


MAIN COURSES



Bacalhau Com Natas Salted cod in a cream sauce, crispy julienne potatoes (GF)	£17.50
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
Rib Eye Steak Grelhado Grilled prime rib eye steak, thyme new potatoes, sauteed chorizo (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
Frango A Fricassee Another classic Brazilian dish of Chicken pieces slow cooked in a creamy sauce. Served with steamed rice and sauteed greens (GF)	£17.00
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 dende oil served with steamed rice and farofa	
Mixed seafood and fish moqueca (GF)	£18.50
Palm hearts and Vegetables (V,VG,GF)	£16.50
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
Vatapá da Bahia A recipe from Salvador made with ground peanuts, ground manioc, okra, coconut milk and dende oil with tiger prawns (N)	£18.50

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 £7.00

Açaí na tigela Amazon açai berries (sorbet) served with granola, bananas and honey (V, Ask for VG)

Mousse de maracujá Passion fruit mousse (V) (GF)

Quindim da Colonização Egg yolk custard tart with grated coconut (V)

Brigadeirão de chocolate Brazilian nut chocolate brownie with vanilla ice cream, pacoquinha (V N)

V - Vegetarian VG - Vegan GF - Gluten Free N - Contains Nuts

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



STARTERS/ENTRADAS

Seleção de Pães e Azeitonas Selection of breads and marinated olives (V)	£5.50
Aquarela do Brasil Salada Blue pearl burrata, yellow heritage tomatoes, Romesco, basil olive oil (V)	£7.50
Camarão Alho e Pimenta Pan fried garlic and chilli King Prawns, slaw (GF)	£9.00
Polenta de Quiabo okra, shallots, sundried tomatoes, rocket and shaved parmesan (V) (GF)	£7.00
Caldo Verde Lisboaeta Traditional soup of potatoes, savoy cabbage, chorizo, leeks, onion and croutons. Also available as a vegetarian option without chorizo	£6.50
Salpicão Nobre Classic Brazilian Shredded chicken, carrots, raisin, diced apple, corn, mayo salad. Garlic crostini	£7.25
Salada de Polvo Pan fried Octopus, new potatoes and mixed leaves (GF)	£8.50

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

Steamed rice £3.00 - Sautéed collared greens £4.00 - Vinagrete £3.00
Mixed salad £4.00 - Fried cassava wedges £5.00 - Buttered Corn cob £4.00
Brown bean stew £4.00 - Farofa £3.00 - Tomato & onion salad £4.00

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