mareida

CHILEAN COASTAL TO ANDEAN DINING

Sopaipilla - Pumpkin bread, pebre & fermented chilli	5
Marraqueta - Chilean bread roll & avocado butter	6
Empanadas	
Corn pastelera & black truffle	7.5
Braised Wagyu & caramelised onion	7.5
Lobster & gruyère	7.5
Tiradito - Cornish tuna, pebre & fried capers	23
Ostiones - Orkney scallops, parmesan & merken salsa	19
Anticucho - Shiitake, onion & Chilean hazelnut romesco	14
Ensalada de betarraga - Beetroot, goat's curd & almonds	13
Crudo Valdiviano - Beef tartare, rye toast, quince & cured egg yolk	20
Ceviche - Hamachi, lemon, chilli & plums	18
Churrasco Italiano - Wagyu slider, pink tomato & avocado	21
Gnocchi palta - Gnocchi, grilled avocado & courgette	28
Pollo asado - Roasted chicken, purple potato & chimichurri	34
Mariscal - Monkfish, mussels, clams & grilled piattone beans	40
Lomo vetado - 45-Day aged ribeye steak, Carmenere & cream	58
Papas - Roasted potatoes, brown butter & herbs	7
Ensalada de verano - Peach dressing, pumpkin seed & leaves	8
Flan - Manjar & pisco caramel	10
Selva Negra - Cherry, chocolate and cream tart	10
Durazno al jugo - Blood nectarine, raspberry & champagne	10

We are proud to source our produce from British suppliers including Flourish Farms, Butcher & Edmonds, Henderson, Shrub, Natoora & Reach the sea. 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.