

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
Turnip nata, picked 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 Yellow fin tuna, bottarga cream, vegetable escabeche, fried garlic	34
Açorda, Skull Island prawns, scallops, seashells, sea succulents	39
Lamb sweetbreads, lamb tongue conservado, fried egg, asparagus, broadbeans	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
Wood roasted cockerel, African spices, chilli, potato crisps	58
Rangers Valley wagyu rump cap, MBS 7+ 250gr	88

PARA PARTILHAR

Arroz de Marisco, Calasparra rice, wood roasted seafood	168
Market Fish, roasted garlic, oregano, picada	MP
O'Connor rib eye 800gr	210

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
Compressed stone fruits, almond sorbet, hazelnut, blood plum	24
Pasteis de Nata, cinnamon	16
Marmelo ginjinha, chocolate cup, Amarena cherries	9