

A woman with long, wavy brown hair is the central figure, wearing a vibrant, multi-colored floral dress with a pink and yellow pattern. She is looking off to the side with a thoughtful expression. To her right, a man is partially visible, wearing a straw hat and a light-colored shirt with a dark floral pattern. The background is a textured, light-colored wall. The overall mood is tropical and sophisticated.

MAROTO

MENUS

SET MENU

£100

STARTERS TO SHARE

Maldon oysters

mignonette, lemon wedges & hot sauce

Seared scallops

roasted leeks, tucupi sauce

Glazed aubergine

humous & pistachio

MAINS TO CHOOSE

Cauliflower steak

romesco sauce & farofa

Lemon sole

brown butter & almonds

Half chicken

chicken jus

SIDES TO SHARE

Mixed leaf salad

Truffle potatoes

DESSERTS TO SHARE

Salted caramel choux

caramel ice cream, salted caramel sauce

Chocolate steam cake

vanilla ice cream & warm chocolate sauce

15% Discretionary service charge will apply.

SET MENU

£120

STARTERS TO SHARE

Maldon oysters

mignonette, lemon wedges & hot sauce

Tiger prawns

prawn shell pirao, garlic, herb vinaigrette

Glazed aubergine

humous & pistachio

MAINS TO CHOOSE

Cauliflower steak

romesco sauce & farofa

Sea bass

moqueca sauce

Half chicken

chicken jus

SIDES TO SHARE

Fried cassava

Pan roasted broccoli

Mixed leaf salad

DESSERTS TO SHARE

Salted caramel choux

caramel ice cream, salted caramel sauce

Chocolate steam cake

vanilla ice cream & warm chocolate sauce

Ice cream & sorbet selection

15% Discretionary service charge will apply.

SET MENU

£150

STARTERS TO SHARE

Maldon oysters

mignonette, lemon wedges & hot sauce

Tiger prawns

prawn shell pirao, garlic, herb vinaigrette

Yellowtail

horseradish cream, espelette pepper oil

Beef tartare

truffle, shiitake mushroom confit, mustard cream

MAINS TO CHOOSE

Cauliflower steak

romesco sauce & farofa

Sea bass

moqueca sauce

Lamb chops

smoked aubergine

Picanha

slow roasted shallots

SIDES TO SHARE

Truffle potatoes

Tomato salad

Wild mushroom rice

DESSERTS TO SHARE

Red berry cheesecake

mixed red berry compote

Iced champagne mousse

acai sorbet

Ice cream & sorbet selection

15% Discretionary service charge will apply.

BOWLS

Ox cheek £8.5

with creamy polenta and parsley oil

Wild mushroom rice £9

creamy mushroom rice

Sea bass £8.5

with moqueca sauce, rice & farofa

Chicken thighs £9

with tucupi sauce & roasted leeks

CANAPES

Pao de queijo £4.5

cheddar & parmesan cheese balls

Camarao Frito £6.5

hot sauce breaded prawns

Beef Tartare £6.5

shiitake mushroom confit mustard cream on pastel

Tartlette £4.5

aubergine & parmesan

Yellowtail Tartare £6.5

lime & chilli yellowtail on crispy pastel

Cougeres £4.5

pate a chou with smoked bechamel

Spinach pastel £4.5

herb cooked spinach on pastel

Aranchini £4.5

wild mushroom rice balls with avocado cream

DESSERTS

Chocolate tart £4.5

Panna cotta £4.5

Mini profiteroles £4.5

15% Discretionary service charge will apply.