

CLASSIC SET MENU - £32

CANAPÉS

SALGADINHOS ^{VG}

Savoury pastries with kale, mushroom and caramelised onion

GRILLED CHORIZO ^{GF}

Served with homemade black olive mayo and guindilla peppers

COD FRITTERS ^{GF}

Cod and potato fritters, served with homemade lemon aioli

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

BOWLS

FRANGO PIRI-PIRI ^{GF}

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

CASA RICE

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

CHARRED CAULIFLOWER ^{GF, N, V (VG AVAILABLE)}

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

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 - £42

CANAPÉS

SALGADINHOS ^{VG}

Savoury pastries with kale, mushroom and caramelised onion

GRILLED CHORIZO ^{GF}

Served with homemade black olive mayo and guindilla peppers

MUSHROOMS À BULHÃO PATO ^{VG}

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

COD FRITTERS ^{GF}

Cod and potato fritters, served with homemade lemon aioli

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

BOWLS

FRANGO PIRI-PIRI ^{GF}

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

CASA RICE

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

CHILLI GARLIC PRAWNS ^{GF}

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

CHARRED CAULIFLOWER ^{GF, N, V (VG AVAILABLE)}

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

DESSERTS

CHOCOLATE MOUSSE ^{V, GF}

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

PASTEL DE NATA ^V

Traditional Portuguese custard tart served with cinnamon ice cream

V vegetarian VG vegan GF gluten free N nuts

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CASA DO FRANGO

CANAPÉS

ALL 2.50

FRANGO PIRI-PIRI SKEWER ^{GF}

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

CORN RIB ^{VG, GF}

With roasted piri-piri sauce and coriander pise

GRILLED CHORIZO

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

COD FRITTER ^{GF}

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 3.50

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, V (VG AVAILABLE)}

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

CHILLI GARLIC PRAWNS ^{GF}

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

FRANGO PIRI-PIRI ^{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

DESSERTS

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 served with cinnamon ice cream

V vegetarian VG vegan GF gluten free N nuts

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