

# MARMELÓ.





## 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                            |                  | 9        |
| 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, 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   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, pickled quince, burnt orange sauce                          | 58  |
| Savoy 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                 | 59  |
| 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                            | 34 |
| Poached quince, sheep's milk yoghurt sorbet, hazelnut                | 22 |
| Pasteis de Nata, cinnamon                                            | 16 |
| Marmelo ginjinha, chocolate cup, Amarena cherries                    | 9  |