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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CASA DO FRANGO

CANAPÉS — ALL 2.50

FRANGO PIRI-PIRI SKEWERS GF
Our signature piri-piri chicken grilled over wood charcoal, brushed with homemade piri-piri oil

CORN RIBS VG, GF
With roasted piri-piri 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-piri 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.