

mareida

CHILEAN COASTAL TO ANDEAN DINING

LUNCH



2 COURSES 24

3 COURSES 27

Ensalada de betarraga

Beetroot, goat's curd & almonds

Ceviche

Hamachi, lemon, chilli & plums

Crudo Valdiviano

Beef tartare, rye toast, quince & cured egg yolk

Gnocchi palta

Gnocchi, grilled avocado & courgette

Escalopa

Breaded chicken thigh, purple potato & chimichurri

Salmon

Seared salmon, confit onions & tomatoes, crispy quinoa

Flan

Corn flan, caramel popcorn

Durazno al jugo

Blood nectarine, raspberry & champagne

SIDES

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 & gruyere 7.5

Papas - Roasted potatoes, brown butter & herbs 7

Ensalada de verano - Peach dressing, pumpkin seed & leaves 8

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.