



Family Owned and Operated Since May 2000

Appetizers

- 🌀 **Potato-Leek Soup**, green creme fraiche (onion & spinach) and crouton (veg stock). 10
- 🌀 **Caesar Salad**, Romaine, parmesan anchovy dressing, croutons. 13. Add Salmon (+11)
- Mixed Greens Salad**, Olives, roasted beets, cherry tomatoes, balsamic vinaigrette. 7.50. GF
- 🌀 **Mushroom Toast**, sautéed mushrooms, fresh ricotta, arugula, balsamic. 16
- 🌀 **Shrimp Corncakes**, Sauteed shrimp and corn, chipotle butter, buttermilk pancakes. 14
- Grilled Moroccan Lamb Meatball**, spinach yogurt and pomegranate. 16
- Kennebec Shoestring Fries** with chipotle-cheddar aioli. 10
- Side of Bread and Butter** 3

Entrees

- Seafood Stew**, 20-hour lobster-chicken stock, shrimp, scallops, rock cod, garlic aioli crostini. 29
- 🌀 **Twice Cooked Maine Lobster**, lobster reduction, partially cracked claws and tail, green onion pancake. MP
- Grilled Salmon**, pimento-saffron beurre blanc, roasted potatoes and vegetable. 26 GF
- Niman Pork Chop (11 oz)**, cannellini beans, spinach and persimmon. 32
- Rack of Lamb**, apple chutney, lamb jus and butternut squash. 35
- 🌀 **Korean Sweet & Spicy Pork Ribs**, celery root-potatoes puree, pickled onion, bacon chard. 24
- Spaghetti and Balls**, veal, filet mignon, pork blended meatballs, tomato sauce, parmesan. 19

Prix-Fixe Dinner

Mixed Green Salad or Soup, Grilled Salmon Entrée, Dessert of the Day. 35

Desserts

- Grand Marnier Creme Brûlée.** 7
- Berry Panna cotta** 7

🌀: Signature Dish, GF: Gluten Free / Corkage \$15 per 750ml bottle
Thank you for supporting our local, family owned and operated small business!
Marica Oakland | 5301 College Avenue, Oakland CA | 510. 985. 8388
@MaricaOakland | MaricaOakland.com





Family Owned and Operated Since May 2000

Cocktails

- 12 **Violet 75.** Butterfly Pea Flower Tea, prosecco, gin, lemon juice.
- 14 **A Grape in the Rye.** Rye whiskey over gewurztraminer ice cube, bitters.
- 11 **Ginger Limeade.** Tito's Vodka, muddled ginger, lime juice, sugar.
- 11 **Margarita.** Tequila, lime juice, orange curacao, sugar.
- 11 **Laura's Paloma.** Mezcal, grapefruit juice, sugar, fresh lime juice. **Very** smokey.
- 11 **Manhattan.** Bulleit Bourbon. sweet vermouth, bitters.
- 11 **Rye Old Fashioned.** Bulleit Rye, sugar, bitters.

Beer

- 7.50 **Ghost Town Feistergaust Pilsner** (Can). Oakland, CA. 6.5%
- 7 **Temescal Brewing Pilsner** (Draft) Oakland, CA. 5.0% abv
- 7 **Original Pattern Helles Lager** (Draft). Oakland, CA. 5.4% abv
- 7 **Original Pattern IPA** (Draft). Oakland, CA. 6.7% abv

White Wines

- 13/36 **Ruggeri Argeo Prosecco**, Italy DOC. Delicate, dry bubbles.
- 12/32 **Navarro Rose 2022**, Anderson Valley, CA. Rose geranium, bright raspberry fruit, watermelon.
- 11/30 **Fess Parker Riesling 2021**, Santa Barbara, CA. Jasmine, lemon zest, orange blossom.
- 13/36 **Bailly Lappierre Rose Brut**, AOC Cremant de Bourgogne France. Airy soft, berry, citrusy.
- 12/32 **Tiefenbrunner, Pinot Grigio 2022**, Italy. Citrus, white blossoms, crisp, mineral. .
- 13/36 **Taft Street Chardonnay 2021**, Russian River, CA. Pear and lemon.
- 13/36 **Eske Sauvignon Blanc 2021**, Hawkes Bay, New Zealand. elegant intense flavor.
- 14/38 **Reverdy-Ducroux Sancerre**, 2022, Loire Valley, France. Grapefruit, lychee, lime, crisp.

Red Wines

- 12/32 **Pedroncelli Zinfandel Mother Clone 2020**, Sonoma County, CA. Berries, warm spices.
- 14/38 **Gran Passione Rosso 2021**, Italy. Full body, deep red, black fruits.
- 14/38 **Villa Puccini Toscana 2017**, super Tuscan. Cherries, plum, light oak.
- 15/45 **MacMurray Pinot Noir 2021**, Russian River, CA. Rose petals, dark berries, lush.
- 14/38 **Robert Hall Cabernet Sauvignon 2020**, Paso Robles, CA. Bold, black cherry, currants.
- /110 **Silver Oak Alexander Valley Cabernet Sauvignon 2017**, Alexander Valley, CA.

Non-Alcoholic

- 3.5 **Soda** - Coke, Diet Coke, Sprite, Ginger Ale (12 oz can)
- 3.5 **Pellegrino Sparkling Water** (16.9 oz)
- 8/19 **Navarro Gewurztraminer Grape Juice** (Mendocino, CA)
- 8/19 **Navarro Pinot Noir Grape Juice** (Mendocino, CA)
- 3.5 **Hot Tea / Iced Tea**

🍷: Signature Dish, GF: Gluten Free / Corkage \$15 per 750ml bottle
Thank you for supporting our local, family owned and operated small business!
Marica Oakland | 5301 College Avenue, Oakland CA | 510. 985. 8388
@MaricaOakland | [MaricaOakland.com](https://www.maricaoakland.com)

