



## Appetizers

<b>Tuna Tataki +</b>	<b>14</b>
Seared rare tuna with ginger syrup, black sesame dust and daikon sprouts.	
<b>Rice Paper Wrapped Prawns</b>	<b>10</b>
With green papaya slaw.	
<b>Hummus &amp; Baba Ganough ☆</b>	<b>7</b>
Chick pea puree with tahini and garlic; roasted eggplant with olive oil and lemon juice. Served with naan bread.	
<b>Pot Stickers with Soy Vinaigrette</b>	<b>8</b>
Asian dumplings served with a soy vinaigrette.	
<b>Chicken</b> 🌶	Filled with chicken, serrano peppers and sautéed mushrooms.
<b>Vegetarian</b> ☆ 🌶🌶	Filled with portobellos, napa cabbage, cashews, and serranos.
<b>Scallops &amp; Gyoza</b>	<b>13</b>
Seared sea scallops with sweet carrot gyoza and meyer lemon ponzu.	
<b>Negamaki</b>	<b>14</b>
Marinated beef tenderloin with goat cheese, portobello mushrooms and a blueberry verjus.	
<b>Spring Rolls</b>	<b>7</b>
Rice noodles and mint wrapped in rice paper and served with a hoisin peanut sauce.	
<b>Shrimp &amp; Pork, Spicy Ahi Tuna, or</b>	
<b>Vegetarian</b> ☆	
<b>Malanga Napoleon ☆</b>	<b>9</b>
Napoleon of black pepper crusted goat cheese, portobello mushrooms, red bell peppers with crisp malanga root chips and chiang king reduction.	
<b>Appetizer Assortment for two</b>	<b>15</b>
Pot stickers, ribs, spring roll, hummus, baba ganough and naan bread.	
<b>For three</b>	<b>19</b>
<b>Cheese and Paté Plate</b>	<b>14</b>
Duck liver paté with fig jelly alongside chef's selection of cheeses.	
<b>Spiced Lamb Satays</b> 🌶	<b>9</b>
With raita & roti.	
<b>Mars Charcuterie</b>	<b>12</b>
House made patés, cured meats and sausages.	

☆ = vegetarian item      🌶 = spicy hot      🌶🌶 = very spicy hot

+ Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of illness.

## Entrées

	Market Price
<b>Stoops &amp; Son Fish +</b> Fresh fish from the gulf.	
<b>Wasabi Salmon +</b> With soy wasabi aioli, sticky rice and vegetables of the day.	27
<b>Miso Glazed Black Cod</b> With gailon, turnips & crisp wontons.	30
<b>Grilled Beef Tenderloin +</b> With soy mushroom reduction, roasted garlic mashed potatoes and vegetables of the day.	29
<b>Kaimen Ken Shiba +</b> A portion of both our wasabi salmon and beef tenderloin.	31
<b>Mars Baby Back Ribs</b> Grilled with Chinese barbeque sauce. Served with roasted garlic mashed potatoes and vegetables of the day.	19
<b>Colorado Lamb Rack +</b> Grilled with sunchokes, shiitake, cabbage and szechuan-pepper jus.	28
<b>Thai Bouillabaisse</b> 🍲 Assorted seafood in our Thai rendition of this classic French dish.	19
<b>Butternut Squash Dumplings</b> ☆ With snow cabbage, scallions and sake cream.	16
<b>Mars Vegetarian Plate</b> ☆ Chef's daily vegetarian selection.	16
<b>Nishiki Risotto</b> ☆ Oyster mushrooms, grilled green onion & Meyer lemon oil.	16

## From the Tandoori Oven

<b>Country Side Farms Chicken Supreme</b>	<b>22</b>
With hoisin glaze and roasted root vegetables.	
<b>Moroccan Spiced Hanger Steak +</b>	<b>25</b>
With roasted fingerling potatoes, eggplant and yogurt vinaigrette.	
<b>Kurobuta Pork Chop</b>	<b>23</b>
Marinated in soy and sake, served with roasted fingerling potatoes, haricot vert and house-made chutney.	
<b>Jasmine Tea Smoked Duck à l'orange +</b>	<b>23</b>
With warm orange ginger marmalade, sticky rice and asparagus.	
<b>Mixed Grill +</b>	<b>29</b>
A choice of 3 of the following: pork, duck, steak, or chicken.	

## From the Wok

<b>Indian Tomato Curry</b> 🍴	
With red potatoes & vegetables over basmati rice.	
Tofu ☆	13
Lamb	15
Seafood Combo (shrimp, scallops & mussels)	18
<b>Mars Thai Green Curry</b>	
Tofu	13
Chicken	14
Vietnamese Prawns	16
<b>Mongolian Stir Fry</b> 🍴	
Sweet and spicy stir fried vegetables over basmati rice.	
Tempura Tofu ☆	13
Grilled Chicken	14
Tempura Prawns	16
<b>Pad Thai Shrimp</b>	<b>16</b>
With bean sprouts, eggs, noodles and peanuts.	

## Soups and Salads

Soup of the Day	Market Price	
<b>Salmon Salad +</b> Served with avocado and mars house salad.	16	
<b>Beet Salad ☆</b> With St. Agur cheese, toasted pecans, farm greens and tart cherry vinaigrette.	<b>Small 5</b>	<b>Large 9</b>
<b>Mars House Salad ☆</b> Mixed baby greens with a julienne of vegetables and soy ginger vinaigrette.	5	
<b>Traditional Caesar</b>	7	
<b>Salad additions:</b>		
<b>Tofu ☆</b>	4	
<b>Chicken</b>	5	
<b>Vietnamese Prawns 🍤</b>	6	



### Catering

We are happy to provide catering services for functions held outside the restaurant.

Also, the restaurant is available for large parties with advance booking.

For information, phone 472.3901

### Policies

PLEASE: no separate checks; allow us to add an 18% gratuity to your bill for parties of 6 or more.

Mars does not accept checks.

Thank you.

1400 S. Congress Ave. Austin, Texas 78704 512.472.3901 [www.marsaustin.com](http://www.marsaustin.com)

*Executive Chef Thomas Reeh*