



STARTERS/ENTRADAS

Seleção de Pães e Azeitonas Selection of breads and marinated olives (V)	£5.50
Croqueta de costela smoked beef rib croquettes served with paprika chilli mayo	£7.50
Camarão Alho e Pimenta pan fried garlic and chilli tiger prawns, served with toasted bread	£9.00
Salada de palmito com biquinho Mixed leaves, palm hearts, cherry tomato, biquinho (pickled mini chillies) and red onion (V VG GF)	£7.95
Salada de polvo Grilled octopus salad with pomegranate, tomato and onion	£9.00
Piexe empanado Breaded fish with lemon mayo	£7.50

PICANHA APERITIVO SHARING PLATTER

A special cut of beef (Cap of rump) from Brazil, pan fried with onions and crispy garlic served with cassava chips and salad garnish

£23.00

SIDES

Skin on fries £4.00 - Steamed rice £3.00 - Sauteed collared greens £4.00
Mixed salad £4.50 - Fried cassava wedges £5.00 - Brown bean stew £4.00
Farofa with eggs and bacon bits £3.75 - Tomato & onion salad £4.00 - Vinagrete £3.00
Salpicão Nobre classic Brazilian shredded chicken salad £6.50

V-Vegetarian VG-Vegan GF-GlutenFree N-Contains Nuts

A 12.5% service charge will be added to your bill, Please inform your server of any allergies and dietary requirements.

MAIN COURSES

Robalo com Batatas e Vegetais Grelhada Grilled marinated seabass fillets with sauteed new potatoes and grilled vegetables	£18.50
Vaca Atolada Slow cooked beef rib stew with cassava, steamed rice (Gf)	£18.00
Feijoada Celebrated Brazilian black bean stew with assorted beef, pork and smoked meats served with sauteed collared greens, pork crackling, orange segment, farofa (grated manioc) and steamed rice (GF)	£15.50
Picanha Na Chapa Rump cap of beef originating from Brazil grilled to perfection and Served with steamed rice, salad garnish and vinaigrette (GF)	£18.50
Frango a Baiana A Bahian classic - Chicken pieces marinated in Brazilian spices for 12 hours smothered in a red coconut sauce with grilled baby corn and roasted sweet potatoes served with steamed rice	£16.50
Rib Eye Grelhado Chargrilled Rib eye steak with asparagus and Brazilian mashed potatoes (GF)	£21.50
Churrasco Misto Grilled Picanha, Brazilian sausage, pork belly and chicken served With either fried cassava wedges or steamed rice, salad garnish, chilli, tomato coriander salsa (GF)	£18.50
Linguine de camarao real em molho de natas King prawn linguine in a cream sauce with spring onions	£18.00
Frutos Do Mar Na Chapa Sizzling mixed seafood and fish served with steamed rice, salad garnish, chilli, tomato and coriander salsa (GF)	£19.00
Moqueca a classic Bahian stew made with sweet peppers, coconut milk and dande oil served with steamed rice and farofa	
Fish (GF)	£18.50
Palm hearts and Vegetables (V,VG,GF)	£16.50
Seafood (GF)	£18.50
Bobó A creamy cassava puree served with steamed rice and cassava shavings	
With Tiger Prawns (ask for GF)	£16.50
With palm hearts and courgettes (V,VG, ask for GF)	£15.50

ESPETINHOS (SKEWERS)

2 grilled skewers served with brown bean stew, steamed rice, sauteed Collared greens, farofa and vinaigrette

Bife (Beef) £16.00 - Frango (chicken) £15.50

Queijo (Halloumi) £15.00 - Vegano (Vegan) £14.50

DESSERTS

Açaí na tigela Amazon açai berries (sorbet) served with granola and honey (V, VG)	£6.00
Add banana, strawberry, kiwi, mango, mixed berries, toasted almonds, condensed milk	Add £1.00
Mousse de maracujá Passion fruit mousse (V) (GF)	£7.00
Quindim Egg yolk custard tart with grated coconut (V)	£6.50
Brigadeiro Brazilian nut chocolate truffle, chocolate sauce (V N)	£6.50
Pudim de leite Brazilian creme caramel	£6.00

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