



MARCELLA

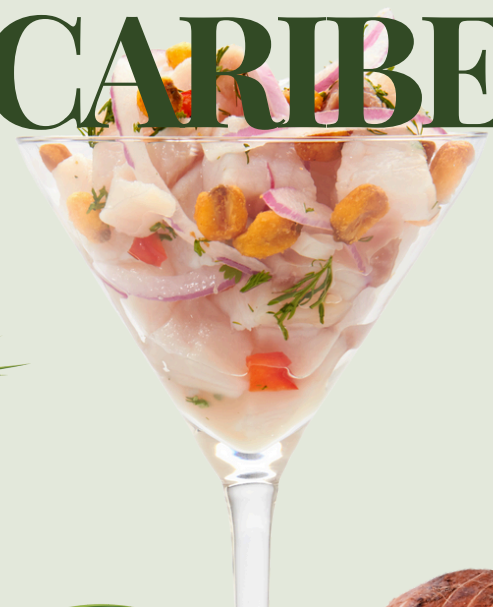
restaurant

BY

José Sánchez

PRESENTA

PASEO CARIBE





PASEO CARIBE

MARCELLA SANGRIA 10

Peach slice, apple slice and white wine.

CUCUMTINY 12

Cucumber vodka, Dry Vermouth, cucumber and lemon.

EXPRESSO MARTINI 14

Coffee vodka, coffee shot and cinnamon stick.

METRO-POLITAN 12

Vodka, pomagranade liquor, cointreau, cranberry juice, lemon and ginger syrup.

DRAGON KISS 12

Vodka, mash dragon fruit, and coconut rum.

BORI-MULE 12

Our version of Moscow Mule, Vodka, Local rum "Barrilito", and ginger beer.

RED POINT 14

Mash raspberries, gin, sunflower liquor, pomagranate liquor and apple blossom bitter.

ROSE 14

48 hour water rose, house gin, cherry licor, lemon, pitaya and splash of wine rose

DESSERT PEAR 12

tequila, dessert pear, hoysa made wine salt, lemon & secret bitter

BLUE BIRD 13

Mezcal, Violette liquor, egg white, lemon and ginger beer splash.

MELONJITO 12

smash watermelon with local rum, our secret syrup, lemon and a lot mint

PASSION COCO MOJO 12

Local rum "Barrilito", coconut cream, mint and passion fruit pulp on top.

NEW FASHIONED 14

Bourbon whiskey, cocoa bitter and burn cinnamon stick.

PEARGARITA 12

Tequila, cointreau, mash pear, lemon and agave.

CUCUMJITO 12

Literally just a Cucumber mojito, local rum

MARCELLA 14

Mezcal, Amaro Liquor, jamaica flower reduction and lemon.

LAVANDA-M 13

Gin, Lavanda & dry vermut

SMOKED PINEAPPLE 12

smoked pineapple pure, bourbon & lime, is like a Bourbon sour with smoked pineapple

PASEO CARIBE

APPETIZER



16

ALCAPURRIA TARTARE

Green banana & root vegetables
fritter with tuna tartare on top and
"mojito isleño " sauce

BACALAITO

Mahi-mahi fries sticks with
"bacalaito " batter & lemon tartare
sauce



14



16

PANA + GUAYABA + PATE

Breadfruits balls with pate mouse on top,
guayaba reduction and crunchy prosciutto

PORK CHEEKS MUFFIN

caribbean stew pork cheeks on top
of yellow plantain muffins



22

MEJILLONES

Coconut, tomato & red curry black
mussels with crostini baguette



24

PASSION BURRATA

heirloom local tomato, pesto sauce,
avocado, pasión fruits seed,
pistachio & burrata mozzarella
cheese



26



APPETIZER



14

BOBATA

Baked goat cheese, cover in pistachio & agave

SESAME TIRADITO

Raw tuna steak with olive oil, asian black sesame marinade, avocado, orange welch & home made green plantain chips



16

DAME UNA MANO

Mahi-mahi fries sticks with "bacalaito" batter & lemon tartare sauce

PEKIN DUCK CROQUETTE

Pekin duck croquettes with a tamarindo reduction & pekin duck breast on top



22

CEVICHE MARTINI

mahi mahi dorado & octopus ceviche with dry mango, confit cherry tomato, coconut milk, cilantro, fresh lime, lemon zest, rainbow peppers & crunchy green plantain chips

MARROW TARTARE

Our hall of fame, charred bone marrow, charred brussel sprouts with beef tartare (cappes, green sofrito, lemon pepper)

OSTRAS

2 version of oysters

Cappes & shallots chutney

or

Rockefeller



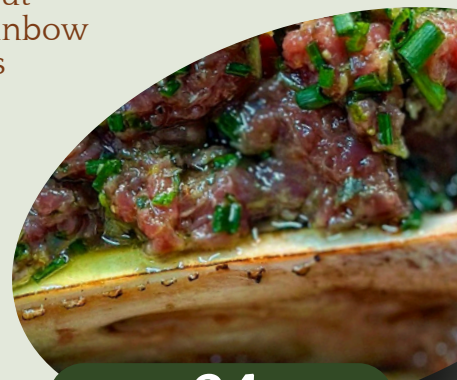
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18



16



34

PASEO CARINE MAIN



26

PAPILLOT

9onz of dorado fillet, coconut polenta, heirloom tomato pouches jubilee, vegetables and crunchy prosciutto



26

TRUCHA TRIFONGO

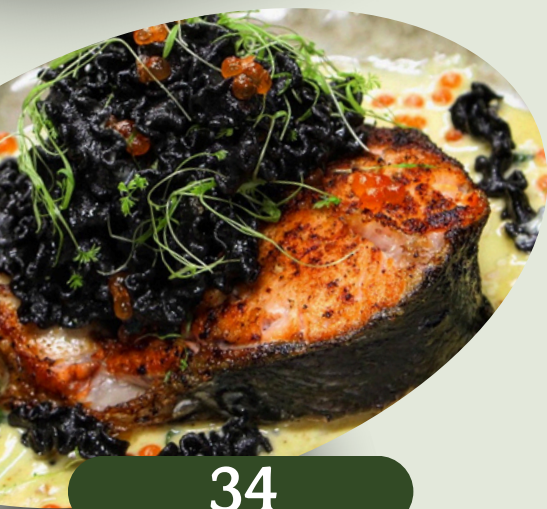
Stuffed whole trout with Trifongo-trio mashed (pumpkin, cassava, breadfruits) with local creole chunky sauce and pickled onions

CAZUELA

Stews cod fish fillet with root vegetables, corn, chick peas and chistorra



32



34

SALMON MAFALDINE

Collar wild cut salmon with black ink Mafaldine, Parmesan sauce & salmon roe.

VODKA PEPPERONI

fresh mozzarella tortellinis with vodka sauce (pink sauce) & fresh local arugula and pepperoni



28

ADD CHICKEN \$4 / ADD STEAK \$8

PASEO CARIBE MAIN



28

CONEJO A CABALLO

caribbean stew rabbits with chunks roots vegetables (pumpkin, cassava, tarot), sunny side egg on top & Jazmin white rice.

STUFFED PORK RIB EYE

Stuffed pork rib eye with (breadfruits) guava reduction & garlic souted spinach brussles sprouts & green beans



26



48

TERIYAKI NEWYORKINO

Grass-fed Angus Newyork Steak 14onz , Asian house made glazed, portobella mushrooms, oyster mushrooms with purple taro aligot & crunchy brussles sprouts

CREAMY ORZO DUCK

7 onz of tender pekin duck breast over sweet corn risotto & sundried tomato with tomato dust



34



28

DRUNKED CHICKEN

½ half boneless chicken with local beer sauce perfect balance between sweet & salty (tangy) with purple taro mash

LAMB SHANK

Stew lamb leg (shank) with caribbean technique (root veg, chickpeas and white Jazmin rice



36



PASEO CARIBE

SIDES



6

BRUSSELE SPROUTS

Baked & roasted brussels sprouts with parmesan cheese and lemon oil



6

ASPARAGUS

Roasted asparagus & lemon pepper



4

JAZMINE

White jazmine rice and coconut oil



6

ALMOND RICE

almond and dry cranberry fried rice



6

TARO PUREE

taro is a caribbean root vegetable (is cooked and mashed with butter until is creamy enough)

PASEO CARIBE DESSERT



12

CHOCOLATE

Who failed with a chocolate dessert?
(chocolate brownie, chocolate mousse,
vainilla ive cream & walnuts praline)

CORN BREAD

Salted brow butter corn bread,
with local corn ice cream and
salted caramel pop corn



12



14

BANANA + CROSSANT

banana & white chocolate croissant
bread budín with vanilla ice cream
& cashew dust

LEMON CAKE

Lemon pound cake with lemon
agave infused icing leumon zest ,
pistachio & charred mashmellow



14





PASEO CARIBE



WINE LIST

VINOS BLANCOS / WHITE WINES

Butternut, Chardonnay California, 2021	\$48
Macon Villages, Chardonnay France, 2019	\$56
Luna Vineyards, Chardonnay California, 2018	\$46
Guntrum, Riesling Germany, 2022	\$30
Gobelsburg, Riesling Austria, 2018	\$32
Mont Rubi White Eco, Xare-lo Spain, 2021	\$38
Santiago Ruiz, Albariño Spain, 2022	\$38
Salneval, Albariño Spain, 2022	\$30
Babich, Sauvignon Blanc New Zealand, 2022	\$40
Matua, Sauvignon Blanc New Zealand, 2022	\$42
Luna Di Luna, Pinot Grigio Italy, 2022	\$32
Buketo, Blend (Sauvignon blanc, Malagousio, Assyrtiko) Greece, 2022	\$48
Compta Ovelles, Blend (Chardonnay, Macabeum Xare-lo) Spain, 2021	\$42

VINOS ROSADOS / ROSE WINES

La Spineta IL Rose Di Casanova Italy, 2021	\$50
La Verde Vacqueyras, Rose France, 2022	\$42



PASEO CARIBE WINE LIST

VINOS TINTOS / RED WINES



Ciacci Piccolomini, Toscana Rosso	Italy, 2020	\$42
Meiomi, Pinot Noir	Monterrey California, 2022	\$56
La Crema, Pinot Noir	California, 2022	\$58
Dressage, Pinot Noir	Sonoma Coast, California, 2018	\$50
Twenty Rows, Cabernet Sauvignon		\$68
	North Coast, California, 2020	
Decoy, Cabernet Sauvignon		\$50
	Sonoma, California, 2021	
Joel Gott, Cabernet Sauvignon		\$42
	California, 2021	
Miguel Pons, Cabernet Sauvignon		\$46
	Spain, 2021	
Compta Ovelles, Blend (syrah, Cabernet Sauvignon, Merlot)		\$44
	Penedes, Spain, 2021	
Habla la Tierra, Blend (Tempranillo, Cabernet Sauvignon, Syrah)		\$46
	Spain, 2021	
Habla del Silencio, Blend (Syrah, Cabernet Sauvignon, Tempranillo)		\$48
	Spain, 2021	
Del fin del Mundo, Blend (Cabernet Sauvignon, Malbec, Merlot)		\$62
	Argentina, 2021	
La Spinetta IL Nero Cassanova, Sangiovese		\$62
	Italy, 201	
Mont Rubi Black Eco, Garnacha		\$38
	Penedes, Spain, 2021	
Emilio Moro, Tempranillo		\$55
	Ribera del Duero, Spain, 2020	
Izadi, Reserva		\$42
	Rioja, Spain 2019	
Licenciado, Reserva, Tempranillo		\$60
	Rioja, Spain 2016	
Burgo Viejo, Crianza (Tempranillo & Graciano)		\$42
	Rioja, Spain 2018	
Decoy, Merlot		\$50
	California, 2021	
Marcelo Pelleriti, Malbec		\$56
	Argentina, 2019	
Infinito, Monastrell		\$40
	Spain, 2018	