

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

FROM THE COALS

FRANGO PIRI PIRI ^{GF}	16
Our signature dish: half chicken grilled over coals, and brushed with homemade piri-piri oil	
SEA BASS FILLET ^{GF}	22
Simply grilled and finished with extra virgin olive oil and lemon, served with a fresh tomato and caper salsa	
CHARRED CAULIFLOWER ^{V (VG AVAILABLE), GF, N}	14
Marinated in honey and lemon, served with coriander yoghurt and pistachios	
PORK SHOULDER ^{GF}	18
Free-range pork steak from Blythburgh farm, red pepper sauce, crackling crumb	

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.

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	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
Heritage tomatoes, sweet white onion	
GARDEN SALAD ^{VG, GF}	6
Baby gem, chicory, radicchio and chives in lemon vinaigrette	
ROASTED POTATOES ^{VG, GF}	6
Coated in garlic and coriander	
GREEN VEGETABLES ^{VG, GF}	7
Tenderstem broccoli and fine beans with garlic and chilli	
HISPI SLAW ^{VG, GF}	6
Crisp carrot, cabbage, fresh herbs	
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}	6
Our signature dessert and a Portuguese favourite	
PASTEL DE NATA ^V	7
Traditional Portuguese custard tart served with cinnamon ice cream	
BOLO DE BOLACHA ^V	8
Portuguese biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	
SONHOS ^V	7
Mini doughnuts dusted in cinnamon sugar with warm chocolate sauce	
GELATO ^{V, N} + SORBET ^{VG}	3
Madagascan Vanilla / Chocolate and Roasted Hazelnut / Sea Salted Caramel / Sicilian Lemon / Raspberry	