

MARE

ADRIFT Mare is a tribute to the Mediterranean coastal lifestyle and cuisine that Gypsy Chef David Myers has come across on his travels. And just as he shares his personal travel memories and inspiration with you, our menu consists of small to large sized plates ideal for you to share with each other.

SNACKS

| | |
|---|----|
| Wholegrain Focaccia | 14 |
| Rosemary oil & aged balsamic | |
| Mixed Olives | 8 |
| Chilli, oregano, extra virgin olive oil | |
| Charred Eggplant Spread | 15 |
| Burrata cream, sourdough | |
| Hummus | 14 |
| Fermented garlic honey flat bread | |
| Lobster Roll | 38 |
| Lemon & saffron aioli | |

CRUDO

| | |
|---|----|
| Half Dozen Black Magic Oysters | 29 |
| Mignonette, zhoug sauce, natural | |
| Steak Tartare | 24 |
| Confit egg yolk, lemon, pane carasau | |
| Yellow Fin Tuna | 26 |
| Tonnato sauce, golden osetra caviar, buckwheat crackers | |
| Catch of the day | 26 |
| Lemon vinaigrette, Pine nuts, orange & grapefruit | |

SALADS & PASTAS

| | |
|--|----|
| Heirloom Tomatoes | 20 |
| Burrata, smoked olive oil, toasted quinoa | |
| Fattoush | 16 |
| Butter lettuce, tomato, cucumber, sumac dressing | |
| Feta Salad | 19 |
| Black olives, pickled & fresh tomatoes, cucumber vinaigrette | |
| Falafel & Kale Salad | 18 |
| Hummus, pomegranate, mixed grains | |
| Arugula Pesto Bucatini | 26 |
| Aged parmesan, stracciatella | |
| Clams & Bottarga Spaghetti | 38 |
| Brown butter emulsion | |
| Beef Ragu Orecchiette | 26 |
| San Marzano tomato sauce, pecorino | |

SEAFOOD

| | |
|---|----|
| Grilled Tuna | 38 |
| Charred cherry tomatoes, salsa verde | |
| King Prawns | 40 |
| Fermented garlic, fresno chilli & lobster oil | |
| White Clams & Mussels | 38 |
| Nduja butter, confit garlic, sourdough | |
| Whole Grilled Branzino | 55 |
| Braised fennel, harissa aioli | |
| Grilled King Crab Legs | 98 |
| Sumac butter, capers, confit garlic | |
| Whole Roasted Maine Lobster | 98 |
| Espelette pepper butter | |

MEAT

| | |
|--|-----|
| Mare Burger | 24 |
| Gruyere, tomato salsa, fries | |
| All meat served with herb chermoula & garlic harissa | |
| Duroc Pork Chop 10oz | 44 |
| Prime Rib Eye 14oz | 70 |
| Prime Beef Fillet 8oz | 68 |
| Prime T-Bone Steak 32oz | 168 |

SHISH KEBABS

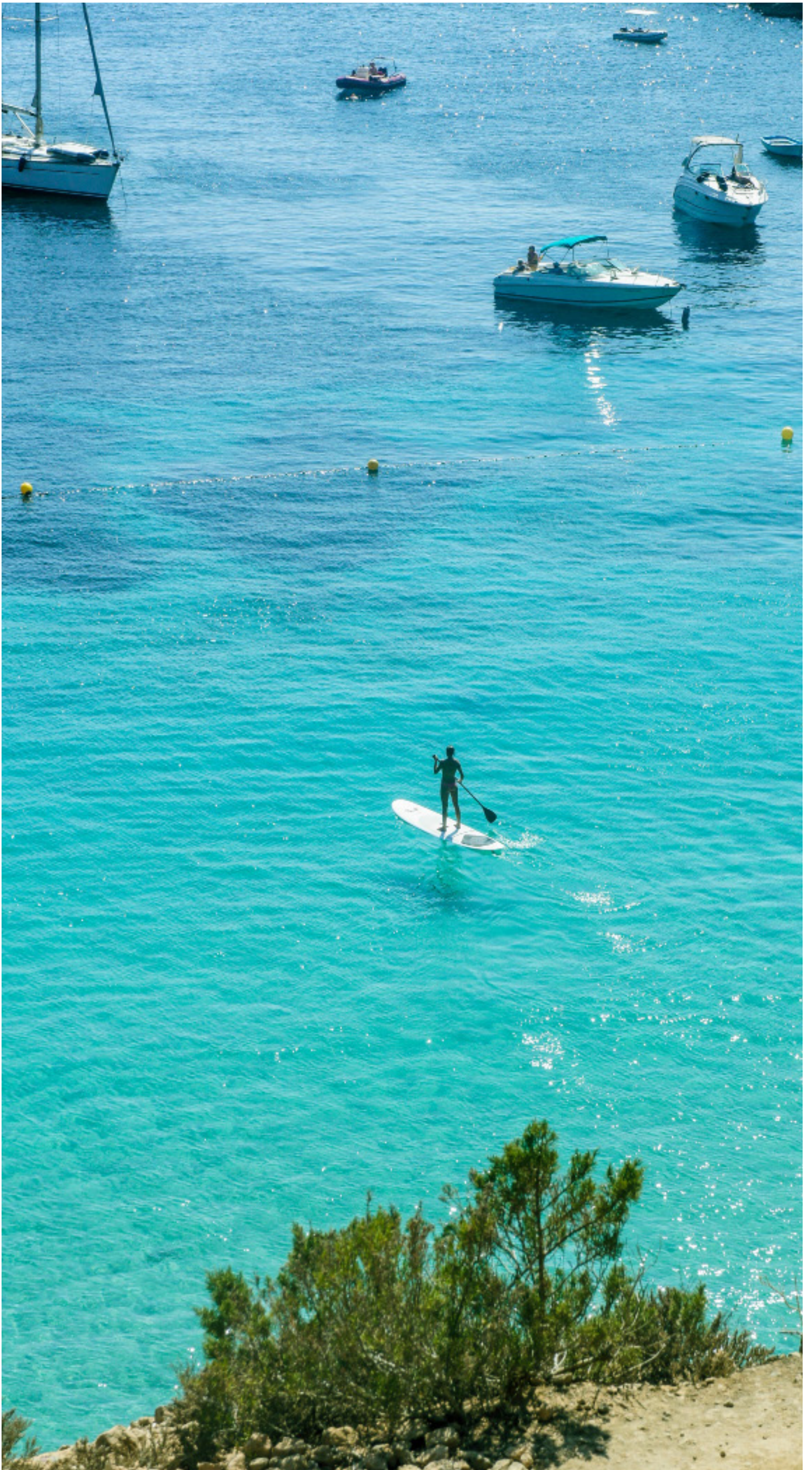
Served with pickled vegetables, red cabbage salad, chilli sauce, pita bread

| | |
|-------------------------|----|
| Chicken Thigh | 32 |
| Lamb Loin | 34 |
| Beef Filet | 34 |
| Mixed Vegetables | 24 |

VEGETABLES & SIDES

| | |
|--|----|
| Saffron Rice | 10 |
| Gremolata sauce, spiced squash seeds | |
| Braised Fennel | 10 |
| Lemon & dill butter | |
| Crispy Eggplant | 12 |
| Meyer lemon salt, roasted garlic aioli | |
| Broccolini | 14 |
| Sun-dried tomatoes, pecorino cheese | |
| Fries | 10 |
| Parmesan, parsley, chilli aioli | |





MARE