

MARMELO.





SALGADOS

Conservas Angelachu anchovies in extra virgin olive oil		8 ea
Conservas Angelachu anchovies in butter	Exclusive to Marmelo	115gr 120
Caviar Service N25	House Caviar	30gr 170 50gr 250
	Oscietra	30gr 190 50gr 310
Baker Bleu sourdough, Coppertree Farm butter		8
Swordfish in olive oil, Gordal olive, ash grilled peppers in their juice		9
Corner Inlet garfish, green coriander, apple, vinho verde vinegar		12
Salted Murray cod and potato croquette, whipped potato, hot mustard sauce		12
“Bikini”, jamon paleta, sheep milk cheese		24
Parsley root nata, picked and shelled spanner crab		25
Paleta Ibérica, cured black Iberian pork shoulder		42

PETISCOS

Rock oysters, fermented piri-piri, lemon		½ dozen 39 1 dozen 78
Pacific oyster warmed over fire, linguça, all spice		12 ea
Sardines, Gordal olives, aged vinegar, pickled chilli, pepper		24
Southern calamari, goat milk butter, soft herbs		34
Lamb sweetbreads, lamb tongue conservado, fried egg, peas		39
Marron cooked in butter, coral açorda, sourdough		58
Burnt rice pancake, prawns in garlic oil, tomato refogado		38

AO FOGO

Bone in pork loin, bitter greens, burnt orange, bay leaf		48
Grilled octopus, Goan curry, lime, cassia, green beans		36
Murray cod, mussel butter, chouriço, tomato refogado, potatoes		60
Wood roasted cockerel, African spices, chilli, fried potatoes		55

PARA PARTILHAR

Arroz de Marisco, Carolino rice, grilled, poached, cured seafood	For two	165
Southern rock lobster hot pot, piri-piri butter	Half 140 Whole	260
Whole fish, bone sauce, roasted garlic, wild oregano		MP
Robbins Island vintage beef rib eye, MBS 7+ 700gr		240

ACOMPANHAMENTOS

Asparagus, chickpeas, sieved egg, Marcona almonds		24
Ash grilled potatoes, potato sauce, potato peel powder		16
Tomato rice in broth, bay leaf, olive oil, green garlic		14
Ramarro Farm salad leaves, Vinagre de Jerez, fennel, Malfroy’s honey		14
Collard greens and beans, soft egg, migas		14

SOBREMESAS

“Pudim Abade de Priscos” 19th century steamed pork and egg pudding		20
Woodfired olive oil cheesecake, sea salt	For two	28
Textures of milk, baked custard, milk skin, caramelized milk, Jersey milk sorbet		24
Peaches and plums in Vinho Verde, soft curd, pistachio		22
Pasteis de Nata, cinnamon		16
Cheese service, marmelo, Malfroy’s honey, dried apricots		32