



Marraqueta bread roll, mushroom butter & Ulmo honey	5
Sopaipilla pumpkin bread, pebre & fermented chilli	5
Grilled corn, merken butter & chives	5
Empanada	
Winter greens	7
Beef	7
Lobster	9
Red carrots, chilean hazelnut & ricotta	12
Beef tartare, rye, quince & cured egg yolk	16
Hamachi crudo, pomegranate & plum	18
Chilean wagyu slider, avocado & salsa verde	21
Cauliflower, potato, courgette & onion chimichurri	26
Cornish crab gratin	29
Chalk stream trout, smoked mayo & butter	30
AT Chicken, cognac & girolles	44
45-Day aged ribeye steak, Carmenere & grape mustard	56
Roasted potatoes, brown butter & herbs	7
Bitter leaves, pears & carrot	8
Tomatoes, onions & citrus	8
Rice pudding empanada, quince & cinnamon	9
Ulmo honey flan, peanuts & merken	10
Pisco sour, white chocolate & tiger lemon	10
Avocado, chocolate & cacao	12

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 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, who donate all their net profit to WaterAid.

We are proud to source our produce from British suppliers including Hendersons, Shrub, Natoora & Lake District Farmers.

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AUTUMN LUNCH SET MENU

29/34

Winter greens empanada
Beef tartare, rye, quince & cured egg yolk
Hamachi crudo, pomegranate & plum



Cauliflower, potato, courgette & onion chimichurri
Chicken thigh, cognac & girolles
Chalk stream trout, smoked mayo & butter



Rice pudding empanada, quince & cinnamon
Chilean Ulmo honey flan, peanuts & merken

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@mareida.london

sparkling

EMILIANA, AMALUNA ROSE, LIMARI Brut Organic	54
TABALÍ, TATIÉ, LIMARI Brut	65/13
TABALÍ TATIÉ, LIMARI Extra Brut Rosé	70
ERRAZURIZ, BLANC DE BLANCS, ACONCAGUA COSTA Brut Nature	80

white

LEYDA RESERVA 2024 Chardonnay	41
TABALI, TALINAY 2021, LIMARI Chardonnay	62/16
ERRAZURIZ, LAS PIZARRAS 2021, ACONCAGUA Chardonnay	149
LEYDA, COASTAL NEBLINA Riesling	59/15.5
ERRAZURIZ, ACONCAGUA COSTA 2023, ACONCAGUA Sauvignon Blanc	49/16
MATETIC, EQ COASTAL 2023 BIO, ACONCAGUA Sauvignon Blanc	58
GARCES SILVA, AMAYNA 2024, LEYDA Sauvignon Blanc	65

rose

EMILIANA ADOBE ORGANIC, 2024, RAPEL Blend	38/12
GARAGE WINE CO, OLD VINE PALE ROSE 2020, MAULE Pais	60

orange

EMILIANA, ANIMALIA 2023 ORGANIC, CASABLANCA Sauvignon Blanc	49
DE MARTINO VIEJAS TINAJAS, 2020 ITATA Muscat	72/18

sweet

MORANDÉ LATE HARVEST, 2023, CASABLANCA Sauvignon Blanc	32/9
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red

CLOS DES FOUS, POUR MA GUEULE, 2022, ITATA Blend	49
VIK, MILLA CALA, 2021, CACHAPOAL Blend	94
GARAGE WINE CO, PIRQUE LOT 90, 2017, MAIPO Cabernet Franc	74
SEÑA, 2020, ACONCAGUA Cabernet Franc	280
MAGNUM SEÑA, 2020, ACONCAGUA Cabernet Franc	520
DE MARTINO ESTATE, 2023, MAIPO Cabernet Sauvignon	42
PEREZ CRUZ, GRAN RESERVA 2022, MAIPO Cabernet Sauvignon	54/16
DE MARTINO, LA CANCHA, 2022, MAIPO Cabernet Sauvignon	76
DON MELCHOR, 2020,PUENTE ALTO Cabernet Sauvignon	190
MORANDÉ, HOUSE OF MORANDÉ, 2019, MAIPO Cabernet Sauvignon	92
CALITERRA RESERVA, 2024, MAIPO Carmenere	48/16
DE MARTINO, LEGADO, 2022 Carmenere	49
ERRAZURIZ KAI, 2010, ACONCAGUA Carmenere	153
DE MARTINO GALLARDIA, 2020, ITATA Cinsault	49
MONTES ALPHA, 2022, COLCHAGUA Malbec	48
GARAGE WINE CO, LOT 215, 2020, MAULE Pais	79
PEDRO PARRA, VINISTA, 2023, ITATA Pais	72
LEYDA RESERVA, 2023, LEYDA Pinot noir	42
VENTOLERA, LITORAL, 2019, LEYDA Pinot Noir	44/15
GARCES SILVA, AMAYNA 2022, LEYDA Pinot Noir	87
LEYDA ORIGIN, 2020, LEYDA Pinot Noir	96
ERRAZURIZ ACONCAGUA COSTA, 2018, ACONCAGUA Syrah	64

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COCKTAILS 15

SOLO TU Pisco, whisky, manjar, bitters

MACQUI Vodka, macqui berry cordial, soda

ARAUCARIA Pisco, tomato sake, seaweed tincture, grapefruit soda

MAREIDA SOUR Pisco, cacao blanc, Chartreuse elixir, lemon juice, egg white

TAMBO Pisco, black pepper vermouth, cactus piment, bitter bianco

CEREZA Pinot noir, pisco, Kola bitters, cherry soda

MARTINI Vodka/gin, black pepper Kamput vermouth, seaweed tincture

PISCOLA Pisco, cola

NON-ALCOHOLIC

MACQUI LIGHT Macqui & rosehip cordial, soda water 11

ARAUCARIA LIGHT Tomato cordial, pink grapefruit soda 11

JARR KOMBUCHA Peach-Yuzu / Ginger-Lemon 7

BEERS

ROTHHAMMER Stratus south pacific lager 4.2% 7

MICHELADA Rothhamer lager, lime juice, merken 12

LUCKY SAINT Unfiltered lager 0.5% 6

QUILMES CLASICA Argentinian lager 4.9% 6.5

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