

**MAREIDA SOUR**

Pisco, cacao blanc, Chartreuse elixir, Peychaud's bitters, egg white 15

**RICA-RICA SOUR 0%**

Three Spirits, rica-rica infusion, lime juice 11.5

**WINES BY THE GLASS**

Sparkling	brut	13
White	sauvignon blanc	16
Orange	muscat	18
Rose	blend	12
Light bodied Red	pinot noir	16
Full bodied Red	carmenere	16
Sweet	sauvignon blanc	9



Sopaipilla pumpkin bread, pebre & fermented chilli	5
Marraqueta bread roll, avocado butter	6
Empanada	
Black truffle & cauliflower	7.5
Wagyu	7.5
Lobster	7.5
Yellow courgette, Galia melon & whipped yogurt	11
Beef tartare, rye, quince & cured egg yolk	16
Hamachi, crispy corn, & shiso	18
Chilean wagyu slider, avocado & salsa verde	21
Cauliflower, potato, courgette & onion chimichurri	26
Grilled monkfish, lobster bisque, tomato, mussels	40
Half Chicken, cognac & jerusalem artichokes	44
45-Day aged ribeye steak, Carmenere & cream	56
Roasted potatoes, brown butter & herbs	7
Baby gem, palm hearts & green goddess dressing	8
Pineapple tomatoes, rhubarb & citrus	8
Pumpkin roasted milk, seed praline & rye caramel	10
Chocolate crèmeux, Chilean hazelnuts & passionfruit	10
Black bergamot, rica rica & meringue	10
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.

# mareida

## SPRING FEASTING MENU

75

Marraqueta bread roll, avocado butter

Sopaipilla pumpkin bread, pebre & fermented chilli



Cauliflower & black truffle / Lobster empanadas

Beef tartare, rye, quince & cured egg yolk

Yellow courgette, Galia melon & whipped yogurt



Cauliflower, potato, courgette & onion chimichurri

Grilled monkfish, lobster bisque, tomato

Half Chicken, cognac & jerusalem artichokes

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



Pineapple tomatoes, rhubarb & citrus

Baby gem, palm hearts & green goddess dressing

Roasted potatoes, brown butter & herbs



Chocolate crèmeux, Chilean hazelnuts & passionfruit

Black bergamot, rica rica, meringue

Pumpkin roasted milk, seed praline & rye caramel

## pisco bar

MAREIDA SOUR	Pisco, cacao blanc, Chartreuse elixir, Peychaud's bitters, egg white	15
MAREIDA MANHATTAN	Tangerine pisco, Luther vermouth, angostura aromatic bitters	15
TOMATO MARTINI	Fermented tomato, pisco, gin, olive brine	15
ANDEAN OLD FASHION	Pisco, whisky, manjar, bitters	15
SANTIAGO MULE	Pisco, macqui cordial, vodka, angostura bitters	15
PEBRE PICANTE	Pebre infused pisco, agave, fermented chilli sauce	15
CARMENERE CLARET	Pisco, Carmenera, lime juice, aromatic bitters,	15
DESERT ROSITA	Pisco, cactus liqueur, dry vermouth, bitter bianco	15
BICLETA	White wine, beetroot pisco, Campari, Monin Gomme, cherry soda	15
PISCOLA	Pisco, cola	12

## 0%

RICA RICA SOUR	Three Spirits, rica-rica infusion, lime juice,	11
MACQUI	Macqui & rosehip cordial, soda water	11
ARAUCARIA	Tomato cordial, pink grapefruit soda	11
JARR KOMBUCHA	Peach-Yuzu / Ginger-Lemon	7

## sparkling

125ML / 750ML

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

## white

175ML / 750ML

LEYDA RESERVA 2025	Chardonnay	41
TABALI, TALINAY 2023, LIMARI	Chardonnay	16 / 62
ERRAZURIZ, LAS PIZARRAS 2021, ACONCAGUA	Chardonnay	149
LEYDA, COASTAL NEBLINA	Riesling	15.5 / 59
ERRAZURIZ, ACONCAGUA COSTA 2024, ACONCAGUA	Sauvignon Blanc	16 / 49
MATETIC, EQ COASTAL 2023 BIO, ACONCAGUA	Sauvignon Blanc	58
GARCÉS SILVA, AMAYNA 2025, LEYDA	Sauvignon Blanc	65

## orange

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

## rose

EMILIANA ADOBE ORGANIC, 2025, RAPEL	Blend	12 / 38
GARAGE WINE CO, OLD VINE PALE ROSE 2022, MAULE	Pais	60

## 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
MAGNUM SEÑA, 2020, ACONCAGUA	Cabernet Franc	520
DE MARTINO ESTATE, 2023, MAIPO	Cabernet Sauvignon	42
PEREZ CRUZ, GRAN RESERVA 2022, MAIPO	Cabernet Sauvignon	16 / 54
DE MARTINO, LA CANCHA, 2022, MAIPO	Cabernet Sauvignon	76
DON MELCHOR, 2020, PUENTE ALTO	Cabernet Sauvignon	48 / 190
MORANDÉ, HOUSE OF MORANDÉ, 2019, MAIPO	Cabernet Sauvignon	92
SEÑA, 2020, ACONCAGUA	Cabernet Sauvignon	280
CALITERRA RESERVA, 2024, MAIPO	Carmenera	16 / 48
DE MARTINO, LEGADO, 2022	Carmenera	49
ERRAZURIZ KAI, 2010, ACONCAGUA	Carmenera	153
DE MARTINO GALLARDIA, 2022, 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, 2024, LEYDA	Pinot noir	42
ECHEVERRÍA EL COMPADRE, 2023, MALLECO	Pinot Noir	16 / 55
GARCÉS SILVA, AMAYNA 2023, LEYDA	Pinot Noir	87
LEYDA ORIGIN, 2020, LEYDA	Pinot Noir	96
ERRAZURIZ ACONCAGUA COSTA, 2018, ACONCAGUA	Syrah	64

## beers

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