

mareida

WINTER LUNCH MENU WED-FRI 12-3

29/34

Black truffle & cauliflower (v)
Beef tartare, rye, quince & cured egg yolk
Hamachi crudo, beetroot & grapefruit



Cauliflower, potato, courgette & onion chimichurri (vg)
Chicken thigh, cognac & turnip
Chalk stream trout, sobrasada & lentils



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

Marraqueta roll, mushroom butter & Ulmo honey (v)	5
Sopaipillas pumpkin bread, pebre & fermented chilli (vg)	5
Roasted potatoes, brown butter & herbs (v)	7
Winter tomatoes, onions & citrus (vg)	8
Red carrots, chilean hazelnut & ricotta (v)	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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Marraqueta bread roll, mushroom butter & Ulmo honey	5
Sopaipilla pumpkin bread, pebre & fermented chilli	5
Grilled corn, merken butter & chives	5
Empanada	
Black truffle & cauliflower	9
Wagyu	9
Lobster	9
Red carrots, chilean hazelnut & ricotta	12
Brussel sprouts, squash & quinoa	14
Beef tartare, rye, quince & cured egg yolk	16
Hamachi crudo, beetroot & grapefruit	18
Chilean wagyu slider, avocado & salsa verde	21
Cauliflower, potato, courgette & onion chimichurri	26
Chalk stream trout, sobrasada & lentils	30
Grilled hake, lobster bisque, tomato	35
AT Chicken, cognac & turnips	44
45-Day aged ribeye steak, Carmenere & cream	56
Roasted potatoes, brown butter & herbs	7
Bitter leaves, pears & carrot	8
Winter tomatoes, onions & citrus	8
Pumpkin roasted milk, seed praline & rye caramel	10
Caramelised puff pastry, chestnut & coffee	10
Black bergamot, rica rica & meringue	10
Avocado & chocolate	12

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WINTER FEASTING MENU

75

Marraqueta bread roll, mushroom butter & Ulmo honey

Sopaipilla pumpkin bread, pebre & fermented chilli



Cauliflower & black truffle / Lobster empanadas

Beef tartare, rye, quince & cured egg yolk

Red Carrots, chilean hazelnut & ricotta



Cauliflower, potato, courgette & onion chimichurri

Chalk stream trout, sobrasada & lentils

AT Chicken, cognac & turnips

45-Day aged ribeye steak, Carmenere & cream (+ 8 pp)



Tomatoes, onions & citrus

Bitter leaves, pears & carrot

Roasted potatoes, brown butter & herbs



Caramelised puff pastry, seed praline, rye caramel

Black bergamot, rica rica, meringue

Pumpkin roasted milk, seed praline & rye caramel