



MARCELLA
restaurant
BY
Jose Sanchez

RANGOS



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ANTES QUE TODO

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, pomagranate 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 pupl 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

ANTES QUE TODO

BACALAITO

14

cod fish fritter papper with mahi mahi dorado ground meat for a perfect deeply



ALCAPURRIA TARTARE

16

Our traditional tuna tartare over alcapuria (fry green banana dough)

ONION SOUP CROQUETTE

16

A classic onion soup twisted into a croquette version



MEJILLONES

24

Black mussels with squid rings in addicting sauce
Tomato, coconut & curry and crostini baguette



PASSION BURRATA

22

Heirkoom tomato salad with pesto sauce, pistachio dust, passion fruit seed, avocado and burrata fresh mozzarella on top



BOBATA

14

Baked goat cheese, wrapped in pistachio dust with a lot agave



OCTOPUS CARPACCIO

26

Master piece of octopus carpaccio with shallots chutney, cappers, oranges Welch's olive oil and sweet drop peppers with crostini baguette and arugula.



MARROW TARTARE

34

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



KFD

24



24 hours marinated duck legs (drumsticks & thighs) fried duck, like KFC with home made golden potato chips with white truffle oil & smoked salt

DAME UNA MANO

14

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



OSTRAS

Capper, lemon and shallots oyster

OR

Spinach Roasted Parmesan Cheese (Rockefeller)

5 pp. \$22

9 pp \$36





AHORA ESTAMOS HABLANDO

PUPMKIN TUNA

28

Pumpkin chunks , cassava gnocchi with manchego and smoked paprika sauce, raw tuna, pistachios dust, sesame seed and Furikake

TRUCHA & TRI-FONGO

32

Grill whole trout stuffed with traditional “mofongo” with three kind of root vegetables pumpkin, cassava & breadfruit mash with criolla caribbean chunk tomato sauce

CAZUELA

24

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

PAPILLOT

26

Coconut & Parmesan polenta, dorado fillet and tomato ragú, seasoned vegetables & crunchy prosciutto, wrapped in a baked paper (be careful at opening it)

BLACKENED SWORD

36

sword fish fillet with 5 mushrooms blackened season with warm salad (Spinach, Bok choy, Brussels sprouts) with chunks of pumpki & tamarindo mole

Please ask your server about vegetarian options



LAMB SHANK

38

Stews local lamb shank with chick peas, root vegetables and Jazmine white rice



PASTELON

24

Sweet plantain & pumkin cake stuffed with pulled stews lamb and goat cheese on top

DRUNKED CHICKEN

28

Half roasted chicken with agave beer sauce, golden cassava mash and asparragus

5 CHEESE TORTELINNIS

26

Handcrafted 5 cheese tortelinnis with Boursin, Goat, feta fresh mozzarella & Parmesan sauce with fried prosciutto.

ADD CHICKEN \$4 / ADD STEAK \$8

KOROBUTA LOIN

32

Pumpkin rice with roasted korobuta pork loin with coffee rubs



NEWYORKKINO

48

14 onz of New York steak with rice and pigeon peas caribbean risotto and purple tarot arañitas.



Please ask your server about vegetarian options



POR ELLA”O

ARROZ BLANCO

6

jasmine white rice with coconut oil

ARROZ DE ALMENDRA

8

almond and dry cranberry fried rice

MAJADO DE YUCA

6

golden cassava mash with butter & garlic salt

BRUSSELAS

6

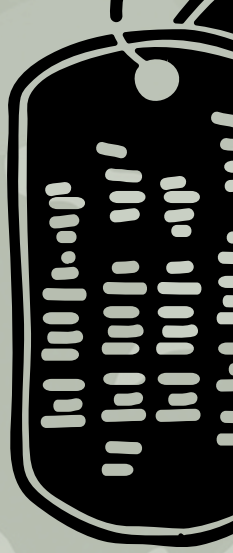
Baked & roasted brussels sprouts with parmesan cheese and lemon oil

ESPÁRRAGOS

6

Roasted asparagus & lemon pepper





ANTES DE QUE TE VAYAS

CHOCOLATE

12

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

CORN BREAD

12

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



BANANA & CROSSANT

14

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



LEMON CAKE

14

Lemon pound cake with lemon agave infused icing lemon zest & pistachio



Wine list

Vinos por copa / wine by the glass

Chardonnay, California

Albariño, Spain

Sauvignon Blanc, California

Pinot Grigio, Italy

Pinot noir, California

Cabernet Sauvignon, California

Malbec, Argentina

Espumosos / sparkling wines

Laurent Perrier, Champagne
Brut, France \$120

La Marca, Prosecco, Italy \$47

Baron de Rothberg, Brut,
France \$33

Boron Rosa, Sparkling
Rosé Frizante, Italy \$44

Veuve Du Vernay, Brut
Rosé, France \$44



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) Greek, 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



Wine list

vinos tintos / red wines

Ciacci Piccolomini, Toscana Rosso	Italy, 2020	\$42
Coedur du mont, Pinot Noir	famille Subaru , France 2022.	\$56
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	

