Lime  
\$140.00

## Soups

### **Egyptian Lentil Soup**

Carrot, Spinach, Plantain, Queso Fresco  
\$140.00

### **Chilled Citrus Gazpacho**

Mint, Tangerine, Blood Orange Oil  
\$140.00

## Salads

### **Organic Mix Green Salad**

Hearts of Palm, Asparagus, Cherry Tomato  
Creamy Cilantro Dressing  
\$140.00

### **Mediterranean Salad**

Artisan Goat Cheese, Cucumber  
Avocado, Black Olive Crouton  
\$140.00

### **Arugula and Fig Confit Salad**

Granny Smith Apple Chips, Parmigiano Reggiano, Aged Balsamic  
\$150.00

Prices are quoted in Mexican currency and do not include 10% tax and 15% service charge

## Seafood and Fish

### **Slow Cooked Sea Food Stew**

Chardonnay, Crème Fraiche, Scallions, Leek, Parsley, Baby Potato  
\$310.00

### **Roasted Caribbean Boquinete**

Fresh Cherry Tomato and White Mushroom Ragout, Italian Basil Oil  
\$310.00

### **Black Grouper “A la Plancha”**

Crab Bisque Sauce, Stuffed Eggplant, Roasted Pepper  
\$310.00

### **Homemade Fettuccini Pasta with Lobster “Meatballs”**

Local Tomato Sauce, Epazote, Crushed Arbol Pepper, Pecorino Cheese  
\$450.00

## Meat & Game

### **Organic Chicken Paella**

Saffron, Spanish Chorizo, Sweet Peas, Piquillo Pepper, Parsley  
\$310.00

### **Braised Short Rib**

Guajillo Pepper Coulis, Seared Idaho Potato, Haricot Vert  
\$340.00

### **Tamaulipa’s Farm Baby Lamb Casserole**

Home Made Mole Poblano, Wilted Swiss Chard, Cous Cous Risotto  
\$340.00

### **Grilled Prime Aged Rib Eye Steak**

Sweet Corn Cream, Roasted Vegetables, Baby Onions, Chimichurri  
\$440.00

**It would be my pleasure to grant your dietary needs and  
Preferences...please advise your server.**

Mariana Pérez Executive Chef

