

# MARE

BY DAVID MYERS

Mare is a tribute to the Mediterranean coastal lifestyle and cuisine that Gypsy Chef David Myers has come across on his travels. And just as he shares his personal travel memories and inspiration with you, our menu consists of small to large sized plates ideal for you to share with each other.

## SNACKS

|                                                                          |   |                                                                             |    |
|--------------------------------------------------------------------------|---|-----------------------------------------------------------------------------|----|
| <b>Whole Wheat Focaccia</b><br>smoked olive oil, modena balsamic vinegar | 6 | <b>Heirloom Tomato Crostini</b><br>stracciatella, sourdough, crispy quinoa. | 10 |
| <b>Mixed Olives</b><br>oregano, garlic, aleppo pepper                    | 5 | <b>Spanish Chorizo Croquetas</b><br>garlic aioli                            | 12 |

## STARTERS & SALADS

|                                                                                                                |    |
|----------------------------------------------------------------------------------------------------------------|----|
| <b>Crispy Calamari</b><br>lemon garlic aioli, chili salt                                                       | 19 |
| <b>Lamb Meatballs</b><br>mint tzatziki, harissa chili crisp                                                    | 22 |
| <b>Tuna Tartare*</b><br>white balsamic ponzu, shiso leaves, rice cracker                                       | 23 |
| <b>Feta Salad</b><br>kalamata olives, heirloom tomatoes, red onion, mediterranean oregano                      | 19 |
| <b>Falafel &amp; Kale salad</b><br>hummus, pomegranate, mixed grains                                           | 19 |
| <b>Aged Cheese Selection</b><br><i>goat cheese, manchego, brie, gruyere</i><br>served with focaccia and olives | 19 |
| <b>Charcuterie Plate</b><br><i>salami, prosciutto, chorizo</i><br>served with focaccia and olives              | 19 |

## SIDES

|                                                                                     |    |
|-------------------------------------------------------------------------------------|----|
| <b>Truffle Fries</b><br>aged parmesan                                               | 10 |
| <b>Patatas Bravas</b><br>fermented fresno sauce, garlic aioli.                      | 10 |
| <b>Grilled Asparagus</b><br>smoked oil, lemon                                       | 12 |
| <b>Heirloom Tomato Salad</b><br>tomato vinaigrette, crispy quinoa, smoked olive oil | 12 |

## MAINS

|                                                                               |    |
|-------------------------------------------------------------------------------|----|
| <b>Arugula Pesto Rigatoni</b><br>aged parmesan, stracciatella, cured egg yolk | 25 |
| <b>Grilled Sea Bass</b><br>harissa aioli, arugula salad                       | 38 |
| <b>Roasted Salmon</b><br>sundried tomato butter sauce, arugula salad          | 42 |
| <b>Charred Octopus</b><br>romesco sauce, crispy onion                         | 39 |
| <b>MARE Burger*</b><br>onion and lettuce salad, gruyere cheese, fries         | 25 |

## MARE CLASSICS

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| <b>Mezze Platter</b><br>hummus, falafel, feta, pita                     | 23 |
| <b>MARE Chopped Salad</b><br>tahini dressing, pomegranate               | 20 |
| -----                                                                   |    |
| <b>Spaghetti Arrabbiata</b><br>half burrata, smoked olive oil           | 26 |
| <b>MARE Steak &amp; Fries*</b><br>10 oz NY strip, lemon and herb butter | 56 |
| <b>Chicken Shish Kebab</b><br>roasted cherry tomato salad               | 34 |

\*Eating raw or undercooked fish, shellfish or meat increases the risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any food allergies before you order\*

A 20% service charge, 7% sales tax and a 2% Miami Dade Food and beverage tax have been added for your convenience.





