

MARMELO.





NEW YEAR'S EVE 2024

Second sitting \$225

Salgados:

Salted Murray cod and potato croquette, potato & hot mustard sauce

Swordfish in olive oil, Gordal olive, ash grilled peppers in their juice

Corner Inlet garfish, green coriander, apple, vinho verde vinegar

Rock oysters, fermented piri-piri, lemon

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Conservas Angelachu anchovies in extra virgin olive oil

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Parsley root nata, picked and shelled spanner crab

add N25 caviar + \$18pp

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Marron slow roasted, coral açorda, sourdough

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Bone in pork loin, bitter greens, burnt orange, bay leaf

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“Pudim Abade de Priscos” | 19th century steamed pork
and egg pudding, port caramel