

FESTIVE CLASSIC MENU - £48

SMALL PLATES

BREAD ^V

Dusty Knuckle sourdough, salted butter, extra virgin olive oil

MUSHROOMS À BULHÃO PATO ^{VG}

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

GRILLED CHORIZO ^{GF}

Homemade black olive mayo, guindilla peppers

COD FRITTERS ^{GF}

Cod and potato fritters, homemade lemon aioli

MAINS

FRANGO PIRI-PIRI ^{GF}

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

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

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}

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 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. We are cashless.

FESTIVE SIGNATURE MENU - £58

SMALL PLATES

BREAD ^V

Dusty Knuckle 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}

Homemade black olive mayo, guindilla peppers

CHILLI GARLIC PRAWNS ^{GF}

Wild Atlantic tiger prawns fried in olive oil, garlic, chilli

MAINS

FRANGO PIRI-PIRI ^{GF}

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

CRISPY PORK BELLY RIBS ^{GF}

Slow-roasted Hampshire x Duroc free range pork, served with lemon and garlic 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

TOMATO SALAD ^{VG, GF}

Winter tomatoes, sweet white onion

CASA SLAW ^{VG, GF}

Carrot, cabbage, fresh herbs

CHIPS ^{VG, GF}

HOMEMADE SAUCES ^{GF}

DESSERTS

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

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FESTIVE VEGAN MENU - £48

SMALL PLATES

BREAD

Dusty Knuckle Bakery sourdough, extra virgin olive oil

SALGADINHO

Savoury pastries 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}

Winter tomatoes, sweet white onion

DESSERT

SORBET

Sicilian Lemon / Raspberry

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.