



OUR STORY

Welcome to Mar y Rosa by Chef Jose Mendin, where the culinary journey is as vibrant as the island itself. Born to parents with a deep appreciation for cuisine, Chef Mendin's passion for cooking blossomed into a remarkable career that has taken him from Puerto Rico to prestigious culinary institutions and international ventures. Drawing inspiration from his rich heritage, Chef Mendin crafts each dish with a visionary touch, reinventing classic recipes with an irresistible Puerto Rican flair.

Our rooftop haven, perched above the enchanting vistas of Old San Juan, provides the perfect backdrop for our elevated dining experience. With a commitment to locally and sustainably sourced ingredients, every bite is infused with authenticity and care. Prepare yourself for an unforgettable celebration of flavors and hospitality, where the spirit of the island comes alive in every dish. Welcome to a dining experience like no other.



RAW BAR

Oysters on Ice daily selection MP
kimchee cocktail, seasonal mignonette

Shrimp Al Pastor Wraps 16
pickled pineapple, butter lettuce, chipotle aioli

Tropical Watermelon & Avocado Salad 16
mixed greens, avocado, watermelon, pearl onions, corn nuts, croutons, cilantro, house dressing
add-ons: Salmon 16 Steak 25

Caesar Salad Bowl 16
romaine lettuce, house caesar dressing, croutons

Nikkei Seafood Ceviche 18
ginger garlic soy, onion, avocado, jalapeño, tomatoes, cucumber

TAQUITOS

Hamachi Ceviche Taquitos min. 2 per order 7EA
ginger garlic soy, lettuce, miso, onion mix

Tuna Tartare Taquitos min. 2 per order 7EA
yuzu kosho, sesame, avocado, wasabi aioli

Salmon Taquitos min. 2 per order 7EA
lemongrass, avocado mousse, crispy garlic, cilantro

Taquito Flight 21

SNACKS

Wakamole 9
goma wakame, nori chips, schichimi-taijin

Queso Frito 12
local farmers cheese, guava honey, fried garlic

Gandules Hummus 14
local vegetable chips, crudites

Avocado Toast 15
guacamole, baby radish, cherry tomatoes
Add-ons: burrata, crab salad, tuna or salmon +8

Salt n Pepper Calamari 18
ginger soy aioli, jalapeño, crispy garlic

Pincho de Pork Belly 10 EA
butterscotch miso, dried corn

Crab Donuts 15
jueyes salad, spicy honey, old bay salt

Camarones Empanados 16
kataifi wrapped shrimp, hot guava

Burrata con Papaya 21
lemongrass sauce, chayote cucumber piquillo salad, lechoza marmelade toast

LUNCH

NY Steak 55
14oz, house fries

The Castillo Burger 25
8oz house blend, piquillo aioli, queso manchego

Baja Shrimp Tacos 3 tacos 18
slaw, pickled onions, chipotle aioli

Pollo Karaage Sando 19
slaw, miso honey aioli, pickled cucumber

Mendin's Catch of the Day

We're all about fresh, responsibly sourced seafood that's good for the ocean and great on your plate! By choosing certified and local catches, we keep our seafood sustainable and delicious so you can enjoy every bite guilt-free!

ask your server for today's selection MP