



## RAW BAR

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<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 Cocktail “al pastor”</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>	5EA
<b>Hamachi Tiradito</b> toronja ponzu, dry miso, micro cilantro	16		

## SNACKS

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<b>Wakamole</b> goma wakame, shiso, nori chips, schichimi-tajjin	9	<b>Steak Tartare &amp; Caviar</b> truffle crème fraiche, nori chips <small>add Osetra Caviar MP</small>	25
<b>Tuna “Jamon”</b> pan con tomate	18	<b>Salt n Pepper Calamari</b> ginger soy aioli, jalapeño, crispy garlic	18
<b>Datiles con Longaniza</b> spicy tomato sauce, goat cheese	16	<b>Lobster Toast</b> butter brioche, crème fraiche	20
<b>Crab Donuts</b> jueyes salad, spicy honey, old bay salt	15	<b>Bay Scallops Escargot</b>	18
<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>Camarones Empanados</b> kataifi wrapped shrimp, hot guava	16		





# MAR Y ROSA

## MAINS

### Pescaderia Local

daily local catch specials and preparations

ask your server for today's selection

MP

### Chillo Frito

gochujang bbq

28/LB

### Lobster Royale

black truffle butter

69

### NY Steak

16oz, house fries

55

### The Castillo Burger

8oz house blend, piquillo aioli, queso manchego

25

## 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.