

CASA DO FRANGO

CANAPÉS

ALL 2.50

FRANGO PIRI-PIRI SKEWERS ^{GF}

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

CORN RIBS ^{VG, GF}

With roasted piri-iri sauce and coriander piso

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}

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-iri 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 Portugese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA ^V

Traditional custard tart

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

Please ask about allergens and inform us of dietary requirements.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.

STANDING CLASSIC MENU - £32

CANAPES

SALGADINHOS ^{VG}

Savoury pastries with kale, mushroom and caramelised onion

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

CORN RIBS ^{VG}

With roasted piri-piri sauce and coriander pico

BOWLS

FRANGO PIRI-PIRI THIGH ^{GF}

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

GREEN RICE ^{GF VG}

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

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 ask about allergens and inform us of dietary requirements. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.

STANDING SIGNATURE MENU — £42

CANAPES

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

Cod and potato fritters, served with homemade lemon aioli

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

BOWLS

PIRI-PIRI CHICKEN THIGHS

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}

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

PASTEL DE NATA ^V

Traditional custard tart served with cinnamon ice cream

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

Please ask about allergens and inform us of any dietary requirements.
All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.