

# MARMELO.





## SALGADOS

Conservas Angelachu anchovies in extra virgin olive oil		14
Caviar Service N25	House Caviar	30gr 170
	Oscietra	30gr 190
Slow ferment sourdough, Coppertree Farm butter		8
Swordfish in olive oil, caper, ash grilled peppers in their juice		9
Corner Inlet garfish, coriander, apple, vinho verde vinegar		14
Salted Murray cod and potato croquette, whipped potato, hot mustard sauce		16
Celeriac nata, pickled and shelled spanner crab		25
	add N25 Caviar +	18
Paleta Ibérica, cured black Iberian pork shoulder		42

## PETISCOS

Rock oysters, piso, piri-piri, lemon	½ dozen 45   1 dozen 90
Pacific oyster warmed over fire, charcuterie dressing	12 ea
Atum de escabeche   tuna, bottarga cream, vegetable escabeche, fried garlic	36
Açorda, Skull Island prawns, scallops, seashells, sea succulents	39
Lamb sweetbreads, lamb tongue conservado, fried egg, mushrooms, borlotti beans	38

## AO FOGO

Otway pork loin, pressed fig, burnt orange sauce	58
Hispi cabbage, Goan curry, lime, cassia, green beans	36
Grilled blue eye cod, caldo verde, chouriço	58
Chauvel 7+ wagyu scotch 300 gr	160
Wood roasted cockerel, African spices, chilli, potato crisps	58
O'Connor grass fed eye fillet 220gr, whipped anchovy butter, fried hen's egg	70

## PARA PARTILHAR

Arroz de Marisco, Calasparra rice, wood roasted seafood	168
Market Fish, roasted garlic, oregano, picada	MP
O'Connor rib eye 800gr	220

## ACOMPANHAMENTOS

Black eye pea, radish, fennel, goat milk yoghurt, hens egg	16
Wood roasted potatoes, potato sauce, potato peel powder	16
Tomato rice in broth, bay oil	16
Ramarro Farm salad leaves, Vinagre de Jerez, fennel	16

## SOBREMESAS

"Pudim Abade de Priscos"   19th century steamed pork and egg pudding	22
Wood fired olive oil cheesecake, sea salt	32
Poached quince, sheep's milk yoghurt sorbet, hazelnut	22
Pasteis de Nata, cinnamon	16
Marmelo ginjinha, chocolate cup, Amarena cherries	9