

mareida

CHILEAN COASTAL TO ANDEAN DINING



Sopaipilla - Pumpkin bread, pebre & fermented chilli	5
Marraqueta - Chilean bread roll, avocado butter	6
Empanadas	
Grilled corn & comté	7.5
Braised Wagyu & caramelised onion	7.5
Lobster & gruyere	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	56
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
Frutillas - Strawberries & yogurt	10

We are proud to source our produce from British suppliers including Flourish Farms, Reach The Sea, Hendersons, Shrub, Natoora & 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.

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SUMMER FEASTING MENU ATACAMA £75

Marraqueta Chilean bread roll, avocado butter
Sopaipillas Pumpkin bread, pebre & fermented chilli



Empanadas Grilled corn & comté / lobster
Crudo Valiviano Beef tartare, rye, quince & cured egg yolk
Ensalada de betarraga Beetroot, goat's curd & almonds



Gnocchi palta Gnocchi, grilled avocado & courgette
Mariscal Monkfish, mussels & clams
Pollo asado Roasted chicken, purple potato & chimichurri



Ensalada de verano Peach dressing, pumpkin seed & leaves
Papas Roasted potatoes, brown butter & herbs



Selva Negra Cherry, chocolate & cream tart
Flan Manjar & pisco caramel

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 not 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, 50% of this goes directly to Belu and their WaterAid charities.

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SUMMER FEASTING MENU PATAGONIA £90

Marraqueta Chilean bread roll, avocado butter

Sopaipillas pumpkin bread, pebre & fermented chilli



Empanadas Grilled corn & comté / wagyu / lobster

Crudo Valiviano Beef tartare, rye, quince & cured egg yolk

Ensalada de betarraga Beetroot, goat's curd & almonds



Gnocchi palta Gnocchi, grilled avocado & courgette

Mariscal Monkfish, mussels, clams & grilled piatto beans

Pollo asado Roasted chicken, purple potato & chimichurri

Lomo vetado 45-Day aged ribeye steak, Carmenere & cream



Ensalada de verano Peach dressing, pumpkin seed & leaves

Papas Roasted potatoes, brown butter & herbs



Selva Negra Cherry, chocolate & cream tart

Frutillas Strawberries & yogurt

Flan Manjar & pisco caramel