

# 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

<b>House Made Parker Rolls</b> Fava bean spread, tahini butter	10
<b>Mixed Olives</b> Chilli, oregano, extra virgin olive oil	8
<b>Hummus</b> Fermented garlic honey flat bread	14
<b>Lobster Roll</b> Lemon & saffron aioli	38
<b>Steak Tartare</b> Confit egg yolk, parmesan, pane carasau	24
<b>Yellow Fin Tuna</b> Tonnato sauce, golden osetra caviar, buckwheat crackers	26

## SALADS & PASTAS

<b>Heirloom Tomatoes</b> Burrata, smoked olive oil, toasted quinoa	20
<b>Fattoush</b> Butter lettuce, tomato, cucumber, sumac dressing	16
<b>Feta Salad</b> Black olives, pickled & fresh tomato, cucumber vinaigrette	19
<b>Falafel &amp; Kale Salad</b> Hummus, pomegranate, mixed grains	18
<b>Arugula Pesto Bucatini</b> Aged parmesan, stracciatella	26
<b>Half Roasted Lobster Linguini</b> Datterini tomatoes, basil	58

## SEAFOOD

<b>Whole Grilled Branzino</b> Braised fennel, harissa aioli	55
<b>Grilled King Prawns</b> Fermented garlic, fresno chilli & lobster oil	38
<b>White Clams &amp; Mussels</b> Lemon butter, confit garlic	30

## MEAT

<b>Prime Rib Eye 14oz</b>	68
<b>Prime Beef Fillet 8oz</b>	65
All our steaks are served with herb chermoula & garlic harissa	
<b>Shish Kebab</b> Served with pickled vegetables, red cabbage salad, chilli sauce, pita bread	
<b>Chicken thigh</b>	27
<b>Lamb loin</b>	32
<b>Beef fillet</b>	30

## VEGETABLES & SIDES

<b>Saffron Rice</b> Gremolata sauce, spiced squash seeds	10
<b>Green Beans</b> Hazelnut dukkha, lemon butter, za'atar	11
<b>Crispy Eggplant</b> Lemon salt, roasted garlic aioli	10
<b>Broccolini</b> Sun-dried tomatoes, Pecorino cheese	10
<b>Fries</b> Parmesan, parsley, manchego aioli	10