

## Art and Science

“Curiosity” is what made me want to know how it would be to taste a cocktail with a fork and knife.

This same “curiosity” made me discover how physics and chemistry can be used in the making of cocktails

This “curiosity” led me to create a plate and a cocktail

“Curiosity” brought me here, and I hope it will do the same with you

Molecular Mixology by Douglas Beedoo

### MARLIN SPECIALTY COCKTAILS

#### HORS CONCOURT

(BURNETT’S GIN, PEARS PUREE, TANGERINE & SAFFRON).....\$ 14

#### JOHNNY BERRY

(J.W.BLACK LABEL & CARAMELIZED MIX BERRYS).....\$ 14

#### CINDERELLA IN PARIS

(SMIRNOFF GREEN APPLE VODKA, FROZEN WATERMELON CUBES SHAKEN WITH SOUR APPLE LIQUEUR).....\$ 12

#### RED MARY

(ABSOLUT PEPPER SHAKEN WITH STRAWBERRY, TOMATO JUICE & SWEET AND SOUR).....\$ 16

#### KIR MIDORI

(CHANDON BRUT & MIDORI).....\$ 14

#### GINGER BRUT

(SMIRNOFF, GINGER N SUGGAR TOPPED W CHANDON BRUT).....\$ 14

#### TOKIO

(SAKÊ, SOHO & SWEET AND SOUR).....\$ 12

#### HORIOSHI III

(SAKÊ, MIDORI, SWEET AND SOUR & APPLE JUICE).....\$ 12

#### SPANISH CAMEL

(SOBIESKI CAMEL VODKA, KAHLUA, BANANA LIQUEUR & CREAM).....\$ 14

#### AMARETTO STONE SOUR

(AMARETTO, COINTREAU, SWEET & SOUR TOPPED ORANGE JUICE).....\$ 12

#### BIG APPLE DAIQUIRI

(BACARDI BIG APPLE, SWEET AND SOUR & GRENADINE).....\$ 12

#### BRAZILIAN-TINI

(LEBLON CACHACA, SWEET AND SOUR & LIME JUICE).....\$ 13

#### MANJERONA MOJITO

(BIG APPLE BACARDI, BASIL LEAVES, GINGER, SWEET AND SOUR & CLUB SODA).....\$ 14

### MARLIN EXOTIC CAIPIROSKAS

#### ASIAN DUB \*

(STOLICHNAYA, CHERRY TOMATO, BASIL, TABASCO & SWEET AND SOUR).....\$ 14

#### SAMBA \*

(BELVEDERE, TANGERINE, GRAPES, GINGER & BASIL).....\$ 15

#### BOSSA NOVA \*

(CIROC COCONUT, PINEAPPLE, ROSEMARY & SWEET AND SOUR)..... \$ 15

#### FUNKADELIC \*

(STOLICHNAYA, STRAWBERRY, MINT LEAVES & HOMEMADE PEPPER SUGAR)..... \$ 15

#### R&B \*

(BELVEDERE, CHERRYS & HOMEMADE PEPPER SUGAR)..... \$ 15

**JAZZ \***

(KETEL ONE ORANGI, FRESH LIMES & SUGAR).....\$ 15

*\* MAKE YOUR CHOICE WITH SAKE OR LEBLON CACHACA*

**MARLIN MARGARITAS**

**PREMIUM MARGARITA**

(DON JULIO BLANCO, GRAN MARNIER, SWEET AND SOUR & LIME JUICE) .....\$ 16

**BANANA & CINNAMON FROZEN MARGARITA**

(CUERVO TEQUILA, BANANA, TRIPLE SEC, SWEET AND SOUR & CINNAMON SUGAR RIM).....\$ 13

**MANGO AND BASIL MARGARITA**

(HERRADURA ANEJO TEQUILA, MANGO PUREE WITH BASIL, TRIPLE SEC & SWEET AND SOUR).....\$ 13

**PEACH AND CHERRY MARGARITA**

(CUERVO TEQUILA, PEACH PUREE, CHERRYS, TRIPLE SEC & SWEET AND SOUR).....\$ 13

**MARLIN MOJITO**

**PINEAPPLE MOJITO**

(FLOR DE CANA RUM, MINT LEAVES, PINEAPPLE, SWEET AND SOUR & SODA).....\$ 14

**BROWN MOJITO**

(BACARDI RUM, MINT LEAVES, MUSKOVATO SUGAR, SWEET AND SOUR & SODA).....\$ 14

**VANILLA PINEAPPLE MOJITO**

(ABSOLUT VANILLA VODKA, MINT LEAVES, PINEAPPLE, SWEET AND SOUR & SODA).....\$ 14

**WATERMELON MOJITO**

(BACARDI BIG APPLE, MINT LEAVES, WATERMELON, SWEET & SOUR AND SODA).....\$ 14

**SHOOTERS**

**BANANA SPLIT**

(AMARETTO, DEKUYPER BANANA & COCOA LIQUEUR).....\$ 12

**B52**

(BAILEYS, KAHLUA & GRAN MARNIER).....\$ 12

**TEST TUBE BABY**

(DEKUYPER PEACHTREE LIQUEUR, BAILEYS & GRENADINE)....\$ 12

**VODKA**

ABSOLUT & FLAVORS "SWEDEN" .....\$ 11

CHOPIN "POLAND" .....\$ 14

CIROC & FLAVORS "FRANCE" .....\$ 12

BELVEDERE & FLAVORS "POLAND" .....\$ 14

EFFEN BLACK CHERRY "HOLLAND" .....\$ 12

GREY GOOSE & FLAVORS "FRANCE" .....\$ 15

KETEL ONE & FLAVORS "HOLLAND" .....\$ 14

STOLICHNAYA & FLAVORS "RUSSIA" .....\$ 12

HANGAR ONE "USA" .....\$ 13

SMIRNOFF & FLAVORS "RUSSIA" .....\$ 9

**TEQUILA**

DON JULIO 1942..... \$ 35

DON JULIO "BLANCO"..... \$ 14

DON JULIO "ANEJO"..... \$ 16

JOSE CUERVO "GOLD".....\$ 9

HERRADURA ANEJO..... \$ 13

PATRON "SILVER" ..... \$ 14

**WHISKEYS**

CROWN ROYAL "CANADIAN"..... \$ 12

KNOB CREEK "SMALL BATCH" ..... \$ 14

MAKERS MARK.....\$ 13

JACK DANIEL'S "TENNESSEE" ..... \$ 12

JIM BEAM "BOURBON"..... \$ 9

JAMESON "IRISH" .....\$ 11

## SCOTCH

MACALLAN "12"..... \$ 20  
MACALLAN "18"..... \$ 40  
OBAN "14"..... \$ 22  
GLENFIDDICH "12"..... \$ 14  
GLENMORANGIE "10"..... \$ 15  
J.W. BLACK LABEL "12"..... \$ 15  
J.W. GOLD LABEL "18"..... \$ 25  
J.W. BLUE LABEL "21"..... \$ 55  
CHIVAS REGAL "12".....\$ 15  
CHIVAS REGAL "18".....\$ 26

## COGNAC

HENESSEY *PARADIS*..... \$ 160  
HENESSEY *X.O.*..... \$ 47  
HENESSEY *V.S.O.P.*..... \$ 21  
COURVOISIER *V.S.O.P.*..... \$ 17  
REMY MARTIN *V.S.O.P.*..... \$ 21

## GIN

BOMBAY SAPPHIRE..... \$ 11  
BURNETT'S..... \$ 8  
HENDRICK'S..... \$ 12  
TANQUERAY..... \$ 9  
NOLET'S..... \$ 12

## RUM

CAPITAN MORGAN..... \$ 9  
BACARDI..... \$ 10  
FLOR DE CANA..... \$ 8  
LEBLON CACHAÇA..... \$ 10  
ZAFRA "21 YEARS"..... \$ 12  
10 CAN..... \$ 9

## CORDIALS & LIQUORS

GRAN MARNIER..... \$ 11  
CHAMBORD..... \$ 11  
SAMBUCA ROMANA..... \$ 9  
BAILEYS..... \$ 10  
GOLDSCHLAGER..... \$ 10  
DRAMBUIE..... \$ 9  
CAMPARI..... \$ 10  
FERNET BRANCA..... \$ 10  
COINTREAU ..... \$ 11

## SOFT DRINKS

RED BULL..... \$ 5  
JUICES..... \$ 4  
(PINEAPPLE & BASIL / PEACH &  
CHEERY/CRANBERRY/ORANGE/APPLE)  
SOFT DRINKS..... \$ 3

## AFTER DINNER DRINKS

ESPRESSO..... \$ 4  
ESPRESSO & CARAMEL..... \$ 5  
ESPRESSO & LIQUOR..... \$ 6  
CAPUCCINO..... \$ 5

## FINGER FOOD

### STUFFED GRAPE LEAF

(WITH BRIE AND APRICOT DRIZZLED WITH A REDUCTION OF  
WHITE WINE AND DRY VERMOUTH)..... \$ 14

**MINI BROCHETTE**.....\$ 18

VEGETARIAN (SLICES OF GRILLED ZUCCHINI AND CARROTS  
ACCOMPANIED BY FRESH MOZZARELLA)

*SHIRMP* (GRILLED SHIRMP WITH SESAME, LYCHEE AND CHERRY TOMATOES)

*FISH* (BASS CUBES GRILLED SALMON WITH LIME AND TANGERINE ACCOMPANIED BY LEMON SPRINKLED WITH PAPRIKA)

**TEMPURA SHIRMP**

(BREADED SHIRMP TEMPURA WITH COCONUT SHAVINGS ACCOMPANIED BY ASIAN INFUSED SAUCE)..... \$ 18

**MINI BURGER SLIDERS**

(FILET MIGNON MEDALLIONS SERVED ON DELICATE PUFF PASTRY WITH A DALLOP OF YOGURT AND FRESH LEMON ZEST).....\$ 20

**FILET OF LAMB SKEWER**

(TENDER SLICES OF LAMB LOIN SERVED WITH RED WINE REDUCTION ON A BED OF BABY POTATOES).....\$ 18

**LOLLIPOP CHICKEN WINGS**

(MARINATED WITH WHITE WINE AND FRESH HERBS, FLAMBEED WITH KIRSCH AND CHERRY).....\$ 14

**WRAPPED FRESH ASPARAGUS**

(WITH PROSCIUTTO AND HOLLANDAISE SAUCE)..... \$ 14

**TARTAR OF SALMON**

(WITH FRESH HERBS AND WHITE GRAPE JUICE ON A BED OF GREEN APPLE AND RADISH THREADS)..... \$ 14

**SAUTEED MUSHROOMS**

(SHIMEJI, SHITAKE AND PORTOBELLO MUSHROOM SAUTEED, WITH BAKED PROSCIUTTO SLICES AND MINI CROUTON CIABATTA BREAD)..... \$ 18

**DELIZIE D`ITALIA**

(PROSCIUTTO DI PARMA, SPECK, SALAMI, GRANA PADANO CHEESE SERVED WITH ROSEMARY OLIVE OIL, TRUFFLE HONEY AND MIX OF TOAST)..... \$ 20

**DESSERTS**

**ALMOND CHOCOLATE MARTINI**

(CHOCOLATE MARTINI, HALZENUT CREAM, CRUSHED ALMONDS, BAILEYS, ESPRESSO SERVED WITH LADY FINGERS FOR DUNKING)..... \$ 12

**CARTOCCIO FRUIT**

(PEAR, KIWI, STRAWBERRY AND PEACH COOKED IN LEMON JUICE WITH BASIL, COGNAC AND SPICES SERVED WITH RASPBERRY SORBET)..... \$ 12

**FRENCH TOAST**

(THICK SLICES OF BREAD SOAKED IN PORT WINE, VANILLA AND MILK SAUTEED IN WARM ORANGE SYRUP SERVED WITH CINNAMON ICE CREAM )..... \$ 12

**ROMEO & JULIET**

(CUBES OF SPICY GUAVA PASTE SERVED WITH WARM CREAM CHEESE)..... \$ 12

**TASTING MENU**

**ROLLS ROYCE**

(MINI BROCHETTE, WRAPPED FRESH ASPARAGUS, STUFFED GRAPE LEAF AND FRUIT CARTOCCIO)..... \$ 47

**SAO PAULO**

(MINI BURGER SLIDERS, FILET OF LAMB SKEWER, LOLLIPOP CHICKEN WINGS AND FRENCH TOAST)..... \$ 52

**MINAS GERAIS**

(SALMON TARTAR, SAUTEED MUSHROOMS, TEMPURA SHIRMP AND ROMEO & JULIET)..... \$ 50

CONSUMER ADVISORY:

THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS AS MET, POULTRY, FISH, SHELFISH, AND EGGS MAY INCREASE YOUR RISK OF FOOD BONNE ILLNESS