



#### Pao de Queijo Dough Balls

Confit garlic miso butter 6.75

### Blistered Padron Peppers pb

Maldon sea salt, lime

#### Corn Ribs v

Sweet smoked paprika, butter, Maldon sea salt 7.5

#### Smash it Yourself 'Guacamole' pb

Avocado, red onions, red chilli, lime juice, Maldon sea salt and spicy Malagueta sauce. With tostada chips 9.5

#### **Churrasco Fried Chicken**

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

#### Crispy Halloumi v

Yoghurt, cucumber, chilli flakes, pomegranate seeds 9

### Flame Grilled Chicken Wings

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

#### **Crispy Rice Salmon Sushi**

Toasted rice bites topped with sushi grade salmon, avocado, green chilies, Sriracha and Kewpie mayo dressing 15

### **TACOS**

Brasilian style Blanco Niño soft corn tacos

#### **Grilled Blackened Prawn**

Avocado, grapefruit, black sesame seeds, red chilli, wasabi red onion, gem lettuce, lemon cream 14.5

#### **Buttermilk Fried Chicken**

Sweet paprika and churrasco chicken thigh pieces, spicy Malagueta mayo, gem lettuce, pickled red onion, feta 13.5

### **Crispy Duck**

Crispy shredded duck, chipotle mayo, pineapple salsa, gem lettuce 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

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

#### X-Burger

('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, mature cheddar, mayo 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

# — 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

### SIDES

Acompañhamentos 'Esquite' Fries v

Mexican street corn style. Churrasco fries,

charred sweetcorn tossed in sriracha mayo,

crumbled feta, lime

#### Churrasco Fries pb

Triple cooked, tossed in Brasilian steak-house seasoning 5.25

#### Truffle Parmesan Cassava

Parmesan cheese, truffle shavings with aioli 8.75

Red cabbage, coconut cream,

Sweet Potato Fries pb Triple cooked 6.25

#### Coconut Slaw pb

coconut chips, chives, mayo

#### Garlic Greens pb

Cavolo nero, confit garlic, extra virgin olive oil

#### Biro-Biro Rice pb

Steamed white rice with herbs and spring onions. Named after the Brasilian footballer who loved it

45

#### Rio Black Beans pb

Slow cooked with cumin, onions & garlic

4

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in an open kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charges of 12.5% will be applied to your bill

#### **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 9 / 43

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 / 9.75 / 28

Chardonnay, Sanama Reserva

Chile 13% Medium bodied 7.5/10.5/30

Pinot Grigio, Alpha Zeta

Italy 12.5% Light and refreshing 8.5 / 12 / 35

Sauvignon Blanc, Montes Estate

Chile 13%

Passion fruit and citrus 95/135/39

Chenin Blanc, Fairview

South African 13% Fragrant with lime zest 10 / 14.5 / 40

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 8.5 / 12 / 35

Côtes de Provence, `Estérelle`

France 12.5% Classic pale and dry

**RED** 175ml / 250ml / 750ml

Monastrell, Molinico Loco

Spain 13% Soft and approachable 7 / 9.75 / 28

Lisboa Tinto, Evaristo

Portugal 13% Ripe juicy fruit 7.5/10.5/30

Merlot, Chateau Los Boldos

Chile 14% Blackcurrant and plum 8.5 / 12 / 35

Malbec, Kaiken 'Clasico'

Argentina 14%

Medium bodied, well balanced 9.5 / 13.5 / 39

Rioja Crianza, Bodegas LAN

Spain 13.5% Spicy with subtly oaky notes 10 / 14.5 / 40

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

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