



MARADENTRO

(Est. Studio City, April 2015)

Ostiones del Día

dressed with mezcal mignonette ½ **dz mkt**

Guacamole de Langosta – hass avocados, serranos, red onion, cilantro, lobster, nueske bacon, chips **13**

Crabiqueso – melted cotija, parmesan, oaxaca, house chorizo, poblanos, mushrooms, lump crab, chips **12**

Dip Duo – Lobster Guacamole and Crabiqueso **18**

Oysters “Rajafeller” – oysters, spinach, rajas poblanas, queso añejo **17**

Maradentro House Salad – butter lettuce, goat feta cheese, sweet 100 tomatoes, avocado, spicy pistachios, pomegranate seeds, pistachio-avocado dressing, cotija-pesto crostini **11**

Camarón Pelao – Mexican sweet shrimp, serrano-lime aioli, old school cocktail sauce **18**

Gringas de Camarón – chile morita marinated shrimp, oaxaca cheese, Yxta salsa brava, avocado salsa, red onions, cilantro, flour tortillas **14**

Tacos de Langosta – lobster, oaxaca cheese, pico de gallo, chile de arbol aioli, crispy flour tortilla **18**

Pan de Tuna – sashimi grade ahi, avocado-wasabi spread, micro wasabi greens, fried shallots, ciabatta **15**

Tostadas de Ceviche – Chef Jose's choice of seafood, cilantro, onions, pineapple, serrano, citrus **13**

Hamachi Three Ways – cascabel ponzu, chile piquín rub, avocado wasabi **16**

Fish Sandwich – grilled white fish, chile piquín rub, Mexican cole slaw, jalapeño tartar, red onions, tomatoes, pickles **14** (add potato chips \$3)

Surf and Turf – Lobster Taco and Filet Mignon Taco pearl onion, poblanos, avocado, molcajete salsa **17**

Chef Jose's Carnitas – slow cooked natural pork, guacamole, Yxta salsa brava, market vegetables, tortillas **22**

Fideo del Mar – linguini, jumbo scallops, shrimp, clams, sweet peas, baby carrots, huitlacoche, queso cotija, chipotle cream **24**

Chile Relleno de Siete Mares – poblano chile, shrimp, scallops, mussels, white fish, clams, tomato-chile broth, ciabatta **24**

Pescado del Dia – today's fresh catch **mkt**

SIDES

House Kennebec Potato Chips **6**

Market Vegetables **9**

Ejotes con Ajo – blue lake green beans, brown butter, crispy garlic chips **9**

Arroz Salvaje – wild rice, dried cranberries, chayote **4**

DRINKS

Assorted Mexican Sodas

Tamarindo Lemonade (one refill) **3.5**

Organic Black Iced Tea/ Hot Tea **3.5**

Zona Rosa Coffee **4**

Evian Still / Badoit Sparkling Water **4**

We politely decline substitutions—modifications at Chef's discretion. Please notify us of any food allergies.

Consuming raw or under-cooked meats, poultry, and seafood may increase your risk of food-borne illness.

We are proud to plate our food on Heath Ceramics.

Corporate Executive Chef/Partner Jose Acevedo

11929 Ventura Boulevard
Studio City, California 91604
818-358-3423
www.maradentrorestaurant.com

(sc 04/15)



BARADENTRO

TRAGOS

Maradentro Margarita.....	12
partida blanco tequila, passion fruit simple syrup, black lava salt	
The SMP.....	11
shishito, mango, pisco barsol	
Tamarindo Tea.....	13
casamigos silver tequila, fresh tamarind, lemon juice, crema de mezcal float	
White Sand Sangria.....	11
el tesoro reposado tequila, white wine, fresh fruit	
Laurel Canyon Burro.....	12
whiskey, ginger syrup, maple syrup, lime juice, ginger beer	
Michelada del Mar.....	10
dos equis amber, house michelada mix, shrimp	

Cocktails by Cesar Arenas

CHELAS

Abita Purple Haze, New Orleans, 4.2% draft.....	7
AguaMala Astillero IPA, Mexico, 7.1%.....	8
Allagash Curieaux, Portland, 11% draft.....	10
Dos Equis Amber, Mexico, 4.7% draft.....	6
Estrella In Edit, Spain, 4.8%.....	8
Hitachino White Ale, Japan, 5.5% draft.....	9
Pacifico, Mexico, 4.4%.....	6
Strand Atticus IPA, Redondo Beach, 7.1% draft.....	7
Triple Karmelet, Belgium, 8.4% draft.....	9
Weinstephaner Hefeweizen, Germany, 5.4% draft.....	8

VINO

White

Summerland, Chardonnay, Santa Barbara draft.....	9
Stag's Leap, Chardonnay, Napa.....	14/54
Esk Valley, Sauvignon Blanc, New Zealand.....	9/34
Anterra, Pinot Grigio, Italy.....	9/34
Big Easy, Chenin Blanc, South Africa.....	10/38
Aleksandrovic, White Blend, Serbia.....	15/58
Dr. Loosen "Blue Slate", Riesling, Germany.....	13/50
Simi, Rosé, Sonoma.....	9/34
Enza, Prosecco, Italy.....	9/34
Charles Lafitte, Sparkling Rosé, France.....	11/42
Billecart-Salmon, Champagne, France.....	85

Red

Cannonball, Cabernet Sauvignon, Healdsburg.....	12/44
Flor de Campo, Pinot Noir, Santa Barbara.....	14/54
Saved, Red Blend, Oakville.....	12/46

**To expedite service, we open bottles of wine at the bar.
We charge \$18 for the personal service of your wine—
up to two bottles.**

VISIT OUR OTHER LOCATIONS

Mercado Hollywood
3413 Cahuenga Blvd West
Los Angeles, CA 90068
323.512.2500

Mercado Santa Monica
1416 4th Street
Santa Monica, CA 90401
310.526.7121

Mercado Los Angeles
7910 W. 3rd Street
Los Angeles, CA 90048
323.944.0947

Yxta Cocina Mexicana
601 S. Central Avenue
Los Angeles, CA 90021
213.596.5579



MARADENTRO

Hora Feliz

Modelo Especial <i>can.</i>	4
Pacifico.....	4
Dos Equis Amber <i>draft</i>	4
Maradentro Margarita.....	7
100% agave tequila, passion fruit simple syrup, black lava salt	
The SMP shishito, mango, pisco barsol.....	8
Cesar's Cadillac.....	9
senda real reposado, grand marnier on the side	
Chardonnay <i>draft</i>	7
Guacamole	6
hass avocados, serranos, red onion, cilantro, fresh chips	
Crabiqueso - melted cotija, parmesan, oaxaca,	8
chorizo, poblanos, mushrooms, lump crab, fresh chips	
Tacos de Carnitas.....	8
slow-cooked pork, guacamole, red onions, cilantro	
Tacos Dorados de Camarón.....	8
sautéed shrimp, spicy tomato salsa, avocado	
Tostadas de Ceviche.....	8
Chef Jose's choice of seafood, cilantro, onions, pineapple, serrano, citrus	
Dos Gringas de Camarón - chile morita-marinated shrimp,.....	9
oaxaca cheese, red onions, Yxta salsa brava, avocado salsa, flour tortillas	
Oysters Rajafeller (2).....	6
Sangrita Oyster Shooter.....	5
Carnitas Nachos.....	10
crabiqueso, black beans, carnitas, guacamole, tomatoes, onions	

Please no substitutions.

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Join us for Hora Feliz at

mercado

Monday-Friday, 5-7 pm

Saturday/Sunday, 4-6 pm

www.mercadorestarant.com

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Yxta Cocina Mexicana

Monday, 4 to 9 pm

Tuesday-Friday, 4-7 pm

Saturday, 5-7 pm

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