

## Starters

Pão de Queijo | 30-Month Aged  
Parmesan

Cured Seabass | Sakura Soy Orange  
Jalapeño | Radish

Beef Tartare | Turnip  
Parsley 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 | Salmon | Lobster | Coconut  
Lime Leaf

Tacaca | Cod | Brown Butter  
Brown Shrimps

# 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

Cassava Chips | Malagueta Chilli Mayo  
£8

Baby Potatoes, Herb Butter  
£8

Warm Kale 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.

MAROTO