

VALENTINE'S DAY 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.

WELCOME DRINK

Complimentary glass of Portuguese sparkling wine

SMALL PLATES

BREAD <sup>V</sup>

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

GRILLED CHORIZO <sup>GF</sup>

Served with homemade black olive mayo and guindilla peppers

MUSHROOMS Á BULHÃO PATO <sup>VG</sup>

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

SALT COD FRITTERS <sup>GF</sup>

Salt cod and potato fritters, served with homemade lemon aioli

FROM THE COALS

FRANGO PIRI PIRI <sup>GF</sup>

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

CHARRED CAULIFLOWER <sup>GF, N, V / VG ON REQUEST</sup>

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 <sup>VG, GF</sup>

Crisp carrot, cabbage, fresh herbs

CHIPS <sup>VG, GF</sup>

HOMEMADE SAUCES <sup>GF</sup>

DESSERT

CHOCOLATE MOUSSE <sup>V, GF</sup>

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.