

Starters

Pão de Queijo | 30-Month Aged
Parmesan

Cured Seabass | Sakura Soy Orange
Jalapeño | Radish

Beef Tartare | Butter Mushroom | Truffle
Emulsion

Bone Marrow | Guava Glazed Short Rib
Tapioca Taco | Cashew Cream

Prawn | Acaraje | Vatapa

Lamb Rib | Flatbread | Cumin Glaze
Chimichurri

Mains

Barreado | Brazilian Beef | Polenta
Chimichurri

Feijoada | Pork Loin | Sausage Cheek
Black Bean

Farofa | Maitake Tart | Parmesan Sakura
Soy

Moqueca | Grilled Sea Bream | Cockles
Fennel Salad | Lime Aioli

Tacaca | Cod | Brown Butter
Brown Shrimps

BBQ Poussin | Heritage Tomato Salad
Jalapeño Emulsion

MAROTO

TWO COURSES £65

THREE COURSES £75

TASTING MENU £95

TO SHARE

Supplementary
Market Price

Catch of The Day

Tomahawk

Sides

Mushroom Rice | Black Bean Coriander
Soy Dashi
£14

Seafood Rice | Samphire | Ikura | Moqueca
Sauce
£25

Cassava Chips | Malagueta Chilli Mayo
£8

Baby Potatoes | Herb Butter
£8

Baby Gem Salad | Caesar Dressing
Pancetta | Farofa
£7

Maroto Salad | Baby Spinach Miso
Dressing | Chilli
£7

Desserts

Savarin Tres Leches | Rhubarb | Custard
Quindim Vacherin

Bomboca | Coffee | Baileys Ice Cream
Selection of Cheese

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies. Discretionary 15% service charge will be added to your bill. All prices inclusive of VAT.

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