

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter 6.75

Blistered Padron Peppers pb

Maldon sea salt, lime 7.5

Corn Ribs v

Sweet smoked paprika, butter, Maldon sea salt 7.5

Smash it Yourself 'Guacamole' pb

Avocado, red onions, red chilli, lime juice, Maldon sea salt and spicy Malagueta sauce. With tostada chips 9.5

Churrasco Fried Chicken

Double dipped, buttermilk chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices with spicy Malagueta sauce 9.5

Crispy Halloumi v

Yoghurt, cucumber, chilli flakes, pomegranate seeds

Flame Grilled Chicken Wings

with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze, chopped chives 12.5

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi grade salmon, avocado, green chilies, Sriracha and Kewpie mayo dressing 13

TACOS

Brasilian style Blanco Niño soft corn tacos

Grilled Blackened Prawn

Avocado, grapefruit, black sesame seeds, red chilli, wasabi red onion, gem lettuce, lemon cream 12.5

Buttermilk Fried Chicken

Sweet paprika and churrasco chicken thigh pieces, spicy Malagueta mayo, gem lettuce, pickled red onion, feta 11.5

Crispy Duck

Crispy shredded duck, chipotle mayo, pineapple salsa, gem lettuce 11

SALADS

Ensaladas

Three Corn Salad pb

Avocado, grilled corn, grilled corn kernels, crunchy corn nuts, butter lettuce, pea shoots, pomegranate, mango, cherry tomato and red onions tossed in a tangy citrus dressing small / large 9 / 14

House Caesar Salad

Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing small / large 8 / 13

Add: Flame Grilled Chicken Skewer with a choice of sauces 8 Blackened Prawns / Crumbled Feta v / Grilled halloumi v 5

CHURRASCO LUNCH

Available Monday - Friday from 12pm - 5pm

12

A choice of

Flame grilled Espeto Verde Vegan, Spicy Malagueta Chicken or Chimichurri Flat Iron mini skewer

All served with Biro-Biro Rice, Caesar Salad, Corn Chips

Glass of Macadi zero 25 3 3 Glass of house wine 6 Corona 330ml or Corona Cero 330ml 4

HOT POTS

Cozidos

Butternut Squash Fried Plantain 'Moqueca' Curry pb

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and biro-biro rice 18.5

Add Blackened Prawns 5 Churrasco Fried Chicken 5

Pulled Pork Feijoada

Our take on the classic Brasilian stew, with pulled pork, chorizo sausage, smoked bacon and black beans. With crispy kale, farofa breadcrumbs and biro-biro rice 20

BURGERS

All burgers come with butter lettuce, tomato, red onion, a blistered padron pepper and an artisan brioche bun. Served with churrasco fries.

Halloumi & Avocado v

Chargrilled halloumi, aioli, lettuce, chimichurri, avocado, coconut slaw

Spicy Malagueta Chicken

Flame grilled Spicy Malagueta chicken breast, malagueta mayo

X-Burger

('X' is pronounced 'cheese' in Portuguese) 6oz steak burger, mature cheddar, mayo 19.5 Add Guava barbecue bacon 2

Buttermilk Fried Chicken

Sweet paprika and churrasco spiced chicken thigh pieces, avocado, fried plantain, pickled red onion, Malagueta mayo 19.5

- CHURRASCO GRILL -

FLAME GRILLED CHICKEN

What we're known for: marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze. With churrasco fries and green salad

Flame Grilled Chicken Skewer 22

Flat Iron Butterflied Chicken Breast 19.5

Espeto Verde Vegan Skewer

Flame-grilled pb 19 Green and yellow courgettes, red pepper, chestnut mushrooms, preserved lemon, Malagueta sauce, chimichurri with biro-biro rice and green salad

Blackened Salmon 21

Grilled and spiced sustainable salmon fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and Biro-Biro rice

FLAME GRILLED STEAKS

Sirloin deep flavour, with generous marbling 27

Flat Iron Steak flavourful cut also known as feather blade 22

With chimichurri and Spicy Malagueta sauce, farofa breadcrumbs and corn ribs

Add Grilled Blackened Prawns 5

Chimichurri Tomahawk Steak - to share 85

Sliced and seasoned tableside. With churrasco fries, biro-biro rice, green salad and farofa breadcrumbs

GUAVA BARBECUE RIBS

Slow-cooked for 3 hours glazed with tangy guava sauce with churrasco fries and coconut slaw

> Whole Rack 38 Half-Rack 25

> > Sweet Potato Fries pb

Triple cooked

6.25

Garlic Greens pb

Cavolo nero, confit garlic,

extra virgin olive oil

6

SIDES

Acompañhamentos

Churrasco Fries pb

Triple cooked, tossed in Brasilian steak-house seasoning

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings with aioli 8.75

'Esquite' Fries v

Mexican street corn style. Churrasco fries, charred sweetcorn tossed in sriracha mayo, crumbled feta, lime

Red cabbage, coconut cream, coconut chips, chives, mayo

Coconut Slaw pb

Rio Black Beans pb

Slow cooked with cumin, onions & garlic

Biro-Biro Rice pb

Steamed white rice with herbs and spring onions. Named after the Brasilian footballer who loved it

4.5

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in an open kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charges of 12.5% will be applied to your bill

BEERS + CIDER

DRAUGHT

Corona

Mexico 4.5%

Pint 7.25 / 4 Pint Pitcher 28

Mahou

Spain 5.1%

Pint 7.5 / 4 Pint Pitcher 29

Camden Pale Ale

London 4%

Pint 7.5 / 4 Pint Pitcher 29

Camden Stout

London 4.6%

Pint 7.5 / 4 Pint Pitcher 29

Kopparberg Crisp Apple Cider

Sweden 4%

Pint 7.5 / 4 Pint Pitcher 29

BOTTLES

Corona Mexico 4.5% 330ml 5.25 / Bucket of Five - 24

Pacifico Clara

Mexico 4.5% 355ml 5.5

Camden Eazy IPA

London 5% 355ml 5.75

Corona Cero

Mexico 0% 330ml 4.75

Kopparberg Strawberry + Lime Cider

Sweden 4% 500ml 7.75

REFRESCOS freshly made soft drinks

Amazon Iced Tea 5.5

Homemade tea, mint, elderflower cordial and apple juice

Limonada Suissa 5

Muddled lemon & lime, caster sugar, soda water

Agua Fresca 5.25

Mango & mint infused spring water

JUICES

100% Freshly Squeezed Orange 5.5

Cloudy Pressed Pure Apple 5

Mango, Guava, Pineapple 4.5

SOFTS

Oca Cola Oca Cola zero Spili



Icon bottle 4.5

Kingsdown Mineral Water

still/sparkling 750ml 5.5

Guarana Antarctica

Brasil's own fizzy drink 4.25

FEVER-TREE

Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade & Ginger Ale 3.5

WINE

FIZZ 125ml / 750ml

Prosecco, 'Extra Dry'

Italy 11%

Fresh and fruity 7.5 / 40

Kaiken, Brut

Argentina 12.5% Round and complex

9 / 43

Piper-Heidsieck, Cuvée Brut

France 12%

Marilyn Monroe's favourite Champagne

WHITE 175ml / 250ml / 750ml

Macabeo, Molinico Loco

Spain 11.5%

Crisp citrus and jasmine

7 / 9.75 / 28

Chardonnay, Sanama Reserva

Chile 13%

Medium hodied

7.5/ 10.5 / 30

Pinot Grigio, Alpha Zeta

Italy 12.5%

Light and refreshing

8.5 / 12 / 35

Sauvignon Blanc, Montes Estate

Chile 13%

Passion fruit and citrus

9.5 / 13.5 / 39

Chenin Blanc, Fairview

South African 13%

Fragrant with lime zest

10 / 14.5 / 40

ROSÉ 175ml / 250ml / 750ml

Mateus, Original

Portugal 11%

Light and floral

7.25 / 10.25 / 29

Sossego, Herdade de Peso

Portugal 12.5%

Delicate red fruit flavours

8.5 / 12 / 35

Côtes de Provence, `Estérelle`

France 12.5%

Classic pale and dry

RED 175ml / 250ml / 750ml

Monastrell, Molinico Loco

Spain 13%

Soft and approachable

7 / 9.75 / 28

Lisboa Tinto, Evaristo

Portugal 13%

Ripe juicy fruit

7.5/10.5/30

Merlot, Chateau Los Boldos

Chile 14%

Blackcurrant and plum

8.5 / 12 / 35

Malbec, Kaiken 'Clasico'

Argentina 14%

Medium bodied, well balanced

9.5 / 13.5 / 39

Rioja Crianza, Bodegas LAN

Spain 13.5%

Spicy with subtly oaky notes

10 / 14.5 / 40

125ml alass also available

SPIRITS Double up to 50ml +3.5

Bombay Saphire Premier Cru 7

GIN Bombay Saphire 6 / Bombay Bramble, Bombay Citrus Pressé,

VODKA 42 Below 6 / Grey Goose 7

RUM Duppy Share White Rum, Cut spiced 6 / Duppy Share Aged, Cut Overproof 7

WHISK(E)Y Johnnie Walker Black Label scotch 6 / Jack Daniels,

Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 7

CACHACA Velho Barreiro 6 / Velho Barreiro Gold, Leblon 7

TEQUILA Cazcabel blanco 6 / Cazcabel Coffee, Cazcabel Honey, Cazcabel Resposado 7



COFFEE + TEA

Roasted in small batches, hand crafted in East London Honey, chestnut, caramel with a touch of smoke and spice

All at 4

Café Cabana

Double Espresso

Cappuccino

Macchiato **Double Macchiato**

Americano

Flat White

Coffee with a shot of cachaça 6 Mocha

Hot Chocolate Full, skimmed, oat or coconut milk 4.5

English Breakfast Earl Grey Chamomile Fresh Mint Green Tea 3.75