

Set Menu

Two courses 20 / Three courses 25

Did you know it's Happy Hour?

Enjoy our 5 house cocktails for £5 each, every day from 5 - 7pm

Classic Caipirinha

The National Cocktail of Brasil. Leblon Cachaca, fresh pressed lime, sugar and plenty of ice

9.5

Bossa Negroni

Tanqueray gin, Campari, Martini Rosso, Ms Better Bitters pineapple & anise, cherry syrup

9.5

Honey Berry Caipirovska

42 Below vodka, honey syrup, fresh raspberries, lime

10

Margarita Picante

Cazcabel blanco tequila, Pierre Ferrando dry curacao, chilli syrup, fresh lime juice

10.5

Spiced Guava Punch

Cut spiced rum, mango, guava, lime, pineapple and star anise bitters

10

STARTERS

Pao de Queijo Dough Balls confit garlic miso butter gf

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

Corn Ribs sweet smoked paprika, butter, Maldon sea salt gf

MAINS

Flame Grilled Chicken Breast flat iron chicken breast 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

X-Burger ('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mustard mayo, blistered Padron pepper With churrasco fries

Pulled Oyster Mushrooms Vegoada a smoky, plant-based version of the Brasilian classic. Slow cooked beans topped with pulled oyster mushrooms. With crispy kale, farofa breadcrumbs and Biro Biro rice *pb*

House Caesar Salad gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing *gf*

Add Blackened Prawns or Flat Iron Butterflied Chicken Breast 4.5 OR Crumbled Feta v for 3.5

SWEETS

Cinnamon Sugar Churros nutella dip v, n

Chargrilled Pineapple vanilla ice cream, mint v, gf

