

PRIVATE DINING + EVENTS GUIDE

CASA DO FRANGO

AT A GLANCE

Gathering around a table is about more than just eating – it’s about connection, generosity and the joy of hosting and sharing. We bring this spirit to life through honest Portuguese cooking and warm, feel-good hospitality. Our food is designed to be shared, family style and the menu is centred around the heart of our kitchen: the wood charcoal grill.

Maximum capacities for private dining and events at Casa are as follows:

LOCATION	PRIVATE DINING ROOM	PRIVATE BAR HIRE	PRIVATE FLOOR	SEMI-PRIVATE AREA
MAYFAIR	36 GUESTS	100 GUESTS	125 GUESTS	80 GUESTS
VICTORIA	N/A	65 GUESTS	65 GUESTS (MEZZANINE)	50 GUESTS
LONDON BRIDGE	14 GUESTS (BOA VIDA) 45 GUESTS (BOA PINGA)	80 GUESTS	150 GUESTS	N/A

We can accommodate groups of most sizes so please don’t hesitate to submit an enquiry [here](#) or read on for more information about our available spaces.

CHRISTMAS MENUS

Christmas begins on 17 November through to end of December. Celebrate with our **Festive Classic**, **Festive Signature** or **Canapé and Bowl** menus. The **Classic** set menu has all of the Casa favourites, **Signature** is perfect for long feasting tables and dining in larger groups, and **Canapé and Bowl** is suited to standing receptions and celebrations. There are plenty of gluten-free, vegetarian and vegan dishes available to accommodate all guest dietary requirements.

FESTIVE CLASSIC SET MENU

£45 | Lunch and Dinner



[VIEW MENU](#)

FESTIVE SIGNATURE SET MENU

£55 | Lunch and Dinner



[VIEW MENU](#)

CANAPÉ + BOWL MENU

Price on request



[VIEW MENU](#)

**Please note prices exclude 13.5% service charge*

CHRISTMAS DRINKS

Along with our wine list and cocktails, we have a collection of drink packages. Our events team will be happy to advise you.

HOUSE DRINKS PAIRING | £25

A glass of Prosecco or beer, a bottle of our house wine between two – Boa Pinga white or Evaristo red. Finish with a shot of Ginjinha, a traditional Portuguese cherry liqueur.

CLASSIC DRINKS PAIRING | £45

A Piri Piri Margarita, a glass of Prosecco, or a beer. Share a bottle between two – Chablis Les Hauts de Milly or Rioja Gran Reserva from Conde del Rioja. Finish with a glass of 10 year old Tawny Port or Ginjinha.

SIGNATURE DRINKS PAIRING | £65

Begin with Moët & Chandon Champagne, a Piri Piri Margarita, or a beer. Share a bottle between two – Mâcon-Chardonnay Les Busserettes or Amarone della Valpolicella from Corte Giara. Finish with an Espresso Martini, a glass of 10 year old Tawny Port, or a shot of Ginjinha.

*Please note prices exclude 13.5% service



SAMPLE MENUS

CLASSIC SET MENU — £42

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 À 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-iri 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

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 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.

SIGNATURE SET MENU — £52

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 À 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

SLOW-ROASTED PORK CHEEK ^{GF}
10-hour roasted Hampshire x Duroc free range pork, sweet potato purée

BAKED COD
Wild Atlantic: confit cod, chickpea crumb, served with creamed spinach

SIDES

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

GREEN VEGETABLES ^{VG, GF}
Tenderstem broccoli and fine beans with garlic and chilli

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. 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.

VEGAN SET MENU — £42

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 À 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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VIEW MENUS

*Please note prices exclude 13.5% service charge

MAYFAIR



Nestled between Piccadilly Circus and Oxford Circus stations, Casa Mayfair is a charming central London location for events. The Green Room is our private bar exclusively available for events up to 100 guests. Our two intimate private dining rooms – Sol and Mar – are available to book separately or together as one larger private dining room for up to 34 guests.



GREENROOM PRIVATE BAR

50 seated | 100 standing

You are welcome to bring your own music to your event – simply plug in and play. Alternatively, our events team can make recommendations for a DJ, live band, flowers and AV equipment hire as needed.



MAYFAIR

SOLMAR PRIVATE DINING ROOM

PRIVATE DINING ROOMS

36 guests seated

Sol Private Dining Room: 14 guests

Mar Private Dining Room: 14 guests

Sol + Mar together: 36 guests



MAYFAIR

In addition to The Green Room private bar and dining rooms, the ground floor restaurant offers a large, sunny space for events, with a heated terrace outside on Heddon Street available for alfresco group dining in the warmer months.

RESTAURANT EXCLUSIVE
125 seated, 130 standing

BAR AREA
40 seated

FULL VENUE
156 seated, 260 standing

TERRACE
80 seated



VICTORIA

TERRACE



MEZZANINE



MEZZANINE



VICTORIA

Casa Victoria is located in the buzzing Nova development, just across from Victoria Station. The spacious, first-floor Mezzanine has its own bar, and can cater to multiple party sizes upon request.



VICTORIA

MEZZANINE

65 seated

100 standing

RESTAURANT

Ground floor 50 seated
(semi private)

FULL VENUE

119 seated

155 standing

TERRACE

45 seated



MEZZANINE

LONDON BRIDGE



BOA PINGA



BOA VIDA



LONDON BRIDGE

Casa London Bridge is our original restaurant set across two floors with light-filled rooms and a greenery draped skylight.

A few minutes from London Bridge station and Borough Market, the restaurant is in an easily accessible central London location for group feasts and special occasions.

GROUND FLOOR



LONDON BRIDGE

We offer several spaces for events, including Boa Pinga, our intimate private dining room on the first floor, or our larger ground floor restaurant, available for exclusive use.



GROUND FLOOR

LONDON BRIDGE

GROUND FLOOR

95 seated

120 standing

FIRST FLOOR

96 seated

120 standing

Full VENUE

250 seated

300 standing

BOA VIDA

14 seated

BOA PINGA

45 seated

60 standing

BOA VIDA

BOA PINGA



MAKE AN ENQUIRY

Our dedicated events team will be happy to discuss our menus and available spaces with you, based on your requirements. We can also make recommendations for a DJ, live band, florist and AV equipment hire as needed.

Please note, for private dining and exclusive events we may require a minimum spend to be met. The minimum spend requirement will vary according to the date and time of your event.

For more information please contact us via email or submit an enquiry via our [website](#).

We look forward to welcoming you to Casa.

casadofrango.co.uk

events@casadofrango.co.uk

[Enquiry Form](#)