



# MENU

LA MAREA RESTAURANT  
*Alejandro Salgado, Head Chef*

## *Entrees*

### **Grilled Caesar Salad**

Fire-kissed hearts of romaine lettuce, drizzled with a rich Caesar dressing, topped with a crispy Parmesan tuile.

### **Tuna "Tostada"**

Crispy tostada topped with raw bluefin tuna, wakame seaweed, and avocado, served with ponzu-truffle sauce and jalapeño aioli.

### **Beef Tartare "Al Pastor"**

Hand-cut beef tartare infused with "al pastor" sauce, complemented by pineapple pico de gallo and a smooth pineapple purée.

### **Mushroom Ceviche**

An earthy twist on a classic, with a medley of wild mushrooms and "leche de tigre" for a refreshing yet umami-rich dish.

### **Castacan Tamal with Charro Bean Sauce**

Traditional tamal with crispy castacán, bathed in a hearty charro bean sauce and topped with tangy sour cream and crumbled Cincho cheese.

### **Baby Squid & Xcatic Risotto**

Creamy risotto infused with Xcatic pepper purée, accented with fresh epazote, and crowned with crispy fried baby squid.

### **Black Seafood "Chilpachole"**

A savory seafood stew enriched with black "recado", epazote, and chochoyotas, delivering deep, smoky flavors in every bite.

### **Beef Oxtail "Fideos"**

Tender braised beef oxtail served over noodles, served with smoky chipotle meco, and finished with a touch of sour cream and crumbled Cincho cheese.



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## Main Course

### Duck & Mole Amarillito

Tender duck confit served on a “tamal colado” with mole amarillito, garnished with fresh purslane and vibrant organic radish.

### Trout a la Talla “Taco”

Smoky salmon trout served on a fragrant cilantro tortilla, topped with pickled onions and crispy chicharrón for a flavorful crunch.

### Fish with Amaranth & Coconut Mole

Delicate sea bass slow-cooked to perfection, served with creamy coconut mole, amaranth, pine nuts, almonds, fresh watercress, and a refreshing lime air.

### Portobello with Tamarind Mole

Crispy breaded Portobello with tangy tamarind mole, served alongside a refreshing cactus salad.

### Shrimp with Green “Huatape”

Succulent shrimp in vibrant green huatape sauce, accompanied by esquites purée, whole esquites, and a hint of capers.

### Lechón Cochinita

Savor the richness of suckling pig confit, served with spicy xnipec and a velvety black bean purée.

### Ribeye with Black Recado Sauce

Juicy ribeye steak, grilled to perfection and draped in smoky black recado sauce, served with holly leaf chimichurri and roasted potatoes.

### Short Rib “Birria”

Tender braised short rib served with roasted avocado and a zesty green sauce, offering a flavorful twist on classic birria.

## SIDES

Grilled Vegetables

Corn Kernel Esquites with Truffle

Roasted Broccoli with Parmesan Cheese & Chili Flakes

Fried Plantains with Goat Cheese, Sour Cream & Lemon Zest

VICEROY  
RIVIERA MAYA