

mareida



Our wine list is a journey across Chile's extraordinary and varied landscapes, from coastal, Pacific vineyards of Leyda and Casablanca, the Atacama desert in Limari to the sun-drenched valleys of Colchagua, the historic soils of Maule, and the wild, untamed south of Itata. Each bottle reflects a sense of place shaped by ocean influence, altitude, and ancient terroirs.

Curated by Master of Wine Alistair Cooper, the selection brings together both iconic producers and small, progressive winemakers, offering a dynamic and evolving perspective on Chilean wine today.

SPARKLING

125/ 750 ML

TABALI TATIE LIMARI BRUT	Chardonnay	12 / 60
TABALI TATIE LIMARI EXTRA BRUT ROSÉ	Blend	66

WHITES

125 / 500 / 750ML

PACIFIC OCEAN

Crisp, zesty and tangy whites from Pacific vineyards that carry the salty lick of sea air and a bracing freshness.

VIÑA LEYDA COASTAL, LEYDA 2025	Sauvignon Blanc	9 / 32 / 45
MATETIC CORALILLO, CASABLANCA 2024	Riesling	48
MONTES, ZAPALLAR 2025	Albariño	11 / 39 / 55
GARCES SILVA, AMAYNA 2025, LEYDA	Sauvignon Blanc	65

OLD VINES

Chile is home to many of the oldest vines in the world, having deeper root systems that give more concentrated fruit. Supremely balanced and at one with their environment.

MORANDE SEMILLON TERROIR, MAULE 2023	Semillon	7 / 26 / 38
DE MARTINO GALLARDIA OLD VINE, ITATA 2020	Muscat Chasselas	47
ANA MARIA CUMSILLE ALTOS DE GUARILIHUE, ITATA 2022	Semillon	68

VOLCANIC & GRANITIC

Chile's beautiful and diverse landscape is hugely influenced by tectonic activity. A rich patchwork of granite, volcanic and other soils that nurture the vines.

MORANDE VITIS UNICA, CASABLANCA 2021	Chardonnay	50
TABALI BARRANCO, LIMARÍ 2023	Viognier	12 / 42 / 58
DE MARTINO TRES VOLCANES, MALLECO 2019	Chardonnay	75
ERRAZURIZ LAS PIZARRAS, ACONCAGUA 2022	Chardonnay	149

DESERT

From vineyards that are bordering the Atacama desert. Here we find chalk soils, and soils with high salinity giving thrilling saltiness and texture to the wines.

FALERNIA ELKI PEDRO XIMENEZ, ELQUI 2023	Pedro Ximenez	6 / 23 / 32
TABALI TALINAY, LIMARI 2023	Sauvignon Blanc	53
UNDURRAGA TH, LIMARI 2023	Chardonnay	10 / 37 / 54
CONCHA Y TORO AMELIA, LIMARÍ 2023	Chardonnay	98

ORANGE

Orange wines undergo skin contact that gives a texture, grip and spice to the wines.

EHEVERRIA NO ES PITUKO, CURICO 2025	Muscat blend	7 / 26 / 38
TERROIR SONORO REPTILIANO, ITATA	Muscat	53
GONZALEZ BASTIAS NARANJO, MAULE 2022	Blend	62

ROSE

LEYDA ROSÉ 2023	Pinot Noir	7 / 26 / 38
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REDS

125ML /500/ 750ML

COOL CLIMATE COASTAL

From coastal vineyards cooled by the Pacific ocean and the Humboldt current that impart freshness, vibrancy and electricity to the wines.

TABALI PEDREGOSO, LIMARÍ 2023	Malbec	8 / 29 / 43
MATETIC CORALILLO, ACONCAGUA 2022	Garnacha	56
VIÑA LEYDA LOT 21, LEYDA 2023	Pinot Noir	11 / 41 / 57
UNDURRAGA TH, LEYDA 2023	Syrah	60
MATETIC EQ COOL CLIMATE, SAN ANTONIO 2020	Syrah	72
CONO SUR OCIO, CASABLANCA 2020	Pinot Noir	80
GARCES SILVA, AMAYNA 2023, LEYDA	Pinot Noir	87

THE ANDES

You are never far from this majestic mountain range in Chile. Their influence is huge, both climatically and through complex soil structures.

PEREZ CRUZ COT, MAIPO ANDES 2022	Malbec	60
SAN PEDRO SIDERAL, CACHAPOAL 2023	Cabernet blend	65
HARAS DE PIRQUE ALBIS, MAIPO 2020	Cabernet Sauvignon	110
SAN PEDRO KANKANA, ELQUI 2022	Syrah	135
SAN PEDRO SIDERAL MAGNUM (1500ML), CACHAPOAL 2023	Cabernet blend	120

OLD VINE HERITAGE

Chile is home to some of the oldest vines in the world. Older vines have deeper root systems and can give more concentrated fruit. With age they have become supremely balanced and at one with their environment.

TERROR SONORO TINTO NITANTO, ITATA 2019	Pais/Cinsault	48
COPA, ITATA 2021	Cinsault	9.75 / 36 / 51
ANA MARIA CUMSILLE AGUILA, ITATA 2022	Pais	12.50 / 44 / 61
GONZALEZ BASTIAS PAIS MATORRAL, MAULE 2020	Pais	62
PEDRO PARRA IMAGINADOR	Cinsault	64
RETA ROMELIO, MAULE 2021	Malbec/Carignan	100

SUN-KISSED

From sites that receive plenty of sunshine and grapes that need it to give soft, unctuous, ripe and comforting wines.

BUENA VIDA PIE FRANCO, COLCHAGUA 2023	Cabernet Sauvignon	6 / 23 / 32
DE MARTINO LEGADO, MAIPO 2023	Carmenere	9.50 / 34 / 47
EMILIANA COYAM, COLCHAGUA 2022	Blend	62
VIK OMEGA, CACHAPOAL	Carmenere	75

VOLCANIC AND GRANITIC

Chile's beautiful and diverse landscape is influenced by tectonic activity. A rich patchwork of granite, volcanic and other soils that nurture the vines.

ECHEVERRIA NO ES PITUKO, MAULE 2023	Cabernet Franc	41
TAYU, MALLECO 2024	Pinot Noir	59
ANNA MARIA CUMSILLE LOMAS COLORADAS	Carignan	68

ICONS

A selection of Chile's finest wines. True classics and icons.

MONTES PURPLE ANGEL, APALTA 2021	Carmenere	145
SAN PEDRO ALTAIR	Cabernet blend	150
CONCHA Y TORO DON MELCHOR, PUENTE ALTO 2020	Cabernet Sauvignon	185
VIÑA VIK, CACHAPOAL 2019	Cabernet blend	240
SEÑA, ACONCAGUA 2020	Cabernet blend	280

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pisco bar

SOURS

MAREIDA	Pisco, cacao blanc, Chartreuse elixir, Peychaud's bitters, egg white	15
RHUBARB	Pisco, cactus piment, eucalyptus bitters, rhubarb syrup, egg white	15
TOMATO MARTINI	Fermented tomato, pisco, gin, olive brine	15
ANDEAN OLD FASHIONED	Pisco, whisky, manjar, bitters	15
SANTIAGO MULE	Pisco, macqui cordial, vodka, angostura bitters	15
PEBRE PICANTE	Pebre infused pisco, agave, fermented chilli sauce	15
PISCOLA	Pisco, cola	12

beer

ROTHHAMMER

	Stratus south pacific lager 4.2%	7
MICHELADA	Rothhamer lager, lime juice, merken	11
LUCKY SAINT	Unfiltered lager 0.5%	6

Apéritif

ARAUCANO	Traditional Chilean herbal dark bitter liqueur	9
LA CHUPILCA DEL DIABLO	A sweet and spicy liqueur with a lucuma flavor	12

0%

RICA RICA SOUR	Three Spirits, rica-rica infusion, lime juice,	11
MACQUI	Macqui & rosehip cordial, soda water	11
JARR KOMBUCHA	Peach-Yuzu / Ginger-Lemon	7
CHILEAN TEA SELECTION	Boldo, Cedron, Matico, Llaten, Plantain	4

Our menu contains allergens, if you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. All prices are not inclusive of VAT. A 12.5% discretionary service charge will be added on top of your bill. We charge £2 per table for unlimited filtered still and sparkling water, 50% of this goes directly to Belu and their WaterAid charities.

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SPRING SNACK MENU



MAREIDA SOUR	15
RHUBARB SOUR	15
0% RICA RICA	11.5
Sopaipillas pumpkin bread, pebre & fermented chilli	5
Empanadas:	
Cauliflower & black truffle	7.5
Wagyu	7.5
Lobster	7.5
Crudo Valiviano Beef tartare, rye, quince & cured egg yolk	16
Zapallos Yellow courgette, Galia melon & whipped yogurt	13
Tiradito - Hamachi, crispy corn, & shiso	18



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