

“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 -

- THE G-TEAM -



**Pisco, Grapes &
Fig Leaf**

FRESH / FIZZY / SWEET

18.-

- COCKTAILS -

- AGED NEGRONI -

Gin, Bitter & Vermouth
(Aged upstairs with the Solera-System)

BITTER / BOTANICAL / WOODY

19.-



- AMBU -

Mango, Ginger &
Grape

TROPICAL / FIZZY / SWEET

18.-



- TEA-RIFFIC -

Gin, Earl Grey,
Bergamotte & Kaffir Lime

STRONG / CITRUSSY / AROMATIC

18.-



- GODIS CLUB -

Rum, Passionfruit &
Vanilla

FRUITY / SWEET / MILKPUNCH

18.-



- COCKTAILS -

- ONE IN A MELON -

Pisco, Watermelon,
Aperitivo & Cucumber Soda

LIGHT / FIZZY / REFRESHING

17.-



- MARILL -

Mezcal, Agave &
Apricot

FRUITY / SMOKEY / CARBONATED

19.-



- TIKI CROSSFIRE -

Rum, Almond,
Pineapple & Chilli

TROPICAL / FIZZY / SPICY

18.-



- KIWING -

Vodka, Apple-Kiwi &
Vermouth

FRUITY / STRONG / SWEET

17.-



- ALCOHOL FREE COCKTAILS -

- LITTLE JOHN -

Gin 0.0, Mango &
Ginger Ale

FIZZY / TROPICAL / SWEET

14.-



NON
ALCOHOLIC

- KAFFIR VELVET -

Gin 0.0 & Kaffir Lime

FOAMY / CITRUSY / FRESH

13.-



NON
ALCOHOLIC

- CALICO -

Apple, Kiwi &
Sparkling Wine

SPRITZ / FRUITY / FRESH

14.-



NON
ALCOHOLIC

- SANGUINELLO -

Gin 0.0, Bitter 0.0,
Vermouth 0.0 & Blood Orange

BITTER / SWEET / FRUITY

13.-



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 / Chives

- MASROSHI - 12.-

Stuffed and air fried flatbreads filled with:
Tuna / Coconut / Shallots / Chilli / Lime

- ASSORTED NUTS - 5.-

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



- WINE -

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

- 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, Lager 5.0 %	6.- / 9.-	0.31 / 0.5 l
Panaché	6.- / 9.-	0.31 / 0.5 l

(Beer & Lemon Soda)

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
Valser Sparkling Water	7.50	0.75 l
Cola, Zero	5.50	0.2 l
Homemade Ice Tea	6.-	0.3 l
Vivi Mate, Bio	6.-	0.33 l
Vivi Soda Lemon & Ginger	6.-	0.33 l
Möckli Moschtschorle	6.-	0.33 l
Le Tribute Tonic	5.50	0.2 l
Swiss Mountain Spring Tonic	5.50	0.2 l
Swiss Mountain S. Ginger Ale	5.50	0.2 l
Swiss Mountain S. Ginger Beer	5.50	0.2 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) "The Forgotten Casks"	14.-	42.7 % vol.
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

Olmecca Altos Blanco (MX)	13.-	38 % vol.
Olmecca 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.
Água del Sol, Espadin (MX)	15.-	48 % vol.
Cuish, Tobaalá (MX)	17.-	47 % vol.
Cuish, Pichumetl (MX)	19.-	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 & SHERRY -

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.