



## TAPAS

### LOS CLASSICOS

Spanish Cheese Platter, quince, toasted bread	24
Embutido Iberico Platter (chorizo, lomo, salchichon)	27
Jamon Iberico Fermin (paleta)	33
Pan con Tomate, cantabrian anchovies, chives, arbequina olive oil	14
*Patatas Bravas, aioli, spicy tomato sauce	14
Fry Padrón Peppers, soy-sherry, toasted sesame seeds	12

### DE LA HUERTA

Grilled Artichoke Hearts, infused manchego & truffle cream, Iberico ham	21
Kale Salad, valdeon cheese, pear, roasted marcona almonds, sherry vinaigrette	16
Heirloom Tomatoes, confit piquillo peppers, green onions, olives, anchovies	16
Roasted Beets Carpaccio, green yogurt, toasted pistachio	15
Endive & Boquerones Salad, manchego cheese, toasted garlic breadcrumbs, orange vinagrette	16

### DE LA MAR

Cantabrian Anchovies & Boquerones Platter, piquillo peppers, piparras	16
*Salpicon de Mariscos, spanish seafood salad, mojo verde, green olive, toasted breadcrumbs	23
Spanish Octopus, potato cream, smoked paprika, arbequina olive oil	23
Steamed Mussels, chorizo, white wine and cherry tomatoes, fine herbs	21
*Tuna Tartare, tomatoes, capers, black olives, piparras, ponzu, fried shallots, chilli threads	22

### CARNE

*Steak Tartare, dijon mustard, smoked paprika, toast	21
Roasted Bone Marrow, caramelized onions & oxtail marmalade, sesame toast	23
Grilled Spanish Chorizo, chimichurri, grilled onions, toasted bread	18
Sobrasada Toast, buttered brioche, goat cheese, honey, togarashi chili flakes	18
Iberico Ham Croquetas	15

### ARROCES

(minimum 2 people)

*Black Paella, seared scallops, shrimps, aioli	21pp
Oxtail Paella, chickpeas, potatoes, black aioli	23pp
*Artichoke & Wild Mushroom Paella, onion aioli	19pp
Seafood Rice, scallops, mussels, shrimps & clams	23pp
Lobster & Seafood Rice	26pp

### PRINCIPALES

*Honey-Spiced Duck Breast, parsnips, savory granola, apple beurre noisette	36
Braised Short Ribs, boniato puree, pickled mustard seeds & mushrooms	35
*Rib Eye, roasted potatoes, padrón peppers	39
*Cowboy Steak 16oz, bordelaise sauce, chef choice of three seasonal sides	72
Pan Seared Branzino, potato cream, bilbaina sauce	33
Seared Scallops, confit piquillo peppers, black olives & capers	35

*Born in Barcelona and raised in Madrid, executive chef Sergio Chamizo began his culinary journey at the age of 17. More than two decades later, he brings his wealth of experiences to The National Hotel Miami Beach as executive chef of Mareva 1939, the hotel's Spanish concept restaurant, which features dishes he grew up with at home in Spain.*



**A non-discretionary 18% services charge will be added to guest check.**

\*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.



## WINES BY THE GLASS

### SPARKLING

Avinyo, Cava Blanc de Noir, Catalonia, Spain, 2017	17
Pierre & Bertrand, Brut Rose, Cremant de Loire, France, NV	17
Alberto Nani, Prosecco, Veneto, Italy, NV	16

### WHITES

Legado Del Conde , Albarino, Riax-Bixas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain	16
Gaspard, Sauvignon Blanc, Loire, France, 2019	17
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	18
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17

### RED

La Patience, Merlot, Languedoc-Roussillon, France, 2019	17
Emmanuelle Mellot, Pinot Noir, Loire Valley, France 2022	18
Vina Sastre, Tempranillo, Roble, Spain 2020	17
Sabatico, Garnacha-Carinena blend, Maule Valley, Chile 2017	17
Deux Anes - Fontanilles, Carignan, Syrah, Grenache Noir Blend, Corbiers, France, 2018	18

### ROSE

Ameztoi, Txakolina, Field Blend Rose, Basque Country, Spain 2020	16
Triennes, Rose, Provence, France 2022	17

### NON ALCOHOLIC

Evian Still Water 750ml	8
Evian Sparkling Water 750ml	8
Cold Pressed Juices	12
Lemonade	6
Iced tea	6
Sodas	4

## SPECIALTY COCKTAIL 18

- Chamizo's Advice**, Banks 7 Aged Rum, cherry liquor, Manzanilla wine, citrus foam, pink pepper
- Hibiscus Beauty**, Ketel One infused with hibiscus, St Germain, lemon, ginger syrup
- Pear With Me**, Grey Goose Pear, amaretto, pear syrup, lemon
- She Said Yes**, Ketel One Citroen, Carpano Bianco, fresh lychee, pomegranate, lemon
- No Let's Get Another One**, Nolet's Gin, St Germain, cucumber, lemon, mint
- Bells ON**, Contraluz Cristalino Mezcal, homemade Bell pepper cordial, clarified lime
- Mareva Margo**, Milagro Silver Selected Barrel Tequila, clarified lime, simple, Tempranillo wine
- Endless Passion**, Don Julio Blanco, fresh passion fruit, jalapeno and cilantro blend, cayenne syrup
- Not Too Fashioned**, Bulleit Bourbon infused with coffee & banana, chocolate mole bitter, simple
- Mareva Espresso Martini**, Ketel One Vodka, Borghetti caffe, nitro cold brew

## VERMOUTH FLIGHT 17

Carpano Bianco, Carpano Bitter, Antica Formula, Punt e Mes

### SANGRIA 17/LARGE FORMAT 62

**Red**, red wine, Punt e Mes Vermouth, mint and berries

**White**, white wine, Carpano Bianco Vermouth, peach, green apples, pineapple, ginger

**Sparkling**, Avinyo Cava, Carpano dry, bubbles, and citrus

## BEER 8

### IMPORTED

- Estrella DAMM
- Estrella DAMM Inedit
- Stella Artois
- Corona
- Heineken

### LOCALS/DOMESTICS

- La Rubia
- Jai Alai
- Funky Buddha Floridian
- Bud light