



# MAR Y ROSA

## RAW BAR

<b>Oysters on Ice</b> <small>daily selection</small> kimchee cocktail, seasonal mignonette	MP	<b>Salmon Carpaccio</b> tomato, ginger, chives, sesame, citrus soy	18
<b>Shrimp Al Pastor Wraps</b> pickled pineapple, butter lettuce, chipotle aioli	16	<b>Nikkei Seafood Ceviche</b> ginger, yuzu soy, onion, avocado, jalapeno, tomatoes, cucumber	18
<b>Ahi Tuna Aguachile</b> watermelon, guajillo, cilantro, serrano, avocado tostas	21	<b>Hamachi Ceviche Taquitos</b> <small>min. 2 per order</small>	7EA
<b>Hamachi Tiradito</b> toronja ponzu, dry miso, micro cilantro	19	<b>King Crab Leg</b>	MP
<b>1/2 Maine Lobster</b> lobster salad, schichimi remoulade	MP	<b>Mar y Rosa Platter</b> 3 oysters, smoked chapin dip, 1/2 king crab leg, hamachi tiradito, lobster salad	105

## SNACKS

<b>Wakamole</b> goma wakame, shiso, nori chips, schichimi-taijin	9	<b>Steak Tartare &amp; Caviar</b> truffle crème fraiche, nori chips <small>add Osetra Caviar MP</small>	30
<b>Queso Frito</b> local farmers cheese, guava honey, fried garlic	12	<b>Salt n Pepper Calamari</b> ginger soy aioli, jalapeño, crispy garlic	18
<b>Pinchos de Atun</b> yuzu aioli, black tobiko	18	<b>Lobster Toast</b> butter brioche, crème fraiche	34
<b>Dátiles con Longaniza</b> spicy tomato sauce, goat cheese	24	<b>Bay Scallops Escargot</b> panko, parsley garlic butter	20
<b>Crab Donuts</b> jueyes salad, spicy honey, old bay salt	15	<b>Gambas Al Ajillo</b> calabrian chiles, garlic confit, parsley	24
<b>Burrata con Papaya</b> lemongrass, green papaya, local papaya, lechoza marmalade toast	21	<b>Mofongo de Camarones</b> caribbean shrimp, korean "al ajillo"	25
<b>Local Lettuces</b> seasonal pickles & fruits, white balsamic dressing	16	<b>Pincho de Pork Belly</b>	10EA
		<b>Octopus a la Planxa</b> piquillo pil pil, gandules hummus, cherry tomatoes	25



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## MAINS

### Medin's Catch of the Day

We're all about fresh, responsibly sourced seafood that's good for the ocean and great on your plate! By choosing certified and local catches, we keep our seafood sustainable and delicious so you can enjoy every bite guilt-free!

ask your server for today's selection

MP

### Arroz con Jueyes

risotto, jueyes guisado, parmesano

25

### Wagyu Ribeye

20oz ribeye, herb hollandaise  
\*Ask your server for Availability

MP

### Homemade Parpadelle

wild mushrooms, porcini crema, parmesan

35

### Chillo Frito

gochujang bbq

28/LB

### Lobster Royale

black truffle butter

MP

### NY Steak

16oz, house fries

55

### The Castillo Burger

8oz house blend, piquillo aioli, queso manchego

25

### Whole Grilled Branzino

caper & soy brown butter

MP

### Chef's Vegetarian dish of the day

ask your server for today's selection

20

## SIDES

### Brussel Sprouts

miso sauce, bacon

11

### Mofongo

15

### Tostones

7

### House Fries

8

## OUR STORY

Welcome to Mar y Rosa by Chef Jose Mendin, where the culinary journey is as vibrant as the island itself. Born to parents with a deep appreciation for cuisine, Chef Mendin's passion for cooking blossomed into a remarkable career that has taken him from Puerto Rico to prestigious culinary institutions and international ventures. Drawing inspiration from his rich heritage, Chef Mendin crafts each dish with a visionary touch, reinventing classic recipes with an irresistible Puerto Rican flair.

Our rooftop haven, perched above the enchanting vistas of Old San Juan, provides the perfect backdrop for our elevated dining experience. With a commitment to locally and sustainably sourced ingredients, every bite is infused with authenticity and care. Prepare yourself for an unforgettable celebration of flavors and hospitality, where the spirit of the island comes alive in every dish. Welcome to a dining experience like no other.

