

CASA DO FRANGO

BEER + SIGNATURE COCKTAILS

SUPERBOCK LAGER DRAUGHT ^{2/3 PINT}	6.5
PIRI-PIRI MARGARITA ^{700ML BOTTLE AVAILABLE (60)}	13
SPICED ORANGE SPRITZ	12
MELON AND BASIL MARTINI	12
PINEAPPLE COOLER ^{NON-ALC}	10
RHUBARB SPRITZ ^{NON-ALC}	10

SMALL PLATES

BREAD ^V Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil	6
SALGADINHOS ^{VG} Savoury pastries with kale, mushroom and caramelised onion	6
IBERICO PORK CROQUETTES Pork and potato croquettes, mustard béchamel	10
GRILLED CHORIZO ^{GF} Served with homemade black olive mayo and guindilla peppers	9
CHILLI GARLIC PRAWNS ^{GF} Wild atlantic tiger prawns fried in olive oil, garlic and chilli	12
MUSHROOMS À BULHÃO PATO ^{VG} Fried in garlic, white wine, lemon, served on toasted sourdough	8
SALT COD FRITTERS ^{GF} Salt cod and potato fritters, served with homemade lemon aioli	9
BEEF PICA PAU ^{GF} Grass-fed fillet seared in wine and garlic, served with house pickles	14
BACALHAU À BRÁS ^{GF} An iconic Portuguese dish of salt cod, egg and matchstick potatoes	12

FROM THE COALS

FRANGO PIRI-PIRI ^{GF} Our signature dish: half chicken grilled over coals, and brushed with homemade piri-iri oil	16
STEAK À CAFÉ ^{GF} Grass-fed Hereford onglet steak, cooked medium, finished with a rich peppercorn sauce	25
CHARRED CAULIFLOWER ^{GF, N, V / VG ON REQUEST} Marinated in honey and lemon, served with coriander yoghurt and pistachios	14
LAMB CHOPS ^{GF} Free-range Cornish lamb marinated in garlic and rosemary, charred and served with mint and parsley sauce	34

FROM THE OVEN

SEABASS ^{GF} Oven baked seabass filet served on roasted winter tomatoes, onion and garlic	22
PORK BELLY RIBS ^{GF} Slow-roasted Hampshire x Duroc free range pork, fried to order for a crispy finish. Served with garlic and lemon glaze	18

All of our dishes are designed to be shared. Staying true to our Portuguese roots, we grill over wood charcoal.

Our meat comes from HG Walter, a family-run butcher working with the UK's finest independent farms, prioritising exceptional quality and animal welfare.

SIDES

CASA RICE Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain	8
GREEN RICE ^{VG, GF} A plant-based alternative to Casa rice made with peas, mushrooms, crispy kale and fresh mint	7
GREEN VEGETABLES ^{VG, GF} Tenderstem broccoli and fine beans with garlic and chilli	7
ROASTED POTATOES ^{VG, GF} Coated in garlic and coriander	6
TOMATO SALAD ^{VG, GF} Winter tomatoes, sweet white onion	8
HISPI SLAW ^{VG, GF} Crisp carrot, cabbage, fresh herbs	6
CHIPS ^{VG, GF}	5

HOMEMADE SAUCES

EACH 2

PIRI-PIRI OIL ^{VG, GF}
SCOTCH BONNET ^{VG, GF}
SPICY AIOLI ^{V, GF}
ROASTED TOMATO ^{VG, GF}
BLACK OLIVE MAYO ^{V, GF}

DESSERTS

PASTEL DE NATA ^V Traditional custard tart served with cinnamon ice cream	7
BOLO DE BOLACHA ^V Biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	8
CHOCOLATE MOUSSE ^{V, GF} A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate	6
ALMOND CAKE ^{V, GF, N} A Portuguese classic served with clotted cream	7
GELATO ^V + SORBET ^{VG} Madagascan Vanilla / Chocolate and Roasted Hazelnut ^N / Sea Salted Caramel / Sicilian Lemon / Raspberry	EACH 3

V vegetarian **VG** vegan **GF** gluten free **N** nuts

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.

DESSERTS

PASTEL DE NATA ^V	7
Traditional Portuguese custard tart served with cinnamon ice cream	
BOLO DE BOLACHA ^V	8
Portuguese biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	
CHOCOLATE MOUSSE ^{V, GF}	6
A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate	
ALMOND CAKE ^{V, GF, N}	7
Classic Portuguese almond cake, finished with a dusting of sugar and clotted cream	
GELATO ^V	3
Madagascan Vanilla / Chocolate and Roasted Hazelnut ^N / Sea Salted Caramel	
SORBET ^{VG}	3
Sicilian Lemon / Raspberry	

DIGESTIVES

ESPRESSO MARTINI	13
Belvedere vodka, coffee liqueur, espresso, agave syrup	
CAFÉ CARAMEL	11
Licor beirao, coffee liqueur, espresso, cream, salted caramel	
TAWNY PORT	8
Sandeman 10-year old Tawny, a rich red port with notes of sloe, damson and plum	
GINJINHA	6
Traditional Portuguese cherry liquor, known for its rich, fruity flavour	
MADEIRA	8.5
Golden-coloured Barbeito Rainwaiter madeira with notes of caramel and almond	

COFFEE

ESPRESSO	3
DOUBLE ESPRESSO	3.5
AMERICANO	3.5
FLAT WHITE	4

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