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.