“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 -

- AGED MANHATTAN -



Bourbon Whisky, Vermouth &
Angostura

WOODY / STRONG / BOTANICAL

19.-

- COCKTAILS -

- AGED NEGRONI - 19.-

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

BITTER / BOTANICAL / WOODY



- SHOW ME THE CARROT - 19.-

Pisco, Carrots,
Vermouth & CO2

COMPLEX / FIZZY / BITTER



- BEFORE NINE - 18.-

Rum, Cacao,
& Mint

MINTY / TROPICAL / MILKPUNCH



- OATIE DOKIE - 19.-

Whisky, Oats &
Maple Syrup

WOODY / SWEET / RICH



- COCKTAILS -



- BLOODY MAREA - 18.-

Tequila, Tomato,
Spices & Chilis

SPICY / BOLD / SAVORY



- BERRY ME UNDER - 18.-

Gin, Cardamom &
Raspberry

FRUITY / FOAMY / BOTANICAL



- TIKI CROSSFIRE - 18.-

Rum, Almond,
Pineapple & Chilli

TROPICAL / FIZZY / SPICY



- KIWING - 17.-

Vodka, Apple-Kiwi &
Vermouth

FRUITY / STRONG / SWEET



- ALCOHOL FREE COCKTAILS -

- VIRGIN MAREA - 14.-

NON ALCOHOLIC

Tomato, Spices
& Chilies

SPICY / BOLD / SAVORY



- BORRICO - 14.-

NON ALCOHOLIC

Gin 0.0, Cardamom,
& Raspberry

FRUITY / FOAMY / BOTANICAL



- NOT MY CHERRY - 13.-

NON ALCOHOLIC

Bitter 0.0, Cherries
& Sparkling Wine 0.0

FIZZY / FRUITY / BITTER



- DON'T FIRE THE TIKI - 13.-

NON ALCOHOLIC

Rum 0.0, Pineapple
& Almonds

TROPICAL / SWEET / FRUITY





- PINSA -

«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»

- MARGHERITA - 18.-

San Marzano Tomatoes, Fior di Latte,
Parmigiano Reggiano & Basil

- PESTO & PEPPERS - 22.-

San Marzano Tomatoes, Fior di Latte, homemade Pesto
& Calabrian-Style Peppers

- SALAMI PICANTE - 23.-

San Marzano Tomatoes, Fior di Latte,
Parmigiano Reggiano & Salami Picante

- CHOCOLATE & HAZELNUT - 14.-

Small Pinsa, Chocolate Cream & Hazelnuts

- ASSORTED NUTS - 5.-



Bread Origin: Italy
Meat Origin: Switzerland

- WINE -

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

- SPARKLING WINE -

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

- BEER & CIDER -

DRAFT:

Boxer Old, Lager 5.0 %	6.- / 9.-	0.3 l / 0.5 l
Panaché *(Beer & Lemon Soda)*	6.- / 9.-	0.3 l / 0.5 l

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.
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.
Laphroaig 10 Years (GB)	14.-	40 % vol.
Dalmore 12 Years (GB)	16.-	40 % vol.
Redbreast 15 Years (IE)	17.-	46 % 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, Espadin (MX)	15.-	48 % vol.
Cuish, Tobalá (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.

- 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.