

VICEROY

ZIHUATANEJO

La Marea Restaurant



La Marea Restaurant is a culinary adventure, serving superb Pacific-Mediterranean fare for dinner, “al fresco” on the beach, or in our newly renovated patio and dining room. The main dining room’s open kitchen format allows front-row proximity to the lively culinary action, while the bar’s convivial atmosphere and an outdoor deck area provide equally attractive alternatives while dining in Zihuatanejo. A private air conditioned Cava-Private Dining Room for up to eight guests, along with Family-Style dining are available.

Appetizers

TUNA TARTAR

Mediterranean Spices, Home Made Wasabi Sorbet **210**

CHARRED OCTOPUS

Capers, Garlic, Parsley, Sea Salt, Olive Oil **210**

MAHDIA SALAD

Watermelon, Arugula, Goat Cheese, Balsamic Vinegar, Pine Nuts **190**

GREEK SALAD

Feta Cheese, Marinated Vegetables, Lime, Oregano, Olive Oil **190**

GRILLED SEA SCALLOPS

Foie Gras ‘A la Plancha’, Crispy Prosciutto, Port Reduction **250**

GREEN SALAD WITH PROSCIUTTO

Sugar-Coated Fig, Nuts, Cherry Tomatoes, Balsamic Dressing **190**

Soups

CLASSIC ONION

Swiss Cheese, Croutons **140**

SEA FOOD BISQUE

Capuccino Style **160**

Pastas and Risotto

MALTAGLIATTI

Sea Food, Garlic, Cream, Habanero Essence, Mint **325**

PENNE PORCINI

Shrimp, Prosciutto, Porcini, Parmesan Cheese, Cream **325**

GREEK LINGUINI

Calamata Olives, Oregano, Cherries Tomatoes, Feta Cheese, Olive Oil **220**

TAGLIATELLE WITH JUMBO SHRIMP

Tomato Pesto, Parmesan Cheese, Pine Nuts and Asparagus **340**

WILD FRESH MUSHROOMS RISOTTO

Roasted Artichoke, Parmesan Cheese, White Wine, White Truffle Oil **240**

LOCAL VEGETABLE RISOTTO WITH CATCH OF THE DAY

Squash Blossom, Poblano Pepper, Fresh Corn and Pumpkin, Fresh Cheese **320**

From the Sea

GRILLED MAHI-MAHI WITH SQUID

Artichoke, Mushroom, Tomato, Asparagus, Black Butter Capers Sauce **340**

SEARED YELLOWFIN TUNA

Harissa Sauce, Spinach, Bell Pepper, Mashed Potato, Truffle Essence **280**

CRISPI RED SNAPPER

Served on black Paella with Shrimp, Bell Pepper and Peas **360**

SEAFOOD PAELLA (2 pers.)

Lobster, Langoustine, Octopus, Shrimp, Baby Scallops, Mussels **860**

Poultry

ROASTED BREAST DUCK & LEG CONFIT

Sautéed Spinach, Apple, Honey & Ginger
Sauce **420**

ROASTED QUAIL FINE HERBS

Mashed Potatoes with Bell Pepper, Pancetta
White Truffle Oil and Baby Vegetable **210**

ROASTED ORGANIC CHICKEN

Mediterranean Spices, Grilled Vegetables
Baked Potato **210**

Meats

BLACK ANGUS RIB EYE

Gratin Potatoes, Julienne Vegetables
Fine Herb Butter **500**

ROASTED RACK OF LAMB

Asparagus, Sautéed Tomato and Cous Cous **450**

KUROBUTA PORK CHOP

Brussels sprouts, Baby Onion and Baby Potatoes
Dijon Mustard Sauce **325**

Pizzas

**MARGARITA 180/ HAWAIIAN 210/ PEPPERONI 210/ SEA FOOD 320/
GRILLED VEGETABLE WITH CHEESE 210**

Rice

BOMBA 190

Saffron, Chicken, Peppercorn, Vegetables

RED, BLACK & WHITE 220

Flank Steak, Portobello, Pepper Sauce

BASMATI 180

Lentils, Chickpeas, Caramelized Onion, Olive Oil

Sides 60

**SAUTÉED SPINACH, GARLIC
POTATOES, CALAMATA OLIVES, CHIVES
MEDITERRANEAN VEGETABLES
SAUTÉED MUSHROOMS**

MAC & CHEESE

Cheddar, Swiss, Parmesan and Cream Cheese

ALL PRICES ARE IN MEXICAN PESOS / TAXES ARE INCLUDED