

CASA DO FRANGO

BEER + SIGNATURE COCKTAILS

SUPERBOCK LAGER DRAUGHT ^{2/3 PINT}	6.5
CASA NEGRONI	11
PIRI PIRI MARGARITA	13
MELON AND BASIL MARTINI	12
PINEAPPLE COOLER ^{NON-ALC}	9
RHUBARB SPRITZ ^{NON-ALC}	9

SMALL PLATES

BREAD ^V Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil	6
SALGADINHOS ^{VG} Portuguese empanadas with kale, mushroom and caramelised onion	6
CHARCUTERIE AND CHEESE ^{GF} 14-month cured Iberico ham, São Jorge cheese, figs	10
IBERICO PORK CROQUETTES Pork and potato croquettes, mustard béchamel	10
GRILLED CHORIZO ^{GF} Served with homemade black olive mayo and guindilla peppers	9
CHILLI GARLIC PRAWNS ^{GF} Tiger prawns fried in olive oil, garlic, chilli and coriander	12
MUSHROOMS À BULHÃO PATO ^{VG} Fried in garlic, white wine, lemon, served on toasted sourdough	8
SALT COD FRITTERS ^{GF} Salt cod and potato fritters, served with homemade lemon aioli	9
BEEF PICA PAU ^{GF} Grass-fed fillet seared in wine and garlic, served with house pickles	14
BACALHAU À BRÁS ^{GF} An iconic Portuguese dish of salt cod, egg and matchstick potatoes	11

FROM THE COALS

FRANGO PIRI PIRI ^{GF} Our signature dish: half chicken grilled over coals, and brushed with homemade piri-iri oil	16
LAMB CHOPS ^{GF} Free-range Cornish lamb marinated in garlic and rosemary, charred and served with a mint and parsley sauce	34
SEA BASS FILLET ^{GF} Simply grilled and finished with extra virgin olive oil and lemon, served with a fresh tomato and caper salsa	22
CHARRED CAULIFLOWER ^{V (VG AVAILABLE), GF, N} Marinated in honey and lemon, served with coriander yoghurt and pistachios	14
PORK SHOULDER ^{GF} Free-range pork steak from Blythburgh farm, red pepper sauce, crackling crumb	18
BEEF SKEWERS ^{GF} Grass-fed Angus beef fillet, pepper and onion, brushed with garlic and rosemary infused beef fat	28

Staying true to our Portuguese roots, we grill over wood charcoal and dishes are placed centre of table, to be shared.

Our meat comes from HG Walter, a family-run butcher working with the UK's finest independent farms, prioritising exceptional quality and animal welfare.

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} Heritage tomatoes, sweet white onion	8
GARDEN SALAD ^{VG, GF} Baby gem, chicory, radicchio and chives in lemon vinaigrette	6
ROASTED POTATOES ^{VG, GF} Coated in garlic and coriander	6
GREEN VEGETABLES ^{VG, GF} Tenderstem broccoli and fine beans with garlic and chilli	7
HISPI SLAW ^{VG, GF} Crisp carrot, cabbage, fresh herbs	6
CHIPS ^{VG, GF}	5

HOMEMADE SAUCES

EACH 2

PIRI PIRI OIL ^{VG, GF}	
SCOTCH BONNET ^{VG, GF}	
SPICY AIOLI ^{V, GF}	
ROASTED TOMATO AND RED PEPPER ^{VG, GF}	
BLACK OLIVE MAYO ^{V, GF}	

DESSERTS

CHOCOLATE MOUSSE ^{V, GF} Our signature dessert and a Portuguese favourite	6
PASTEL DE NATA ^V Traditional Portuguese custard tart served with cinnamon ice cream	7
BOLO DE BOLACHA ^V Portuguese biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	8
SONHOS ^V Mini doughnuts dusted in cinnamon sugar with warm chocolate sauce	7
GELATO ^{V, N} + SORBET ^{VG} Madagascan Vanilla / Chocolate and Roasted Hazelnut / Sea Salted Caramel / Sicilian Lemon / Raspberry	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.