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 13

PEAR SPRITZ 13

PEACH ICED TEA ABV 7.8% 10

PINEAPPLE COOLER NON-ALC 10

SMALL PLATES

BEEF PICA PAU GF 14
Grass-fed beef fillet in wine and garlic, served with house pickles

CHILLI GARLIC PRAWNS GF 12
Wild Atlantic tiger prawns fried in olive oil, garlic, chilli

IBERICO PORK CROQUETTES 10
Pork and potato croquettes, mustard béchamel

BACALHAU À BRÁS GF 12
An iconic Portuguese dish of cod, egg, olives, matchstick potatoes

GRILLED CHORIZO GF 9
Homemade black olive mayo, guindilla peppers

COD FRITTERS GF 9
Cod and potato fritters, homemade lemon aioli

MUSHROOMS À BULHÃO PATO VG 8
Fried in garlic, white wine, lemon, served on toasted sourdough

SALGADINHOS VG 6
Savoury pastries with kale, mushroom, caramelised onion

BREAD V 6
Dusty Knuckle sourdough, salted butter, extra virgin olive oil

FROM THE COALS

LAMB CHOPS GF 34
Charred free-range Cornish lamb marinated in garlic and rosemary, served with mint and parsley sauce

SEABASS GF 22
Grilled seabass fillet served with lemon butter and chives

FRANGO PIRI-PIRI GF 16
Our signature dish: half chicken grilled over coals, brushed with homemade piri-piri oil

CRISPY PORK BELLY RIBS GF 20
Slow-roasted Hampshire x Duroc free range pork, served with lemon and garlic glaze

CHARRED CAULIFLOWER GF, N, V (VG AVAILABLE) 14
Marinated in honey and lemon, served with coriander yoghurt and pistachios

BEEF SKEWERS GF 28
British beef fillet, pepper, onion, brushed with garlic and rosemary beef fat, chargrilled to medium

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

SIDES

CASA RICE 8
Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

GREEN RICE VG, GF 7
A plant-based alternative to Casa rice made with peas, mushrooms, crispy kale and fresh mint

TOMATO SALAD VG, GF 8
Winter tomatoes, sweet white onion

CASA SLAW VG, GF 6
Carrot, cabbage, fresh herbs

GEM LETTUCE SALAD VG, GF 6
Mini cos, shallot, dill

GREEN VEGETABLES VG, GF 7
Tenderstem broccoli, fine beans, garlic, chilli

ROASTED POTATOES VG, GF 6
Garlic and coriander

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 10
Cinnamon and vanilla ice cream, warm custard, whipped cream with shards of puff pastry

BOLO DE BOLACHA V 8
Portuguese biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel

ALMOND CAKE V, GF, N 7
Classic almond cake, finished with a dusting of sugar and clotted cream

PASTEL DE NATA V 7
Traditional custard tart served with cinnamon ice cream

CHOCOLATE MOUSSE V, GF 6
A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

GELATO V + SORBET VG EACH 3
Madagascan Vanilla / Chocolate and Roasted Hazelnut N / Sea Salted Caramel / Sicilian Lemon / Raspberry

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

Please ask us about allergens and inform us of dietary requirements. Smaller measures available on request: ½ pint beer & cider, 25ml spirits, 125ml wine. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill. We are cashless.