

**MAREIDA SOUR**

|                                                              |    |
|--------------------------------------------------------------|----|
| Pisco, cacao blanc, Chartreuse elixir, lime juice, 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 |
| Full bodied Red | carmenere       | 16 |
| Sweet           | sauvignon blanc | 9  |



|                                                    |     |
|----------------------------------------------------|-----|
| Marraqueta bread roll, avocado butter              | 6   |
| Sopaipilla pumpkin bread, pebre & fermented chilli | 5   |
| Grilled corn, merken butter & chives               | 5   |
| Empanada                                           |     |
| Black truffle & cauliflower                        | 7.5 |
| Wagyu                                              | 7.5 |
| Lobster                                            | 7.5 |
| Roasted 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 monkfish, lobster bisque, tomato           | 39  |
| AT Chicken, cognac & jerusalem artichokes          | 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  |

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.

## pisco bar

|                    |                                                              |    |
|--------------------|--------------------------------------------------------------|----|
| MAREIDA SOUR       | Pisco, cacao blanc, Chartreuse elixir, lime juice, 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, Carmenere, lime juice, aromatic bitters,              | 15 |
| DESERT ROSITA      | Pisco, cactus liqueur, dry vermouth, bitter bianco           | 15 |
| BICILETA           | White wine, beetroot pisco, Campari, Monin Gomme, soda water | 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   |
| MORANDE, LATE HARVEST 2024, CASABLANCA     | Sauvignon Blanc | 9 / 32    |
| MATETIC, EQ COASTAL 2023 BIO, ACONCAGUA    | Sauvignon Blanc | 58        |
| GARCES 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       |
| SEÑA, 2020, ACONCAGUA                      | Cabernet Franc     | 280      |
| 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       |
| CALITERRA RESERVA, 2024, MAIPO             | Carmenere          | 16 / 48  |
| DE MARTINO, LEGADO, 2022                   | Carmenere          | 49       |
| ERRAZURIZ KAI, 2010, ACONCAGUA             | Carmenere          | 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       |
| GARCES 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  |

# mareida

## WINTER FEASTING MENU

GROUPS OF 5+

75

Marraqueta bread roll, avocado butter

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, chestnut & coffee

Black bergamot, rica rica, meringue

Pumpkin roasted milk, seed praline & rye 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.