

TAPAS

LOS CLASSICOS

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

DE LA HUERTA

Grilled Artichoke Hearts , Jamon Ibérico, infused Manchego & truffle cream	21
Kale Salad , Cabrales 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, togarashi chili flakes	15
Endive & Radicchio Salad , boquerones, Manchego cheese, toasted garlic breadcrumbs, orange vinaigrette	16

DE LA MAR

Cantabrian Anchovies & Boquerones , piquillo peppers, olives, piparras	16
Salpicon de Mariscos , Spanish seafood salad, mojo verde, green olives, breadcrumbs*	24
Spanish Octopus , potato cream, smoked paprika, Arbequina olive oil	25
Steamed Mussels , chorizo, white wine and cherry tomatoes, fine herbs	22
Tuna Tartare , tomatoes, capers, black olives, piparras, ponzu, fried shallots, chili threads*	23

CARNE

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

PRINCIPALES

Honey-Spiced Duck Breast , parsnips, savory granola, apple beurre noisette*	38
Braised Short Ribs , boniato puree, pickled mushrooms & mustard seeds	37
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	34
Seared Scallops , confit piquillo peppers, black olives & capers	35

ARROCES

MINIMUM FOR 2 PEOPLE

SEAFOOD RICE , scallops, mussels, shrimps & clams	23PP
LOBSTER & SEAFOOD RICE , lobster, scallops, mussels, shrimps & clams	26PP
BLACK PAELLA , seared scallops, shrimps, squid ink, aioli*	21PP
OXTAIL PAELLA , chickpeas, potatoes, green onions, black aioli*	23PP
ARTICHOKE AND WILD MUSHROOM PAELLA , onion aioli*	19PP

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

Avinyo, Cava Blanc de Noir, Catalonia, Spain, 2017	17
Avinyo, Cava Brut Reserva Rosado, Catalonia, Spain, 2021	18
Alberto Nani, Prosecco, Veneto, Italy NV	16

WHITES

Legado del Conde, Albarino, Rias-Baixas, Spain, 2021	18
Ameztoi Txakolina, Basque Country, Spain, NV	16
Trohe, Sauvignon Blanc, Litueche, Chile, 2023	17
La Colline, Chardonnay, Languedoc-Roussillon, France, 2019	18
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2022	17
Chinon, Chenin Blanc, Cremant de Loire, France, 2021	17

RED

Philippe Girard, Pinot Noir, Bourgogne, France, 2017	18
Viña Sastre, Tempranillo, Roble, Spain, 2020	17
D. Ventura, Mencia, Ribeira Sacra, Spain, 2021	18
La Zorra Teso, Rufete, Castilla y Leon, Spain, 2019	17
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
El Porvenir Amauta, Cabernet Sauvignon, Salta, Argentina, 2020	17

ROSE

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

NON ALCOHOLIC

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 COCKTAILS 18

Chamizo's Advice, Zacapa No. 23 Rum, cherry liqueur, Manzanilla, citrus foam, pink peppercorn

Hibiscus Beauty, Ketel One infused hibiscus, St. Germain, fresh lemon, fresh ginger syrup

Mareva Espresso Martini, Ketel One Vodka, Borghetti cafe liqueur, nitro cold brew

Somehow Dirty, Neft Vodka infused olives, piparra juice, olive oil

She Said Yes, Contraluz Cristalino Mezcal, St Germain, berries shrub, fresh grapefruit juice, Peychaud

Mareva Margo, Milagro Tequila, fresh lime, simple, Tempranillo wine

Endless Passion, Don Julio Blanco, Chinola passion fruit, fresh orange, fresh lime, milk clarified

Gintonic, Aczu Gin, oloroso, citrus oleo saccharum, fresh herbs, homemade tonic blend

Not Too Fashioned, Bulleit Bourbon infused coffee & banana, chocolate bitters, banana oleo saccharum

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

Estrella DAMM (**Draft**)

Estrella Inedit

Stella Artois

Corona

Heineken

LOCALS/DOMESTICS

La Rubia (**Draft**)

Jai Alai (**Draft**)

Funky Buddha Floridian (**Draft**)

Bud light

