

“Welcome to Marea, where the spirit of the tropics meets the art of mixology. Our bar is a riverside escape, offering one-of-a-kind cocktail creations that reflect the changing seasons. Each drink is carefully crafted, blending fresh, unexpected ingredients into flavors that surprise and delight. Whether you're savoring a signature creation or discovering a new favorite from our rotating menu, every cocktail tells its own story. Let the relaxed atmosphere and unique flavors transport you, one sip at a time.”



MAREA\_COCKTAILBAR





**- SPECIAL -**

**- JUICY MELONS -**



Melon, Grape &  
Wermut

**FRUITY / SWEET / FIZZY**

**18.-**

## - COCKTAILS -

### - AGED NEGRONI -

Gin, Bitter &  
Vermouth

**BITTER / BOTANICAL / WOODY**

**19.-**



### - SANGRE DE ÁNGEL -

Mezcal, Cherry &  
Vermouth

**SMOKY / FIZZY / FRUITY**

**19.-**



### - ORIBU MARTINI -

Gin, Sherry, Olive Oil &  
Sake

**STRONG / DRY / FATWASH**

**19.-**



### - MISTY -

Tequila Reposado, Amaretto &  
Chai Spices

**SWEET / BAKING SPICE / MILKPUNCH**

**17.-**



# - COCKTAILS -

## - WINNIE THE BREW -

Orange Liquor, Amaro, Honey &  
Beer

FIZZY / FRESH / MALTY

18.-



## - AGED MANHATTAN -

Bourbon Whisky, Vermouth &  
Angostura

WOODY / BOTANICAL / STRONG

19.-



## - CHAISE LONGUE -

Pisco, Corn &  
Caramel

SWEET / NUTTY / EARTHY

18.-



## - CUPPY CAKE -

Cachaça, Coconut &  
Vermouth

SWEET / FOAMY / BERRY

18.-



## - ALCOHOL FREE COCKTAILS -

### - AGUA SUAVE -

Smoky Agave 0.0, Bitter &  
Cherry

SMOKY / FIZZY / FRUITY

14.-



### - WILD LEMONADE -

Gin 0.0, Strawberry &  
Lemonade

BITTER / FRUITY / FOAMY

14.-



### - TRUE CURE -

Rum 0.0, Honey &  
Ginger

SOUR / SPICED / FRESH

13.-



### - HOOK -

Rum 0.0, Amaretto &  
Citrus

SWEET / SOUR / FRESH

13.-



NON  
ALCOHOLIC

NON  
ALCOHOLIC

NON  
ALCOHOLIC

NON  
ALCOHOLIC

## **- SNACKS -**

«Dear Guest,

Upon request our staff will be happy to inform you about any ingredients in our dishes that may cause allergies or intolerances.

Your host»

## **- NACHOS -**

**16.-**

Tortilla Chips / Cheese Sauce /  
Salsa Verde with Avocado & Sour Cream /  
Pickled Jalapeños / Parsley

## **- TARALLI WITH A HOMEMADE DIP -**

**9.50**

Taralli / Bell Pepper / Feta Cheese /  
White Beans / Olive Oil

## **- ASSORTED NUTS -**

**5.-**

Tom Yam / Wasabi / Cashew / Almond  
Hazelnut / Peanut / Corn



## - WINE -

|                                                   | 1 dl | Bottle 7.5 dl |
|---------------------------------------------------|------|---------------|
| <b>WHITE:</b>                                     |      |               |
| Chenin Blanc<br><i>Stellenbosch, South Africa</i> | 8.-  | 51.-          |
| Gewürztraminer<br><i>South Tyrol, Italy</i>       | 9.50 | 60.-          |
| Riesling-Sylvaner<br><i>Zurich, Switzerland</i>   | 9.-  | 57.-          |
| <b>RED:</b>                                       |      |               |
| Lagrein<br><i>South Tyrol, Italy</i>              | 9.50 | 60.-          |
| Graciano & Tempranillo<br><i>Rioja, Spain</i>     | 9.-  | 57.-          |
| Pinot Noir<br><i>Zurich, Switzerland</i>          | 9.50 | 60.-          |
| <b>ROSÉ:</b>                                      |      |               |
| Dornfelder<br><i>Pfalz, Deutschland</i>           | 8.-  | 51.-          |

## - SPARKLING WINE -

|                                     | 1 dl | Bottle 7.5 dl |
|-------------------------------------|------|---------------|
| Prosecco ADORO, <i>Italy</i>        | 9.-  | 60.-          |
| Cava Murviedro Brut, <i>Spain</i>   | 11.- | 72.-          |
| Antech Crémant Rosé, <i>France</i>  | 11.- | 75.-          |
| Telmont Réserve Brut, <i>France</i> |      | 120.-         |





## - BEER & CIDER -

### DRAFT:

|                  |            |             |
|------------------|------------|-------------|
| Boxer Old, 5.0 % | 6.- / 8.50 | 0.31 / 0.51 |
| Panaché          | 6.- / 8.50 | 0.31 / 0.51 |

### BOTTLES:

|                                  |     |        |
|----------------------------------|-----|--------|
| Boxer Blanche, 5.0 %             | 7.- | 0.33 l |
| Oerlikon Session IPA, 4.5 %      | 7.- | 0.33 l |
| Dietiker Cider «Apple», 4.8 %    | 8.- | 0.33 l |
| Stella Maris, Amber Lager, 5.3 % | 8.- | 0.33 l |
| Boxer «Alcohol-free»             | 6.- | 0.33 l |

## - MINERAL -

|                                |      |        |
|--------------------------------|------|--------|
| Valser Still / Sparkling Water | 5.50 | 0.33 l |
| Homemade Ice Tea               | 6.-  | 0.3 l  |
| Cola, Zero                     | 5.50 | 0.2 l  |
| Organics, Viva Mate            | 5.50 | 0.25 l |
| Le Tribute Tonic               | 5.50 | 0.2 l  |
| Swiss Mountain Spring Tonic    | 5.50 | 0.2    |
| Swiss Mountain S. Ginger Ale   | 5.50 | 0.2    |
| Swiss Mountain S. Ginger Beer  | 5.50 | 0.2 l  |
| Vivi Soda Lemon & Ginger       | 5.50 | 0.33 l |
| Möckli Moschtschorle           | 5.50 | 0.33 l |



## - GIN -

4cl

|                            |      |             |
|----------------------------|------|-------------|
| Roku Gin Suntory (JP)      | 12.- | 43 % vol.   |
| Züri Gin Erismann (CH)     | 14.- | 45 % vol.   |
| Turicum Wood Barreled (CH) | 15.- | 41.5 % vol. |
| Tanqueray No. 10 (GB)      | 13.- | 47.3 % vol. |
| Le Tribute (ES)            | 14.- | 43 % vol.   |
| Gin Mare (ES)              | 14.- | 42.7 % vol. |
| Monkey 47 (DE)             | 15.- | 47 % vol.   |
| Hendrick's (GB)            | 13.- | 41.4 % vol. |
| Plymouth Sloe Gin (GB)     | 13.- | 26 % vol.   |

## - RUM & CACHAÇA -

4cl

|                                |      |             |
|--------------------------------|------|-------------|
| Havana Club 3 Años (CU)        | 12.- | 40 % vol.   |
| Cachaça Leblon (BR)            | 12.- | 40 % vol.   |
| Abuelo 7 Años (PA)             | 13.- | 40 % vol.   |
| Bacardi 8 Years (PR)           | 13.- | 40 % vol.   |
| Chairmans Reserve (LC)         | 14.- | 42.7 % vol. |
| "The Forgotten Casks"          |      |             |
| Gosling's Black Seal (BM)      | 12.- | 40 % vol.   |
| El Dorado 15 (GY)              | 15.- | 43 % vol.   |
| Smith & Cross Traditional (JM) | 14.- | 57 % vol.   |
| Appleton Estate 21 Years (JM)  | 19.- | 43 % vol.   |



## - WHISKY -

4cl

|                                |      |           |
|--------------------------------|------|-----------|
| Maker's Mark Bourbon (US)      | 13.- | 45 % vol. |
| Knob Creek 9 Years (US)        | 14.- | 50 % vol. |
| Knob Creek Rye (US)            | 15.- | 50 % vol. |
| Suntory Toki (JP)              | 14.- | 43 % vol. |
| Green Spot (IE)                | 14.- | 40 % vol. |
| Auchentoshan 12 Y. (GB)        | 13.- | 40 % vol. |
| Laphroaig 10 Years (GB)        | 14.- | 40 % vol. |
| Dalmore 12 Years (GB)          | 16.- | 40 % vol. |
| Macallan Sherry Oak 12 Y. (GB) | 18.- | 40 % vol. |
| Bowmore 18 Years (GB)          | 19.- | 43 % vol. |

## - TEQUILA & MEZCAL -

4cl

|                            |      |           |
|----------------------------|------|-----------|
| Olmeca Altos Blanco (MX)   | 13.- | 38 % vol. |
| Olmeca Altos Reposado (MX) | 13.- | 38 % vol. |
| G4 Blanco (MX)             | 15.- | 40 % vol. |
| G4 Reposado (MX)           | 15.- | 40 % vol. |
| Fortaleza Blanco (MX)      | 16.- | 40 % vol. |
| El Tesoro Añejo (MX)       | 19.- | 40 % vol. |
| Agua del Sol (MX)          | 15.- | 48 % vol. |
| Cuish Espadin (MX)         | 15.- | 50 % vol. |

## - BRANDY -

2cl

|                        |     |           |
|------------------------|-----|-----------|
| Grappa Nardini Bianca  | 8.- | 50 % vol. |
| Grappa Nardini Riserva | 9.- | 50 % vol. |

4cl

|                               |      |           |
|-------------------------------|------|-----------|
| Martell Cognac VS (FR)        | 14.- | 40 % vol. |
| Martell «Cordon Bleu» XO (FR) | 28.- | 40 % vol. |
| Pisco Capel (CL)              | 12.- | 40 % vol. |
| Calvados Morin Sélection (FR) | 13.- | 40 % vol. |

## - VERMOUTH, PORT & SHEERY -

5cl

|                               |      |             |
|-------------------------------|------|-------------|
| Carpano Dry (IT)              | 8.50 | 18 % vol.   |
| Dolin Blanc (FR)              | 8.-  | 16 % vol.   |
| Lillet Blanc (FR)             | 7.-  | 17 % vol.   |
| Cocchi Americano (IT)         | 8.-  | 16.5 % vol. |
| Martini Riserva Ambrato (IT)  | 8.50 | 18 % vol.   |
| Martini Riserva Rubino (IT)   | 8.50 | 18 % vol.   |
| Carpano Antica Formula (IT)   | 9.-  | 16.5 % vol. |
| Punt e Mes (IT)               | 8.50 | 16 % vol.   |
| Tio Pepe Palomino Fino (SP)   | 8.-  | 15 % vol.   |
| González Byass Oloroso (SP)   | 8.-  | 18 % vol.   |
| Graham's Fine White Port (PT) | 9.-  | 19 % vol.   |
| Graham's Fine Tawny Port (PT) | 9.-  | 19 % vol.   |