



MAR Y ROSA

RAW BAR

Oysters on Ice daily selection

kimchee cocktail, seasonal mignonette

MP

Shrimp Al Pastor Wraps

pickled pineapple, butter lettuce, chipotle aioli

16

Ahi Tuna Aguachile

watermelon, guajillo, cilantro, serrano, avocado toasts

21

Hamachi Tiradito

toronja ponzu, dry miso, micro cilantro

19

Nikkei Seafood Ceviche

ginger garlic soy, onion, avocado, jalapeño, tomatoes, cucumber

18

Steak Tartare & Caviar

truffle crème fraiche, nori chips

add Osetra Caviar MP

30

Mar y Rosa Platter

Chef's choice selection of raw bar items

120

TAQUITOS

Hamachi Ceviche Taquitos min. 2 per order

ginger garlic soy, lettuce, miso, onion mix

7EA

Tuna Tartare Taquitos min. 2 per order

yuzu kosho, sesame, avocado, wasabi aioli

7EA

Salmon Taquitos min. 2 per order

lemongrass, avocado mousse, crispy garlic, cilantro

7EA

Taquito Flight

try them all - includes one of each (3)

21

SNACKS

Wakamole

goma wakame, nori chips, schichimi-taijin

9

Queso Frito

local farmers cheese, guava honey, fried garlic

12

Datiles con Longaniza

spicy tomato sauce, goat cheese

21

Crab Donuts

jueyes salad, spicy honey, old bay salt

15

Burrata con Papaya

lemongrass sauce, chayote cucumber piquillo salad, lechoza marmelade toast

21

Salt n Pepper Calamari

ginger soy aioli, jalapeño, crispy garlic

18

Camarones Empanados

kataifi wrapped shrimp, hot guava

16

Bay Scallops Escargot

panko, parsley garlic butter

20

Mofongo de Camarones

caribbean shrimp, korean "al ajillo"

25

Scooby Snacks

snow crab, calabrian chiles, al ajillo

24

Pincho de Pork Belly

butterscotch miso, dried corn

10 EA

Octopus a la Planxa

piquillo pilpil, gandules hummus, cherry tomatoes

25

Tropical Watermelon & Avocado Salad

mixed greens, avocado, watermelon, pearl onions, corn nuts, croutons, cilantro, house dressing

16

add-ons: Salmon 16 Steak 25





MAR Y ROSA

MAINS

Mendin'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

The Castillo Burger

8oz house blend, piquillo aioli, queso manchego

25

NY Steak

14oz, house fries

55

Wagyu Tomahawk

tomahawk, chimichurri, demi glace, korean bbq, tostones, side salad

MP

Ask your server for availability

Chillo Frito

kimchee al ajillo

MP

Spiny Lobster

carribean lobster, salsa criolla, mamposteado

85

Crab Fried Rice

snow crab, blue crab, yuzu kosho hollandaise, calabrian chiles, snow peas

31

Whole Grilled Branzino

caper & soy brown butter

MP

Chef's Vegetarian dish of the day

ask your server for today's selection

20

Caviar Angel Hair Pasta

champagne butter, capers, seaweed caviar, pea tendril

add Osetra Caviar MP

35

SIDES

Brussel Sprouts

miso sauce, bacon

9

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.

