



TAPAS

LOS CLASSICOS

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| Spanish Cheese Board, membrillo, toasted Marcona almonds, piparras | 24 |
| Embutido Ibérico, toasted Marcona almonds, piparras | 27 |
| Paleta de Jamon Ibérico Fermín, toasted Marcona almonds, piparras | 33 |
| Pan con Tomate, Cantabrian anchovies, chives, Arbequina olive oil | 14 |
| Patatas Bravas, aioli, spicy tomato sauce* | 14 |
| Fry Padrón Peppers, soy-sherry, toasted sesame seeds | 12 |

DE LA HUERTA

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| Grilled Artichoke Hearts, infused Manchego & truffle cream, Ibérico ham | 21 |
| Kale Salad, Valdeón cheese, pear, roasted Marcona almonds, Sherry vinaigrette | 16 |
| Heirloom Tomatoes, confit piquillo peppers, green onions, olives, anchovies | 16 |
| Roasted Beets Carpaccio, green yogurt, toasted pistachio | 15 |
| Endive & Radicchio Salad, boquerones, Manchego cheese, toasted garlic breadcrumbs, orange vinaigrette | 16 |

DE LA MAR

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| Cantabrian Anchovies & Boquerones, piquillo peppers, olives, piparras | 16 |
| Salpicon de Mariscos, Spanish seafood salad, mojo verde, green olives, breadcrumbs* | 23 |
| Spanish Octopus, potato cream, smoked paprika, Arbequina olive oil | 23 |
| Steamed Mussels, chorizo, white wine and cherry tomatoes, fine herbs | 21 |
| Tuna Tartare, tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads* | 22 |

CARNE

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| Steak Tartare, Dijon mustard, smoked paprika, sesame bread* | 21 |
| Roasted Bone Marrow, oxtail & caramelized onions, sesame bread | 23 |
| Grilled Spanish Chorizo, grilled onions, chimichurri, sesame bread | 18 |
| Sobrasada Toast, chorizo spread, goat cheese, honey, togarashi chili flakes | 18 |
| Ibérico Ham Croquetas | 15 |

ARROCES (minimum 2 people)

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| Seafood Rice, scallops, mussels, shrimps & clams | 23pp |
| Lobster & Seafood Rice | 26pp |
| Black Paella, seared scallops, shrimps, aioli* | 21pp |
| Arroz al Horno, lamb, morcilla, potatoes, chickpeas, aioli* | 23pp |
| Artichoke & Wild Mushroom Paella, onion aioli* | 19pp |

PRINCIPALES

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| Honey-Spiced Duck Breast, parsnips, savory granola, apple beurre noisette* | 36 |
| Braised Short Ribs, boniato puree, pickled mushrooms & mustard seeds | 35 |
| Rib Eye, roasted baby potatoes, Padrón peppers* | 39 |
| Cowboy Steak 16oz, bordelaise sauce, Chef's choice of three seasonal sides* | 72 |
| Pan Seared Branzino, potato cream, Bilbaína sauce, piparras | 33 |
| Seared Scallops, confit piquillo peppers, black olives & capers | 35 |

Born in Barcelona and raised in Madrid, Executive Chef Sergio Chamizo began his culinary journey at the age of 17. More than two decades later, he brings his wealth of experiences to The National Hotel Miami Beach as Executive Chef of Mareva 1939, the hotel's Spanish concept restaurant, which features dishes he grew up with at home in Spain.



A non-discretionary 18% services charge will be added to guest check.

*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oyster and should eat oyster fully cooked. If unsure of your risk, consult a physician.



WINES BY THE GLASS

SPARKLING

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| Avinyo, Cava Blanc de Noir, Catalonia, Spain, 2017 | 17 |
| La Roteuse de Landra, Brut Rose, Rhone, France, 2022 | 17 |
| Alberto Nani, Prosecco, Veneto, Italy, NV | 16 |

WHITES

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| Legado del Conde, Albarino, Riax-Biexas, Spain, 2021 | 18 |
| Ameztoi Txakolina, Basque Country, Spain, NV | 16 |
| Momo, Sauvignon Blanc, Marlborough, New Zealand, 2022 | 17 |
| La Colline, Chardonnay, Languedoc-Roussillon, France, 2019 | 18 |
| Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022 | 17 |

RED

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| Emmanuelle Mellot, Pinot Noir, Loire Valley, France, 2022 | 18 |
| Viña Sastre, Tempranillo, Roble, Spain, 2020 | 17 |
| Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017 | 17 |
| El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020 | 17 |

ROSE

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| Ameztoi Txakolina, Field Blend Rose, Basque Country, Spain, 2020 | 16 |
| Triennes, Rose, Provence, France, 2022 | 17 |

NON ALCOHOLIC

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| Evian Still Water 750ml | 8 |
| Evian Sparkling Water 750ml | 8 |
| Cold Pressed Juices | 12 |
| Lemonade | 6 |
| Iced tea | 6 |
| Rolus Hydration | 4 |
| Red Bull Energy Drink/Sugar Free | 6 |
| Red Bull Watermelon Edition | 6 |

SPECIALTY COCKTAIL 18

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| Chamizo's Advice , Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink pepper |
| Hibiscus Beauty , Ketel One infused hibiscus, St. Germain liqueur, fresh lemon, fresh ginger syrup |
| Mareva Espresso Martini , Ketel One Vodka, Borghetti caffe liqueur, nitro cold brew |
| She Said Yes , Neft Vodka, Carpano Bianco, fresh lychee, pomegranate, fresh lemon |
| No Let's Get Another One , Nolet's Gin, St. Germain liqueur, fresh cucumber, fresh lemon |
| Melón or Sandía , Contraluz Cristalino Mezcal, fresh watermelon, fresh lime, habanero tincture, simple |
| Mareva Margo , Milagro Tequila, fresh lime, simple, Tempranillo wine |
| Endless Passion , Don Julio Blanco, fresh passion, jalapeno and cilantro blend |
| Not Too Fashioned , Bulleit Bourbon infused coffee & banana, chocolate mole bitters, simple |

VERMOUTH FLIGHT 17

Carpano Bianco, Carpano Bitter, Antica Formula, Punt e Mes

SANGRIA 17/LARGE FORMAT 62

Red, red wine, Punt e Mes Vermouth, mint and berries

White, white wine, Carpano Bianco Vermouth, peach, green apples, pineapple, ginger

Sparkling, Avinyo Cava, Carpano Bianco Vermouth, bubbles, and citrus

BEER 8

IMPORTED

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| Estrella DAMM (Draft) |
| Estrella Inedit |
| Stella Artois |
| Corona |
| Heineken |

LOCALS/DOMESTICS

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| La Rubia (Draft) |
| Jai Alai (Draft) |
| Funky Buddha Floridian (Draft) |
| Bud light |