



TAPAS

LOS CLASSICOS

Spanish Cheese Platter, quince, toasted bread (choice of 3 or 6) 27/48

Embutido Iberico Platter (chorizo, lomo, salchichon) 26

Jamon Iberico Fermin (paleta) 33

Pan con Tomate, cantabrian anchovies, chives, arbequina olive oil 12

*Patatas Bravas, aioli, spicy tomato sauce 14

Fry Padrón Peppers, soy-sherry, toasted sesame seeds 12

DE LA HUERTA

Grilled Artichoke Hearts, infused manchego & truffle cream, Iberico ham 21

Kale Salad, valdeon cheese, pear, roasted marcona almonds, sherry vinaigrette 15

Heirloom Tomatoes, confit piquillo peppers, green onions, olives, anchovies 16

Spanish Potato Salad, tuna ventresca, black olives, green onions, salmon roe 16

Roasted Beets Carpaccio, green yogurt, toasted pistachio 15

DE LA MAR

Cantabrian Anchovies & Boquerones Platter, piquillo peppers, piparras 16

*Scallops Crudo, togarashi, apple, salmon roe, lime zest 19

Spanish Octopus, potato cream, smoked paprika, arbequina olive oil 23

Steamed Mussels, chorizo, white wine and cherry tomatoes, fine herbs 21

CARNE

*Steak Tartare, dijon mustard, smoked paprika, toast 19

Roasted Bone Marrow, caramelized onions & oxtail marmalade, sesame toast 21

Grilled Spanish Chorizo, chimichurri, grilled onions, toasted bread 17

Iberico Ham Croquetas 15

ARROCES

(minimum 2 people)

*Black Paella, seared scallops, shrimp, aioli 21pp

Butifarra Sausage Paella, pork and wild mushrooms 21pp

*Artichoke & Wild Mushroom Paella, onion aioli 19pp

Seafood Rice, scallops, mussels, shrimp & clams 23pp

Lobster & Seafood Rice 26pp

PRINCIPALES

*Honey-Spiced Duck Breast, parsnips, savory granola, apple beurre noisette 36

Braised Short Ribs, boniato puree, pickled mustard seeds & mushrooms 35

*Rib Eye, roasted potatoes, padrón peppers 39

Pan Seared Branzino, potato cream, bilbaina sauce 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.



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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

Azimut, Cava Extra Brut Blanc, Catalonia, Spain, NV 16

Azimut, Cava Rose, Catalonia, Spain, NV 17

Alberto Nani, Prosecco, Veneto, Italy NV 16

WHITES

Legado Del Conde, Albarino, Rias-Baixas, Spain, 2021 17

Ameztoi Txakolina, Basque Country, Spain 16

Gaspard, Sauvignon Blanc, Loire, France, 2019 16

Trapi del Bueno, Handmade Chardonnay, Osorno Valley, Chile, 2019 17

Elena Walch, Pinot Grillo, Alto Adige, Italy, 2022 16

RED

La Patience, Merlot, Languedoc-Roussillon, France, 2019 16

Hacienda San Juan, Pinot Noir, Osorno Valley, Chile 2018 16

Deux Anes - Fontanilles, Carignan, Syrah, Grenache Noir Blend, Corbiers, France, 2018 17

Vina Sastre, Tempranillo, Rioja, Spain 2020 17

Sabatico, Garnacha-Carinena blend, Maule Valley, Chile 2017 16

ROSE

Ameztoi, Txakolina, Field Blend Rose, Hondarrabi Zuri, Basque Country, Spain 2020 16

Bodvar no 8, Grenache & Cabernet, Provence, France 2020 17

NON ALCOHOLIC

Evian Still Water 750ml 8

Ferrarelle Sparkling Water 750ml

SPECIALTY COCKTAIL 18

Bells ON, Contraluz Cristalino Mezcal, home made Bell pepper cordial, clarified lime, oregano

A Gintonic, Nordes Gin, allspiced syrup, grapefruit tonic

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

Pear With Me, Grey Goose Pear, amaretto, lemon, dessert pear

She Said Yes, Neft Vodka, carpano bianco, fresh lychee, pomegranate, lemon

No Let's Get Another One, Nolet's, St German, cucumber, lemon,

Mareva Margo, Milagro Silver, Selected barrel Tequila, lime, simple, Tempranillo wine

Endless Passion, Don Julio Blanco, passion fruit, agave, fresh lime, orange blossom

Childhood Memories, Banks 5 white rum, Amaro, Guava, Coconut, fresh lime juice

Not Too Fashioned, Angel's Envy Bourbon infused coffee & banana, chocolate mole bitter, simple

Mareva Espresso Martini, Ketel One Vodka, Borghetti coffee, nitro cold brew

VERMOUTH FLIGHT 16

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, azimut cava, Carpano dry, bubbles, and citrus

BEER 8

IMPORTED

ESTRELLA DAMM, Stella Artois, Corona, Heineken, INEDIT DAMM

LOCALS/DOMESTICS

La Rubia, Jai Alai, Funky Buddha Floridian, Bud light