



maresia
atlantic bar

COCTELERÍA
DE TERRITORIO



Maresía Snacks

To Start

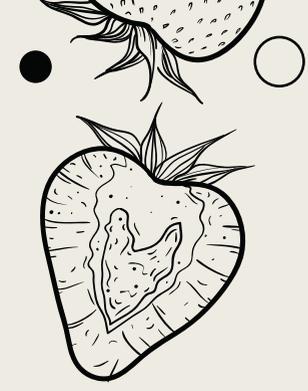
- €8,00 A selection of olives with sourdough nibbles
- €12,00 Burrata cheese salad with pesto and roasted cherry tomatoes
- €14,00 Russian salad with prawns and tuna belly fillet

A little something with bread

- Vegetal;** sesame and flax-seed bread, red onion, free-range egg, lettuce, asparagus, tomato and mashed avocado € 12,00
- From the sea;** a sweet roll, sea-food, caramelised onion and Kimchi sauce €14,00
- From the meadow;** muffin, Iberian ham with rocket, garlic and extra-virgin olive oil €16,00

Desserts

- €7,00 Fresh fruit of the season
- €8,50 Chocolate brownie with vanilla ice cream
- €8,50 Passion fruit and lime cake with strawberry and raspberry



Water selection

- Solán de cabras 2,95 / 5,00€
- Perrier sparkling 4,00 / 5,00€
- San Pellegrino 5,65€

Soft drinks and Juice

- Cocacola | Sprite | Fanta 4,30€
- Tonica Schweppes | Soda Schweppes 4,30€
- Tonica Premium | Ginger Ale | Ginger beer | Aquarius limón 4,85€
- Nestea limón | Appleteiser | Red Bull

Juices (orange, peach, pineapple, tomato, apple) 4,30€

Natural juices (orange, strawberry) 6,00€

Tuti fruti | Energy detox | Summer fresh 10,00€



Beer selection

- 4,50€ Small draft
- 7,00€ Pint
- 4,30€ Alcohol free, Gluten free
- 4,30€ Heineken | Dorada Especial
- 4,90€ Corona | Estrella Galicia 1906
- Canarian craft beer TACOA
- 7,00€ Kopperberg sidra | Canarian Sidra Posma
- 6,00€ Canarian black craft beer Agüita



Coffee selection

3,15€ Espresso | Decaf | Americano

4,15€ Double Espresso | Coffee with milk

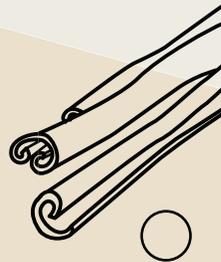
4,50€ Cappuccino | Latte | Hot chocolate

5,00€ Mocha coffee | Viennese coffee

8,00€ Irish coffee | Lumumba

Tea selection

4,50€ Earl grey, green tea, jasmin, verbena,
white tea, red fruits, puh ehr, hibiscus,
pennyroyal, lime flower, roibos,
english breakfast, camomile





Wines, Cavas & Champagnes

Gramona La Cuvee (Xarel-lo Macabeo) **56,00€**

Raventós I Blanc de la Finca **56,00€**
(Xarel-lo, Parellada, Pinot Noir, Chardonnay)

Ruinart Brut **119,00€**
(Chardonnay, Pinot Noir, Pinot Meunier)

Taittinger Brut Reserve **103,00€**
(Chardonnay, Pinot Noir, Pinot Meunier)

Taittinger Prestige Rosé **132,00€**
(Chardonnay, Pinot Meunier, Pinot Noir)

Wine by the glass red/white **7,50-10,00€**

Cava by the glass **10,00€**

Champagne by the glass **18,00€**



Sherry & Port

Solear manzanilla, Fino Tio Pepe, **6,50€**
Oporto, Pedro Ximenez

Sangrías by author

Sangría Deluxe copa/l. 15,00€ / 35,00€

Ron, vermouth dry, lemon, ginger, basil, red fruits, cava

Sangría Fragancia copa/l. 12,00€ / 30,00€

Ron, vermouth dry, lemon, ginger, basil, red fruits, cava

Sangría Autóctona copa/l. 12,00€ / 30,00€

Brandy, Triple Sec, banana liqueur, cinnamon, red wine, citric soda

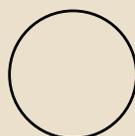


Appetizers

- 6,50€ Vermouth Dolin blanco, Dry, Rosso (Francia)
- 6,50€ Vermouth Primo blanco y rojo (Canarias)
- 6,50€ Martini Fiero
- 6,50€ Aperol, Campari
- 8,00€ Antica Formula
- 15,00€ Aperol Spritz , Campari Spritz, Amaro Spritz
- 16,00€ Italicus Spritz

Liquors

- 6,50€ Licor de coco, Licor 43, Limoncello, Pacharan, Orujo de hierbas, Ramazotti
- 7,00€ Amaretto, Grappa, Khalua, Frangelico, Jägermeister, Baileys, Cointreau, Fernet Branca, Sambuca
- 7,50€ Grand Marnier
- 8,50€ Benedictine, Drambuie



Tequila, Mezcal, Pisco

José Cuervo Especial	7,00€
Don Julio Reposado, Don Julio Blanco	12,00€
Patron Silver	17,00€
Pisco Demonio de Los Andes	10,00€
Pisco El Gobernador	11,00€
Mezcal Burrito Fiestero	12,00€
Mezcal Montelobos	11,00€





Vodkas

- 10,00€ **Absolut Blue** (Sweden)
- 13,50€ **Beluga** (Russia), **Tito's** (USA), **Blat** (Canary), **Spagnolo** (Canary), **Grey Goose** (France), **Roberto Cavalli** (Italy)
- 15,00€ **Belvedere** (Poland)

Gins

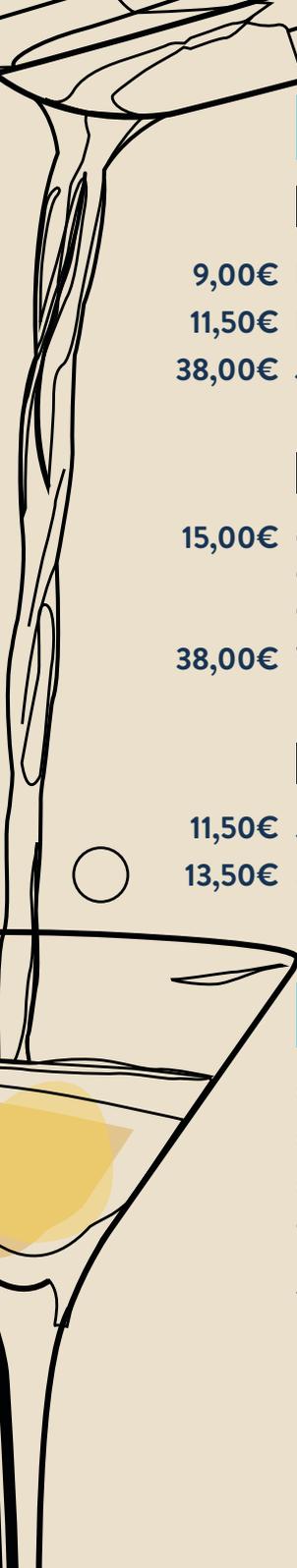
- 10,00€ **Bombay Sapphire** (UK), **Nordes Galician Gin** (Spain), **Macaronesian** (Canary), **Seagram's** (USA), **Puerto de Indias** (Spain)
- 11,00€ **Bulldog** (IUK), **Pink Royal** (UK), **Aviation** (USA), **London n°1** (UK), **Ave de paraiso** (Canary), **Dualty** (Canary), **Beefeater 24** (UK), **Hendrick's** (Scotland), **Tanqueray 10** (UK), **Gin Mare** (Spain), **Gin Roku** (Japan)
- 13,50€ **G'vine Foraison** (France), **Brockmans** (UK), **Monkey 47** (Germain), **Gin 72** (Canary)

Rums

- 10,00€ **Aldea Añejo** (Canary), **Aldea Ron Miel** (Canary), **Havana Club 3** (Cuba)
- 11,50€ **Bacardi Carta Blanca** (Cuba), **Appleton Estate Signature Blend** (Jamaica)
- 12,50€ **Aldea Tradicion** (Canary), **Havana Club 7** (Cuba), **Arehucas 18 años** (Canary)
- 13,50€ **Barcelo Imperial** (Rep. Dominicana), **Ron Diplomatico** (Venezuela), **Ron Abuelo 12 años** (Panamá)
- 15,00€ **Ron Santísima Trinidad 15 años** (Cuba), **Zacapa Gran Reserva 23** (Guatemala), **Ron Ryoma** (Japan)
- 32,00€ **Zacapa xo** (Guatemala), **Capitan Kidd 30 años** (Canary)

3,00€ Refreshment Supplement





Whisky

Blended

- 9,00€ El Drago (Canary)
- 11,50€ Nikka From The Barrel (Japan)
- 38,00€ Johnnie Walker Blue Label (Scotland)

Single Malt

- 15,00€ Glenfiddich 12 (Scotland), Macallan 12 (Scotland), Glenmorangie Original (Scotland), Lagavulin 16 (Scotland), Glenfiddich 15 (Scotland), Nikka Yoichi (Japan)
- 38,00€ Whisky Tullibardine 20 years (Scotland)

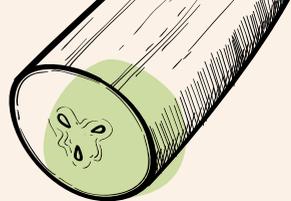
Bourbon & Whiskeys

- 11,50€ Jack Daniels (USA)
- 13,50€ Maker's Mark (USA), Bulleit Rye Whiskey (USA)

Brandy, Cognac, Armagnac

Carlos III	7,50€
Carlos I Gran Reserva, Cardenal Mendoza	11,50€
Gran Duque de Alba	15,00€
Torres Jaime I	32,00€
Armagnac Dartigalogue Vintage	15,00€
Hennessy Vsop, Remy Martin Vsop, Courvoisier Vsop	15,00€
Remy Martin XO	35,00€

Author's Cocktails



Elegant Fizz 14,50€

Hendrick's Gin, lemon and cucumber juice, roses syrup, egg white and soda

El Patrón 14,00€

Grain whiskey macerated in coffee, bitters almond liqueur, orange oil, orange bitters

Gomera Old Fashioned 15,50€

Arehucas 18 years, gofio dry liqueur, palm honey, orange and lemon, chocolate bitter, orange bitters

El Chido 13,50€

Mezcal Montelobos, toasted orange liqueur, agave syrup, lemon juice, tabasco

Aged Negroni 15,00€

Tanqueray Ten Gin, Campari, infusionated vermouth rosso

Author's non alcoholic Cocktails

Amaretto Sour 12,00€

Non alcoholic amaretto, lemon juice, sugar syrup, egg white

Sabor Sabor 12,00€

Ginger, mint, rhubarb syrup, lemon and apple juice

Fresh Pink 13,00€

Orange juice, lemon juice, honey syrup, cotton candy

Tea Time 13,00€

Rosemary, cardamom, honey and apple syrup, lemon juice, green jasmin tea

Elixir 13,00€

Blueberry and lemon juice, sugar, ginger, rice vinegar with passion fruit



