

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 À 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}

Grilled seabass fillet served with lemon butter and chives

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}

Isle of Wight tomatoes, sweet white onion

CASA 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

Traditional custard tart served with cinnamon ice cream

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.

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 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

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 honey and lemon, served with coriander yoghurt and pistachios

SIDES

CASA RICE

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

CASA 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.

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 À 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

CASA SLAW GF

Crisp carrot, cabbage, fresh herbs

TOMATO SALAD GF

Isle of Wight tomatoes, sweet white onion

CHIPS GF

DESSERT

SORBET*

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.