

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

FROM THE COALS

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

FROM THE OVEN

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

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	8	
Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain		
GREEN RICE	VG, GF	7
A plant-based alternative to Casa rice made with peas, mushrooms, crispy kale and fresh mint		
GREEN VEGETABLES	VG, GF	7
Tenderstem broccoli and fine beans with garlic and chilli		
ROASTED POTATOES	VG, GF	6
Coated in garlic and coriander		
TOMATO SALAD	VG, GF	8
Winter tomatoes, sweet white onion		
HISPI SLAW	VG, GF	6
Crisp carrot, cabbage, fresh herbs		
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	7
Traditional custard tart served with cinnamon ice cream		
BOLO DE BOLACHA	V	8
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
A Portuguese classic served with clotted cream		

GELATO + SORBET

VG EACH 3

Madagascan Vanilla / Chocolate and Roasted Hazelnut	N /
Sea Salted Caramel / Sicilian Lemon / Raspberry	

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

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.