

CASA DO FRANGO

BEER + SIGNATURE COCKTAILS

SUPERBOCK LAGER DRAUGHT 2/3 PINT	6.5
PIRI-PIRI MARGARITA (NON-ALC 10 700ML BOTTLE 60)	13
MELON AND BASIL MARTINI	12
PLUM AND THYME SPRITZ	12
PEACH ICED TEA ABV 7.4%	10
PINEAPPLE COOLER NON-ALC	10

SMALL PLATES

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

FROM THE COALS

LAMB CHOPS GF Charred free-range Cornish lamb marinated in garlic and rosemary, served with mint and parsley sauce	34
SEABASS GF Grilled seabass fillet served with lemon butter and chives	22
FRANGO PIRI-PIRI GF Our signature dish: half chicken grilled over coals, brushed with homemade piri-iri oil	16
CRISPY PORK BELLY RIBS GF Slow-roasted Hampshire x Duroc free range pork, served with lemon and garlic glaze	20
CHARRED CAULIFLOWER GF, N, V (VG AVAILABLE) Marinated in honey and lemon, served with coriander yoghurt and pistachios	14
BEEF SKEWERS GF British beef fillet, pepper, onion, brushed with garlic and rosemary beef fat, chargrilled to medium	28

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

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
TOMATO SALAD VG, GF Isle of Wight tomatoes, sweet white onion	8
CASA SLAW VG, GF Carrot, cabbage, fresh herbs	6
GEM LETTUCE SALAD VG, GF Mini cos, shallot, dill	6
GREEN VEGETABLES VG, GF Tenderstem broccoli, fine beans, garlic, chilli	7
ROASTED POTATOES VG, GF Garlic and coriander	6
CHIPS VG, GF	5

HOMEMADE SAUCES

EACH 2

SPICY AIOLI V, GF
SCOTCH BONNET VG, GF
GARLIC MAYO V, GF
SALSA VERDE VG, GF
PIRI-PIRI OIL VG, GF

DESSERTS

NATA SUNDAE Cinnamon and vanilla ice cream, warm custard, whipped cream with shards of puff pastry	10
BOLO DE BOLACHA V Portuguese biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	8
ALMOND CAKE V, GF, N Classic Portuguese almond cake, finished with a dusting of sugar and clotted cream	7
PASTEL DE NATA V Traditional Portuguese custard tart served with cinnamon ice cream	7
CHOCOLATE MOUSSE V, GF A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate	6
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. We are cashless.

