

mareida

CHILEAN COASTAL TO ANDEAN DINING



Sopaipilla - Pumpkin bread, pebre & fermented chilli	5
Marraqueta - Chilean bread roll, avocado butter	6
Empanadas	
Black truffle & cauliflower	7.5
Wagyu	7.5
Lobster	7.5
Zapallos - Courgette, melon, green asparagus & whipped yogurt	13
Anticucho - Morel & shiitake, onion, Chilean hazelnut romesco	14
Crudo Valdiviano - Beef tartare, rye, quince & cured egg yolk	16
Tiradito - Hamachi, cantaloupe, crispy corn, & shiso	18
Churrasco - Wagyu slider, avocado & salsa verde	21
Coliflor y pastelera - Cauliflower, Marcona almonds, corn & tomatoes	26
Pollo arvejado - Fried & grilled corn-fed chicken, peas & lovage	33
Caldillo - Grilled monkfish, lobster bisque & mussels	40
Lomo vetado - 45-Day aged ribeye steak, Carmenere & cream	56
Papas - Roasted potatoes, brown butter & herbs	7
Ensalada de palmitos - Baby gem, palm hearts & green goddess	8
Ensalada de tomates - Tomatoes, rhubarb & citrus	8
Flan - Manjar, banana & kumquats	10
Chocolate - Chilean hazelnuts & passionfruit	10
Torta Amor - Rhubarb love cake	10

We are proud to source our produce from British suppliers including Flourish Farms, Hendersons, Shrub, Natoora, LMDC & Lake District Farmers. Please let a member of the team know of any food allergies or intolerances. A 12.5% discretionary service charge will be added on top of your bill which is distributed to the staff. We charge £2 per table for unlimited filtered still and sparkling water, who donate all their net profit to WaterAid.

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SPRING FEASTING MENU

ATACAMA

75

Marraqueta Chilean bread roll, avocado butter

Sopaipillas pumpkin bread, pebre & fermented chilli



Empanadas: cauliflower & black truffle / lobster

Crudo Valiviano Beef tartare, rye, quince & cured egg yolk

Zapallos Yellow courgette, Galia melon & whipped yogurt



Coliflor y pastelera Cauliflower, potato, courgette & onion chimichurri

Caldillo Grilled monkfish, lobster bisque, tomato

Pollo y arvejas chicken, green asparagus, pickled carrots & peas



Ensalada de tomates Tomatoes, rhubarb & citrus

Papas Roasted potatoes, brown butter & herbs



Chocolate Chilean hazelnuts & passionfruit

Flan Manjar, lucuma & kumquats

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SPRING FEASTING MENU

PATAGONIA

90

Marraqueta Chilean bread roll, avocado butter

Sopaipillas pumpkin bread, pebre & fermented chilli



Empanadas: cauliflower & black truffle / wagyu / lobster

Crudo Valiviano Beef tartare, rye, quince & cured egg yolk

Zapallos Yellow courgette, Galia melon & whipped yogurt



Coliflor y pastelera Cauliflower, potato, courgette & onion chimichurri

Caldillo Grilled monkfish, lobster bisque, tomato

Pollo y arvejas chicken, green asparagus, pickled carrots & peas

Lomo vetado 45-Day aged ribeye steak, Carmenere & cream



Ensalada de tomates Tomatoes, rhubarb & citrus

Ensalada de palmitos Baby gem, palm hearts & green goddess dressing

Papas Roasted potatoes, brown butter & herbs



Chocolate Chilean hazelnuts & passionfruit

Torta Amor Rhubarb love cake

Flan Manjar, lucuma & kumquats