

A woman with long, wavy brown hair is the central focus, wearing a vibrant, multi-colored floral dress with shades of pink, yellow, and blue. 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)

Pão de queijo,
Garlic, 30-Month Aged Parmesan
Hen Egg,
Cep, Truffle, Vine Jaune
Tiger Prawns,
Prawn Mayonnaise, Tucupi Bisque, Spiced Mango

MAINS (to choose)

Each main course is accompanied by unique seasoning representing one of the five flavours:

Sweet, Salty, Spicy, Sour, Umami

Cauliflower
Corn-Fed Chicken Breast
Butter Poached Cornish Cod

SIDES

Cassava Crisps,
Seasoned with Vinegar Powder
Maroto Salad,
Brazilian Vinaigrette

DESSERTS

Brown Sugar Tart
Selection of Cheese & Onion Chutney

15% Discretionary service charge will apply.

SET MENU

£120

STARTERS (to share)

Tiger Prawns,
Prawn Mayonnaise, Tucupi Bisque, Spiced Mango
Beef Tartare,
Turnip , Parsley Emulsion
24-Hour Slow-Cooked Pork Belly,
Tutu de Feijão, Piccalilli

MAINS (to choose)

*Each main course is accompanied by unique seasoning representing one of the five
flavours:*

Sweet, Salty, Spicy, Sour, Umami

Cauliflower
Corn-Fed Chicken Breast
Butter Poached Cornish Cod
Picanha

SIDES

Cassava Crisps,
Seasoned with Vinegar Powder
Maroto Salad,
Brazilian Vinaigrette
Risotto,
Potato & Seasonal Vegetable

DESSERTS

Brown Sugar Tart
Selection of Cheese & Onion Chutney

15% Discretionary service charge will apply.

SET MENU

£150

STARTERS (to share)

Pão de queijo,
Garlic, 30-Month Aged Parmesan
Exmoor Caviar,
Smoked Haddock, Lemon Cream, Chives
Cured Seabass,
Courgette, Finger Lime, Malagueta Pepper
Beef Tartare,
Turnip , Parsley Emulsion

MAINS (to choose)

*Each main course is accompanied by unique seasoning representing one of the
five flavours:*

Sweet, Salty, Spicy, Sour, Umami

Cauliflower
Corn-Fed Chicken Breast
Butter Poached Cornish Cod
Picanha
Tomahawk or Sea Bream (to share)

SIDES

Cassava Crisps,
Seasoned with Vinegar Powder
Maroto Salad,
Brazilian Vinaigrette
Risotto,
Potato & Seasonal Vegetable

DESSERTS (platter)

Brown Sugar Tart
Cheesecake
Chocolate

15% Discretionary service charge will apply.

CANAPES

SAVOURY (£4.5)

Pork Belly,
Piccalilli, Toast
Smoked Salmon Blinis,
Caviar, Cream Cheese, Dill
Picanha,
Dexter Sirloin Steak, Hand-cut Chips, Bearnaise (*gf*)
Parsnip Puff Pastry,
Spices
Macadamia Cheese Crackers (*gf, df*)
Ot Smoked Fish Cake,
Tartar, Dill
Vegan Sausage Roll
Smoked Chicken & Duck Terrine (£7.5)
Potted Cornish Crab,
Sourdough Crackers
Mini Beef Burger,
Relish, Cheddar

SWEET (£4.5)

Chocolate Truffles (*gf*)
Fruit Skewers
Lemon Cheesecake
Mini Brown Sugar Tart
Mini Chocolate & Chestnut Éclair
Seasonal Berry Brazil Roll
almond brioche, vanilla cream

BOWLS

£9

Courgette Velute Risotto

Maroto Salad

Maroto Chicken Wings,
Fried, Chilli Dressing, Chives, Lime

Skin-on Fries

Truffle, Parmesan

Truffled Mac & Cheese

Spiced Parsnip Soup

St. Ives Cured Salmon,
Apple, Fennel Remoulade, Soda Bread

15% Discretionary service charge will apply.