

Starters

Pão de Queijo | 30-Month Aged Parmesan

Cured Seabass | Sakura Soy Orange Jalapeño | Radish

Beef Tartare | Button Mushroom | Truffle Emulsion

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

Prawn | Acaraje | Vatapa

Grilled Octopus | Sweet Potato | Frisée Salad

Chicken Hearts | Biquiño Peppers | Chimichurri | Farofa

Black Eye Bean Hummus | Homemade Sourdough Flatbread

Mains

Barreado | Brazilian Beef | Polenta | Chimichurri

Tutu Feijão | Pork Fillet | Glazed Pork Belly | Chorizo

White Feijoada | Cod | Keta Caviar

Moqueca | BBQ Monkfish | Clams

Tucuma | Lamb Rack | Lamb Croquettes

Maroto Peri Peri | BBQ Peas & Corn

Farofa | Maitake Tart | Parmesan Sakura Soy

MAROTO

TWO COURSES £65

THREE COURSES £75

TASTING MENU £95

TO SHARE

Catch of The Day

Tomahawk

*Supplementary
Market Price*

Sides

New Potatoes | Herb Butter £8

Cassava Chips | Malagueta Chili Mayo £8

Isle of Wight Tomato Salad £7

Maroto Salad | Baby Spinach | Miso Dressing | Chill £7

Baby Gem Salad | Caesar Dressing | Pancetta | Farofa £7

Rice Sides

Mushroom Rice | Black Bean Coriander Soy Dashi £14

Seafood Rice | Samphire | Ikura | Moqueca Sauce £25

Feijoada Rice £22

Desserts

Tarte Tatin Of Plantain | Coconut & Lime Sorbet

Bomboca | Coffee | Baileys Ice Cream

Quindim Mango Pavlova

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.

MAROTO