



MIAROTO
MENUS

SET MENU

£100

STARTERS (to share)

Pão de Queijo
30-Month Aged Parmesan (v)
Cured Sea Bass,
Soy, Orange, Jalapeno, Radish
Beef Tartare
Turnip, Parsley & Truffle Emulsion

MAINS (to choose)

Maitake Tart
Farofa, Sakura Soy Sauce, Parmesan (v)
Brazilian Beef
Barreado, Polenta, Chimichurri
Cod
Tacaca, Brown Butter, Brown Shrimps

SIDES

Cassava Crisps
Seasoned with Vinegar Powder
Maroto Salad
Brazilian Vinaigrette

DESSERTS

Cachaca "Orange" | Mint | Lime Leaf
Selection of Cheese & Onion Chutney

(v) Vegetarian (vg) Vegan (gf) Gluten Free
15% Discretionary service charge will apply.

SET MENU

£120

STARTERS (to share)

Pão de Queijo
30-Month Aged Parmesan (v)
Cured Sea Bass
Soy, Orange, Jalapeno, Radish
Beef Tartare
Turnip, Parsley & Truffle Emulsion
Bone Marrow
Guava Glazed Short Rib, Tapioca, Cashew Cream

MAINS (to choose)

Maitake Tart
Farofa, Sakura Soy Sauce, Parmesan (vg)
Brazilian Beef
Barreado, Polenta, Chimichurri
Cod
Tacaca, Brown Butter, Brown Shrimps
Feijoada
Pork Loin, Sausage, Cheek, Black Beans

SIDES

Quibebe
Butternut Squash, Coconut Milk, Coriander
Cassava Crisps
Seasoned with Vinegar Powder
Maroto Salad
Brazilian Vinaigrette

DESSERTS

Cachaca "Orange" | Mint | Lime Leaf
Chocolate | Coffee | Milk | Caramel
Selection of Cheese & Onion Chutney

(v) Vegetarian (vg) Vegan (gf) Gluten Free
15% Discretionary service charge will apply.

SET MENU

£150

STARTERS (to share)

Pão de Queijo
30-Month Aged Parmesan (v)
Cured Sea Bass
Soy, Orange, Jalapeno, Radish
Beef Tartare
Turnip, Parsley & Truffle Emulsion
Bone Marrow
Guava Glazed Short Rib, Tapioca, Cashew Cream
Caviar
Smoked Haddock, Lemon Cream, Chives

MAINS (to choose)

Maitake Tart
Farofa, Sakura Soy Sauce, Parmesan (v)
Brazilian Beef
Barreado, Polenta, Chimichurri
Cod
Tacaca, Brown Butter, Brown Shrimps
Feijoada
Pork Loin, Sausage, Cheek, Black Beans

TO SHARE

Tomahawk or Fish (Catch of the Day)

SIDES

Quibebe
Butternut Squash, Coconut Milk, Coriander
Cassava Crisps
Seasoned with Vinegar Powder
Mushroom Rice
Black Bean, Coriander, Soy Dashi
Maroto Salad
Brazilian Vinaigrette

DESSERTS

Cachaca "Orange" | Mint | Lime Leaf
Chocolate | Coffee | Milk | Caramel
Selection of Cheese & Onion Chutney

(v) Vegetarian (vg) Vegan (gf) Gluten Free
15% Discretionary service charge will apply.

BOWLS

£9

Feijoada

Pork Loin, Sausage, Cheek, Black Bean (gf)

Maitake Tart

Truffle Mushroom Purée, Roast Mushroom, Sakura Soy, Farofa, Parmesan

Cod

Tacacá Sauce, Brown Butter, Brown Shrimps (gf)

Mushroom Rice

Black Bean, Coriander, Soy Dashi

Cassava Chips

House Chili Mayo (gf)

Squash Bites & English Feta Cheese

Spinach, Pine Nuts, Thyme, Rosemary, Honey (vg)

Spiced Parsnip Soup

Chestnuts, Herb Dumplings

Hot Smoked Cheesecake

Tartar Sauce, Dill

Truffled Mac & Cheese

Gruyere Crumb

Pigs in Blankets

Maple Whiskey Glaze

Maroto Salad

Spinach, Miso Truffle Dressing

Maroto Chicken Wings

Fried, Chilli Dressing, Chives, Lime (gf)

Spicy Buttered Chicken Strips

Chilli, lime. Allergens: Milk, Gluten, Eggs, Mustard

Tempura Prawns

Prawn Shell Tempura with Sweet Chilli Sauce (gf)

Pan-Roasted Cod & Chips

Turmeric-battered cod strips with tartare sauce (gf)

Tender Chicken Teriyaki & Rice

Traditional Black Bean Rice, Coriander, Soy Dashi

(v) Vegetarian (vg) Vegan (gf) Gluten Free

15% Discretionary service charge will apply.

CANAPES

SAVOURY (£4.5)

Pão de Queijo

30-Month Aged Parmesan (v)

Sea Bass Ceviche

Fish-Shaped Crackers, Soy and Orange,
Malagueta Pepper

Pork Belly

Tapioca Taco, Black Bean Tutu, Piccalilli Sauce,
Pickled Cauliflower, Chilli (gf)

Mini Beef Burgers

Caramelized Onion, Cherry Tomato, Spinach

St Ives Cured Salmon

Apple & Fennel Remoulade, Soda Bread (gf)

Smoked Chicken & Duck Terrine

Cumberland Fruit Chutney, Toast

Smoked Salmon Blini

Caviar, Cream Cheese, Dill

Mini Beef Tartare on Cracker,

Egg yolk, truffle (v)

Vegan Sausage Rolls

Truffle Mushroom Filling in Vegan Pastry (vg)

Spiced Cauliflower Vol-au-Vents

Almond, Raisins

Macadamia Cheese Crackers

Apricots, Date Purée

Mini Fish Pie

Herb Crust

SWEET (£4.5)

Cachaca "Orange"

Mint, Lime Leaf

Chocolate & Coffee Cake

Milk, Caramel

Savarin

Cinnamon, Pear, Açai

Quindim Vacherin

Chocolate & Candied Chestnut Éclair

Hazelnuts, Hot Chocolate Sauce

Winter Berry Brazilian Roll

Almond Brittle, Vanilla Açai Cream

Christmas Pudding

Brandy Custard

Sticky Toffee Pudding

Mince Pies

Almond Filling

British Cheese Board (£5 supplement)

Apple & Raisin Chutney, Crackers

Raspberry & Lemon Curd Mini Tart

Mini Brown Sugar Tart

Chocolate-Dipped Seasonal Fruit Skewers (vg)

Coffee Mezcal Baba

Caramel Chantilly Cream, Brandy Cherry

Old Winchester Cheese Custard Tarts