

MARE

Daily-Made Bread (choice of): 3

Oven-Baked Pita
Ardoino extra virgin olive oil, pomegranate molasses

Whole Wheat Focaccia
smoked olive oil, Modena balsamic vinegar

Mixed Olives 8

chili, oregano, extra virgin olive oil

TO START

Spanish Chorizo Croquetas 12
garlic aioli

MARE Chopped Salad* 19
avocado dressing, pomegranate, crispy quinoa

Feta Salad* 19
black olives, fresh tomatoes, red onion,
Mediterranean oregano

Crispy Calamari 22
lemon garlic aioli, chili salt

***ADD on:** chicken breast \$10 | shrimp \$9

PLATES

Falafel & Kale Bowl 20
hummus, pomegranate, mixed grains

Arugula Pesto Rigatoni 20
aged parmesan, stracciatella

Mare Burger 20
cheddar, sweet onions, fries

Chicken Club Sandwich 22
smoked maple bacon, sourdough, roasted garlic aioli

Grilled Red Snapper 21
mixed greens, avocado dressing

MARE Steak & Fries 38
10oz prime wagyu beef
lemon-herb butter sauce, fries
**Add \$20 to set menu

SIDES

Za'atar Fries 10

Roasted Broccolini 16
sundried tomatoes

TO FINISH

Seasonal Sorbet (2 scoops) 6

Gelato (2 scoops) 8

Tiramisu 14

MARE SET LUNCH

\$28

Choose ONE STARTER and ONE PLATE

**Additional charge for set menu

Prices listed reflect full-size à la carte portions.

BEER

Peroni 10
"Nastro Azzurro"
Pale Lager, Italy, 5.6% ABV

The Tank Brewing Co. 12
"La Playita"
Pilsner, Miami, 5.1% ABV

La Tropical 12
"La Original"
Amber Lager, Miami, FL, 4.5% ABV

SPARKLING WINE

Cava 16
Raventós i Blanc, "De Nit" Rosado
Catalonia, Spain 2022

WHITE WINE

Albariño 15
Fento, "Bico Da Ran" –
Rías Baixas, Spain 2023

Vermentino 13
Pala, "Soprasole" – Sardinia, Italy 2023

Chardonnay 19
Stags' Leap – Napa Valley, CA 2023

RED WINE

Carignon/Grenache 13
Château d'Oupia, "Les Hérétiques" –
Languedoc, France – 2023

ORANGE WINE

Muscat 15
Château Maris, "Rare Orange" Organic –
Languedoc, France – 2023

COCKTAILS

Aperol Spritz, aperol, cava, sparkling water 16

Negroni, gin, Campari, vermouth 16

Mare 50/50, gin, vermouth blend,
pear eau-de-vie, white balsamic lemon oil,
blue cheese 16



