



Pao de Queijo Dough Balls

Confit garlic miso butter 6.75

Grilled Padron Peppers pb

Smoked chili salt 7.5

Corn Ribs pb

Double fried, smoked chilli salt, grilled lime 8.5

Smash it Yourself 'Guacamole' pb

Avocado, red onions, red chilli, lime juice, Maldon sea salt and spicy Malagueta sauce. With tostada chips

Churrasco Fried Chicken

Double dipped, buttermilk chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce

Glazed Halloumi v

Slab of halloumi grilled and glazed in sweet chipotle glaze topped with pomegranate, pickled watermelon, herb salad

Flame Grilled Chicken Wings

with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze, chopped chives

Chicharrones

Crispy pork belly, guacamole 13.5

TACOS

Brasilian style Blanco Nino soft corn tortillas, made for sharing 2 per portion

Flat Iron

Grilled steak, slaw, smoked chili crema, sliced avocado, pickled onions, crispy chilli oil chimichurri 15

Baja Fish

Crispy seabass, slaw, lemon mayo, pickled chilli 14

Churrasco Chicken

Buttermilk fried chicken slaw, churrasco spices, Malagueta crema, spring onion salsa 13

Esquite

Grilled corn, black beans, fried halloumi, jalapeno, feta 13

SALADS

Ensaladas

Three Corn Salad pb

Avocado, grilled corn, grilled corn kernels, crunchy corn nuts, butter lettuce, pea shoots, pomegranate, mango, cherry tomato and red onions tossed in a tangy citrus dressing small / large 9 / 15

House Caesar Salad

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing small / large 8 / 14

Add: Flame Grilled Chicken Skewer with a choice of sauces 8 Blackened Prawns / Crumbled Feta v / Grilled halloumi v 5

HOT POTS

Cozidos

Butternut Squash Fried Plantain 'Moqueca' Curry pb

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and biro-biro rice

Add Blackened Prawns 5 Churrasco Fried Chicken 5

Pulled Pork Feijoada

Our take on the classic Brasilian stew, with pulled pork, chorizo sausage, smoked bacon and black beans. With crispy kale, farofa breadcrumbs and biro-biro rice 22

BURGERS

All burgers come with butter lettuce, tomato, red onion, a blistered padron pepper and an artisan brioche bun. Served with churrasco fries.

Halloumi & Avocado v

Chargrilled halloumi, aioli, lettuce, chimichurri, avocado, coconut slaw

Spicy Malagueta Chicken

Flame grilled Spicy Malagueta chicken breast, malagueta mayo

Smashed Cheeseburger

"The Smashinho" Two 3oz patties, melted cheese slices, malagueta mayo, candied jalapeños, pink pickled onions, in a toasted brioche bun 21.5 Add Guava barbecue bacon 2

Buttermilk Fried Chicken

Sweet paprika and churrasco spiced chicken thigh pieces, avocado, fried plantain, pickled red onion, Malagueta mayo 21.5

- CHURRASCO GRILL -

FLAME GRILLED CHICKEN

What we're known for: marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze. With churrasco fries and green salad

Flame Grilled Chicken Skewer 24

Flat Iron Butterflied Chicken Breast 22

Espeto Verde Vegan Skewer

Flame-grilled pb 22

Green and yellow courgettes, red pepper, chestnut mushrooms, preserved lemon, Malagueta sauce, chimichurri with biro-biro rice and green salad

Blackened Salmon 23

Grilled and spiced sustainable salmon fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and Biro-Biro rice

FLAME GRILLED STEAKS

Sirloin deep flavour, with generous marbling 29.5

Flat Iron Steak flavourful cut also known as feather blade 24.5 With chimichurri and Spicy Malagueta sauce, farofa breadcrumbs and corn ribs

Add Grilled Blackened Prawns 5

Chimichurri Tomahawk Steak - to share 85

Sliced and seasoned tableside. With churrasco fries, biro-biro rice, green salad and farofa breadcrumbs

GUAVA BARBECUE RIBS

Slow-cooked for 3 hours glazed with tangy guava sauce with churrasco fries and coconut slaw

> Whole Rack 40 Half-Rack 27

> > Sweet Potato Fries pb

Triple cooked

6.25

Garlic Greens pb

Cavolo nero, confit garlic,

extra virgin olive oil

SIDES

Acompañhamentos 'Esquite' Fries v

Mexican street corn style. Churrasco fries,

Churrasco Fries pb

Triple cooked, tossed in Brasilian steak-house seasoning 5.25

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings with aioli 8.75

charred sweetcorn tossed in sriracha mayo, crumbled feta, lime

Coconut Slaw pb

Red cabbage, coconut cream, coconut chips, chives, mayo

Rio Black Beans pb

Slow cooked with cumin, onions & garlic

after the Brasilian footballer who loved it

4

Biro-Biro Rice pb Steamed white rice with herbs and spring onions. Named

45

BEERS + CIDER

DRAUGHT

Corona

Mexico 4.5% Pint 7.5 / Four Pint Pitcher 29

Mahou

Spain 5.1% Pint 7.75 / Four Pint Pitcher 30

Camden Pale Ale

London 4% Pint 7.75 / Four Pint Pitcher 30

Camden Stout

London 4.6%

Pint 7.75 / Four Pint Pitcher 30

Kopparberg Crisp Apple Cider

Sweden 4%

Pint 7.75 / Four Pint Pitcher 30

BOTTLES

Corona Mexico 4.5% 330ml 5.25 / Bucket of Five - 24

Pacifico Clara

Mexico 4.5% 355ml 5.5

Camden Eazy IPA

London 5% 355ml 5.75

Corona Cero

Mexico 0% 330ml 4.75

Kopparberg Strawberry + Lime Cider

Sweden 4% 500ml 7.75

REFRESCOS freshly made soft drinks

Amazon Iced Tea 5.5

Homemade tea, mint, elderflower cordial and apple juice

Limonada Suissa 5

Muddled lemon & lime, caster sugar, soda water

Agua Fresca 5.25

Mango & mint infused spring water

JUICES

100% Freshly Squeezed Orange 5.5

Cloudy Pressed Pure Apple 5

Mango, Guava or Pineapple 4.5

Coconut Water 4.5

SOFTS

Coca Cola Diet Coke Coca Cola zero



Icon bottle 4.5

Kingsdown Mineral Water

still/sparkling 750ml 5.5

Guarana Antarctica

Brasil's own fizzy drink 4.25



Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade & Ginger Ale 3.5

WINE

FIZZ 125ml / 750ml

Prosecco, 'Extra Dry'

Italy 11% Fresh and fruity 7.5 / 40

Kaiken, Brut

Argentina 12.5% Round and complex

Piper-Heidsieck, Cuvée Brut

France 12%

Marilyn Monroe's favourite Champagne

WHITE 175ml / 250ml / 750ml

Macabeo, Molinico Loco

Spain 11.5%

Crisp citrus and jasmine 7.25 / 9.75 / 29

Chardonnay, Sanama Reserva

Chile 13% Medium bodied

8 / 10.5 / 32

Pinot Grigio, Alpha Zeta

Italy 12.5%

Light and refreshing

9/12/36

Sauvignon Blanc, Montes Estate

Chile 13%

Passion fruit and citrus

10 / 13.5 / 40

Albarino, Bodega Garzon

Uruguay 13.5%

Bright and costal with citrus zest

12.5 / 14.5 / 50

ROSÉ 175ml / 250ml / 750ml

Mateus, Original

Portugal 11% Light and floral 7.25 / 10.25 / 29

Sossego, Herdade de Peso

Portugal 12.5% Delicate red fruit flavours 9 / 12.5 / 36

Côtes de Provence, `Estérelle`

France 12.5% Classic pale and dry

RED 175ml / 250ml / 750ml

Monastrell, Molinico Loco

Spain 13% Soft and approachable 7.25 / 9.75 / 29

Lisboa Tinto, Evaristo

Portugal 13% Ripe juicy fruit 8 / 10.5 / 32

Merlot, Chateau Los Boldos

Chile 14% Blackcurrant and plum

Malbec, Kaiken 'Clasico'

Argentina 14%

9 / 12 / 36

Medium bodied, well balanced 10 / 13 5 / 40

Rioja Crianza, Gran Domino

Spain 13.5%

Cherry, vanilla and subtle oak 11.25 / 14.5 / 45

125ml glass also available

SPIRITS Double up to 50ml +3.5

GIN Bombay Saphire 6 / Bombay Citrus Pressé, Bombay Saphire Premier Cru, Brockmans Dark Berries 7

VODKA 42 Below 6 / Grey Goose 7

RUM Bounty White, Dark 6 / Bounty Spiced, Gold, Overproof, Coconut 7 Diplomatico Mantuano Rum £8

WHISK(E)Y Jack Daniels, Jack Daniels Fire, Woodfords Reserve, Glendalough Irish whiskey 7

Latte

Americano

CACHACA Velho Barreiro 6 / Velho Barreiro Gold 7

TEQUILA Cazcabel blanco 6 / Cazcabel Coffee, Honey, Coconut, Resposado 7



Double Espresso

Cappuccino

COFFEE + TEA

Roasted in small batches, hand crafted in East London Honey, chestnut, caramel with a touch of smoke and spice

Double Macchiato

Macchiato

Flat White Mocha

Café Cabana Coffee with a shot of cachaca 6

Hot Chocolate Full, skimmed, oat or coconut milk 4.5

English Breakfast Earl Grey Chamomile Fresh Mint Green Tea 3.75