



MARÉ

— BRUNCH MENU —

PLATTERS

CHILLED SEAFOOD & CROSTINI - 23

Includes the following:

OYSTERS

with oregano mignonette

CHILLED SHRIMP

with fennel and chili

AMBERJACK CRUDO

with persimmon, celery and grape

MUSSEL CONSERVA

with saffron and new potato

FRUITITÉ - 15

includes the following:

FRUIT

raw and cooked

PASTRIES

olive oil pannetone
and rosemary shorbread

GREEK YOGURT

with almond crumble



EGGS & SUCH

SOFT SCRAMBLED EGGS - 9

with guanciale crostini

with caviar \$17

SEA URCHIN DEVEILED EGGS - 12

PASTA "MATIN" - 11

with sausage, tomato and a egg yolk

CRÉME FRAICHE TORTILLA ESPANOLA - 9

with caramelized onion, kale, potato and a piquillo relish

BLACK PEPPER FRENCH TOAST - 9

with pork belly-fig marmalade and oregano syrup

add an egg \$1

WARM CHICKPEA PANCAKES - 8

with echire butter, date-lemon jam and tuaca reduction

LOBSTER OMELET - 15

with chervil, gherkins, capers and creme friache

CRAB & YOGURT STRATA - 14

with apple, harrisa, hazelnut and celery

CARROT SHASHOUKA - 9

with orange puttanesca and pomegranate

SKIRT STEAK - 19

with sunny side egg, smashed new potato and bold aioli

TROUT A LA PLANCHA - 19

with pancetta, walnut and brown butter gribiche

POACHED EGGS & CHORIZO - 12

with asparagus, griddled baguette and red wine béarnaise

SALADS

ARUGULA - 12

with caper, date, shaved red onion
and roasted lemon vinaigrette

CRUDITÉ - 11

with shaved raw and poached vegetables,
almond romesco and yogurt ranch

WINTER SALAD - 13

with charred and raw romaine, squash, caper,
peppers, grapes and a dried apricot puree

SHELLFISH - 19

CHOOSE YOUR SHELLFISH:

clams, black mussels, or shrimp

CHOOSE YOUR BROTH:

leek and white wine, tomato fennel, basil pistou,
spicy sausage romesco, or vadouvan curry and green apple

