

FESTIVE CLASSIC SET MENU — £45

Sample menu, subject to change.
All dishes are served for the table to share.
Our meat comes from HG Walter, a family-run butcher
working with the UK's finest independent farms,
prioritising exceptional quality and animal welfare.

SMALL PLATES

BREAD ^V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

GRILLED CHORIZO ^{GF}

Served with homemade black olive mayo and guindilla peppers

MUSHROOMS Á BULHÃO PATO ^{VG}

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

SALT COD FRITTERS ^{GF}

Salt cod and potato fritters, served with homemade lemon aioli

FROM THE COALS

FRANGO PIRI PIRI ^{GF}

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

CHARRED CAULIFLOWER ^{GF, N, V / VG ON REQUEST}

Marinated in lemon and piri piri oil, served with pistachios and coriander sauce

SIDES

CASA RICE

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

HISPI SLAW ^{VG, GF}

Crisp carrot, cabbage, fresh herbs

CHIPS ^{VG, GF}

HOMEMADE SAUCES ^{GF}

DESSERT

ALMOND CAKE ^{V, GF, N}

Our take on a Portuguese classic, finished with a dusting of sugar and clotted cream

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.

FESTIVE SIGNATURE SET MENU — £55

Sample menu, subject to change.
All dishes are served for the table to share.
Our meat comes from HG Walter, a family-run butcher
working with the UK's finest independent farms,
prioritising exceptional quality and animal welfare.

SMALL PLATES

BREAD ^V

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

IBERICO PORK CROQUETTES

Pork and potato croquettes, mustard béchamel

MUSHROOMS Á BULHÃO PATO ^{VG}

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

GRILLED CHORIZO ^{GF}

Served with homemade black olive mayo and guindilla peppers

CHILLI GARLIC PRAWNS ^{GF}

Tiger prawns fried in olive oil, garlic, chilli and coriander

BIG PLATES

FRANGO PIRI PIRI ^{GF}

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

BAKED COD

Wild Atlantic confit cod, chickpea crumb, served with creamed spinach

SLOW-ROASTED PORK CHEEK ^{GF}

10-hour roasted Hampshire x Duroc free range pork, sweet potato purée

CHARRED CAULIFLOWER ^{GF, N, V / VG ON REQUEST}

Marinated in honey and lemon, served with coriander yoghurt and pistachios

SIDES

CASA RICE

Rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

GRILLED CARROTS ^{VG, GF}

Sweet, seasonal heritage carrots grilled over coals

HISPI SLAW ^{VG, GF}

Crisp 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

PASTEL DE NATA ^V

Portuguese custard tart with cinnamon ice cream

V vegetarian **VG** vegan **GF** gluten free **N** nuts.
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FESTIVE VEGAN SET MENU — £45

Sample menu, subject to change
Dishes marked with an * are just for you,
everything else will be brought to the table to share

SMALL PLATES

BREAD

Dusty Knuckle Bakery sourdough, extra virgin olive oil

SALGADINHO*

Portuguese empanada with kale, mushroom and caramelised onion

GREEN VEGETABLES* GF

Tenderstem broccoli and fine beans with garlic and chilli

MUSHROOMS Á 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

HISPI SLAW GF

Crisp carrot, cabbage, fresh herbs

TOMATO SALAD GF

Heritage tomatoes, sweet white onion

GRILLED CARROTS GF

Sweet, seasonal heritage carrots grilled over coals

CHIPS GF

DESSERT

SORBET*

Sicilian Lemon / Raspberry

V vegetarian VG vegan GF gluten free N nuts.

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