

CLASSIC SET MENU — £45

Sample menu, subject to change.
All dishes are served for the table to share. Our meat
comes from HG Walter, a family-run butcher working
with the UK's finest independent farms, prioritising
exceptional quality and animal welfare.

SMALL PLATES

BREAD V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

GRILLED CHORIZO GF

Served with homemade black olive mayo and guindilla peppers

MUSHROOMS Á BULHÃO PATO VG

Fried in garlic, white wine, lemon, served on toasted sourdough

SALT COD FRITTERS GF

Salt cod and potato fritters, served with homemade lemon aioli

FROM THE COALS

FRANGO PIRI PIRI GF

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

CHARRED CAULIFLOWER GF, N, V / VG ON REQUEST

Marinated in lemon and piri piri oil, served with pistachios and coriander sauce

SIDES

CASA RICE

Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

HISPI SLAW VG, GF

Crisp carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

DESSERT

CHOCOLATE MOUSSE V, GF

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

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.

SIGNATURE SET MENU — £55

Sample menu, subject to change.
All dishes are served for the table to share. Our meat
comes from HG Walter, a family-run butcher working
with the UK's finest independent farms, prioritising
exceptional quality and animal welfare.

SMALL PLATES

BREAD V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

MUSHROOMS Á BULHÃO PATO VG

Fried in garlic, white wine, lemon, served on toasted sourdough

GRILLED CHORIZO GF

Served with homemade black olive mayo and guindilla peppers

CHILLI GARLIC PRAWNS GF

Wild atlantic tiger prawns fried in olive oil, garlic and chilli

BIG PLATES

FRANGO PIRI PIRI GF

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

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

SEABASS GF

Oven baked seabass filet served on roasted winter tomatoes, onion and garlic

SIDES

CASA RICE

Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

GREEN VEGETABLES VG, GF

Tenderstem broccoli and fine beans with garlic and chilli

TOMATO SALAD VG, GF

Winter tomatoes, sweet white onion

HISPI SLAW VG, GF

Crisp carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

DESSERT

CHOCOLATE MOUSSE V, GF

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA V

Portuguese custard tart with cinnamon ice cream

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

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VEGAN SET MENU — £45

Sample menu, subject to change
Dishes marked with an * are just for you,
everything else will be brought to the table to share

SMALL PLATES

BREAD

Dusty Knuckle Bakery sourdough, extra virgin olive oil

SALGADINHO*

Portuguese empanada with kale, mushroom and caramelised onion

GREEN VEGETABLES* GF

Tenderstem broccoli and fine beans with garlic and chilli

MUSHROOMS Á BULHÃO PATO

Fried in garlic, white wine, lemon, served on toasted sourdough

FROM THE COALS

CHARRED CAULIFLOWER* GF, N

Marinated in lemon and piri piri oil, served with pistachios and red pepper sauce

SIDES

GREEN RICE* GF

A plant-based alternative to our signature Casa rice with peas, mushrooms, crispy kale and fresh mint

HISPI SLAW GF

Crisp carrot, cabbage, fresh herbs

TOMATO SALAD GF

Winter tomatoes, sweet white onion

CHIPS GF

DESSERT

SORBET*

Sicilian Lemon / Raspberry

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

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CASA DO FRANGO

CANAPÉS

ALL 5

FRANGO PIRI-PIRI SKEWERS GF

Our signature piri-piri chicken grilled over wood charcoal, and brushed with homemade piri-piri oil

CORN RIBS VG, GF

With roasted piri-piri sauce and coriander piso

GRILLED CHORIZO

With homemade black olive mayo and guindilla peppers, on toasted bread

SALT COD FRITTER GF

Salt cod and potato fritters, served with homemade lemon aioli

IBERICO PORK CROQUETTE

Pork and potato croquettes, mustard béchamel

SALGADINHO VG

Savoury pastries with kale, mushroom and caramelised onion

CHIPS VG, GF

BOWLS

ALL 7

CASA RICE

Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

GREEN RICE VG, GF

A plant-based alternative to Casa rice made with peas, mushrooms, crispy kale, fresh mint

CHARRED CAULIFLOWER GF, N

Marinated in honey and lemon, served with coriander yoghurt and pistachios

CHILLI GARLIC PRAWNS

Wild atlantic tiger prawns fried in olive oil, garlic and chilli

FRANGO PIRI PIRI THIGH GF

Our signature piri-piri chicken grilled over wood charcoal, with crisp cabbage, carrot and fresh herbs

BACALHAU À BRÁS GF

An iconic Portuguese dish of salt cod, egg and matchstick potatoes

MUSHROOMS À BULHÃO PATO VG

Fried in garlic, white wine, lemon, served on toasted sourdough

DESSERT

ALL 5

CHOCOLATE MOUSSE V, GF

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA V

Traditional Portuguese custard tart

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

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