

Marea

A S I A B A R

STARTERS

Wakame salad with
fried Saint Jacques mussels
avocado mousse and sesame
a, b, c | 150 g | BGN 24

Salad with egg noodles and
marinated shrimps
radish, ginger, sprouts, soy
mayonnaise
a, b, c, e, f | 150 g | BGN 17

Octopus carpaccio
micro plants, edamame,
pickled turnips, ginger mayo
150 g | BGN 26

SUSHI

a, b, c, d, e, f

Futomaki spicy tone
6 rolls | BGN 17

Futomaki with fried chicken
and mango chili
with sesame seeds
6 rolls | BGN 14

Futomaki geisha
mango, cucumber, avocado,
Philadelphia
6 rolls | BGN 14

Uramaki dragon
smoked salmon, eel,
Philadelphia
8 rolls | BGN 20

Nigiri umami
sea bass, smoked eel,
avocado, salmon caviar
4 rolls | BGN 20

Sashimi tuna
100 g | BGN 22

Sushi set
30 rolls | BGN 70

DISHES

Gyoza with duck
mango chili sauce and soy
mayonnaise
a, b | 200 g | BGN 25

Fried chicken Katsu
curry rice, soy mayonnaise
a, b | 200 g | BGN 22

Fried pork fillet in sweet
and sour sauce and roasted
sesame, white rice and
coriander
a, b | 250 g | BGN 24

Shrimp tempura
a, b, e | 200 g | BGN 30

Fried Curry Wontons
mango chili sauce and soy
mayonnaise
a, b, f | 200 g | BGN 19

Spring rolls with vegetables
mango chili sauce and soy
mayonnaise
a, b, f | 200 g | BGN 18

DESSERTS

Ask your waiter

