



PARTY 20 MENUS 2025

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FESTA MENU

TWO COURSES 25PP // THREE COURSES 30PP

STARTERS

PAO DE QUEIJO DOUGH BALLS CONFIT GARLIC MISO BUTTER

BUTTERMILK CHURRASCO FRIED CHICKEN DOUBLE DIPPED, BUTTERMILK BRINED CHICKEN THIGH PIECES,

TOSSED IN SMOKED SWEET PAPRIKA AND CHURRASCO SPICES. WITH SPICY MALAGUETA SAUCE

PADRON PEPPERS MALDON SEA SALT, LIME PB

MAINS

FLAME GRILLED CHICKEN BREAST FLAT IRON CHICKEN BREAST 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

X-BURGER ('X' IS PRONOUNCED 'CHEESE' IN PORTUGUESE) 6OZ STEAK BURGER, SALLY CLARKE LINSEED BRIOCHE, MATURE CHEDDAR, ROCKET, TOMATO, RED ONION, MUSTARD MAYO, BLISTERED PADRON PEPPER WITH CHURRASCO FRIES

HALLOUMI AND AVOCADO BURGER GARLIC AIOLI, LETTUCE, CHARGRILLED HALLOUMI, CHIMICHURRI, AVOCADO, COCONUT SLAW

VEGAN OPTION AVAILABLE ON REQUEST

HOUSE CAESAR SALAD GEM LETTUCE, PARMESAN, PAO DE QUEIJO CROUTONS, AVOCADO, CAESAR DRESSING

ADD BLACKENED PRAWNS OR FLAT IRON BUTTERFLIED CHICKEN BREAST 5 OR CRUMBLD FETA V FOR 4

SWEETS

CINNAMON SUGAR CHURROS NUTELLA DIP V

CHARGRILLED PINEAPPLE VANILLA ICE CREAM, MINT V

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pb plant based v vegetarian

PARTY MENU

THREE COURSES & A WELCOME DRINK £40PP

WELCOME DRINK

CLASSIC CAIPIRINHA COCKTAIL OR AMAZON ICE TEA REFRESCO

STARTERS

TRUFFLE PARMESAN CASSAVA PARMESAN CHEESE, TRUFFLE SHAVINGS, WITH AIOLI
CRISPY DUCK TACOS CRISPY SHREDDED DUCK, CHIPOTLE MAYO, PINEAPPLE SALSA,
GEM LETTUCE

CRISPY HALLOUMI YOGHURT, CHILLI FLAKES, POMEGRANATE SEEDS
CHARGRILLED MALAGUETA CHICKEN WINGS MALAGUETA HONEY GLAZE, CHIVES

MAINS

SPICY MALAGUETA CHICKEN SKEWER CHICKEN THIGHS MARINATED FOR 24 HOURS,
GRILLED OVER AN OPEN FLAME AND BASTED WITH SPICY MALAGUETA SAUCE

FLAT IRON STEAK FLAVOURFUL CUT ALSO KNOWN AS FEATHER BLADE

THREE CORN SALAD 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

BUTTERNUT SQUASH FRIED PLANTAIN 'MOQUECA' CURRY A CREAMY BAHIAN COCONUT
CURRY WITH FRIED PLANTAIN, PALM HEARTS, ROASTED BUTTERNUT SQUASH,
RED CHILLI, SWEET PEPPERS AND BIRO-BIRO RICE PB

ALL SERVED WITH BIRO-BIRO RICE AND CHURRASCO FRIES

SWEETS

BASQUE 'BURNT' CHEESECAKE DOCE DE LEITE CARAMEL, LIME V

CINNAMON SUGAR CHURROS NUTELLA DIP V

CHOCOLATE CHILLI SORBET HACKNEY GELATO DARK CHOCOLATE
SORBET, OLIVE OIL, SALT, FRESH CHOPPED RED CHILLI PB

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BUFFET MENU

£40PP

BUTTERMILK CHURRASCO FRIED CHICKEN

DOUBLE DIPPED, BUTTERMILK BRINED CHICKEN THIGH PIECES, TOSSED IN SMOKED SWEET PAPRIKA AND CHURRASCO SPICES

PADRON PEPPERS

MALDON SEA SALT, LIME PB

HOUSE CAESAR SALAD

GEM LETTUCE, PARMESAN, PAO DE QUEIJO CROUTONS, AVOCADO, CAESAR DRESSING

MORQUECA CURRY

A CREAMY BAHIAN COCONUT CURRY WITH SWEET POTATO FRIED PLANTAIN, PALM HEARTS, ROASTED BUTTERNUT SQUASH, RED CHILLI AND SWEET PEPPERS PB

SPICY MALAGUETA CHICKEN BREAST

FLAME GRILLED AND HONEY GLAZED

MINI X-BURGER SLIDERS

STEAK BURGER & CHICKEN BURGER IN A MINI BRIOCHE, MATURE CHEDDAR, ROCKET, TOMATO, RED ONION AND MUSTARD MAYO

MALAGUETA CHICKEN WINGS

FLAME GRILLED AND HONEY GLAZED

BIRO-BIRO RICE, CHURRASCO FRIES AND RIO BLACK BEANS

SWEETS

CHURROS PLATTERS WITH NUTELLA

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PLATTER MENU
EACH PLATTER SERVES 2/3 PEOPLE
AS A LIGHT BITE

LUX PLATTER £50

CRISPY SALMON SUSHI RICE

TOASTED RICE BITES TOPPED WITH SUSHI GRADE SALMON,
AVOCADO, GREEN CHILIES, SRIRACHA AND KEWPIE MAYO DRESSING

CRISPY TACOS

CRISPY SHREDDED DUCK & NIKKEI SALMON WITH CHIPOTLE MAYO, PINEAPPLE SALSA,
AND GEM LETTUCE

CHARGRILLED HALLOUMI

YOGHURT, CUCUMBER, CHILLI LAKES, POMEGRANATE SEEDS

SPICY MALAGUETA CHICKEN & CHIMICHURRI FLAT IRON
SKEWERS

FLAME GRILLED AND HONEY GLAZED

CORN RIBS

SWEET SMOKED PAPRIKA, BUTTER, MALDON SEA SALT

WITH SPICY MALAGUETA SAUCE, MALAGUETA MAYO,
AIOLI AND FAROFA

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PLATTER MENU

**EACH PLATTER SERVES 2/3
PEOPLE AS A LIGHT BITE**

PARTY PLATTER £40

BUTTERMILK CHURRASCO

**FRIED CHICKEN DOUBLE DIPPED, BUTTERMILK BRINED CHICKEN THIGH PIECES, TOSSED
IN SMOKED SWEET PAPRIKA AND CHURRASCO SPICES**

CHARGRILLED MALAGUETA CHICKEN WINGS

MALAGUETA HONEY GLAZE, CHOPPED CHIVES

PAO DE QUEIJO DOUGH BALLS

CONFIT GARLIC MISO BUTTER

GRILLED BLACKENED PRAWNS

SMASHED AVOCADO

RED ONIONS, RED CHILLI, LIME JUICE, MALDON SEA SALT. WITH TOSTADA CHIPS PB

**WITH SPICY MALAGUETA SAUCE, MALAGUETA MAYO,
AIOLI AND FAROFA**

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PLATTER MENU

**EACH PLATTER SERVES 2/3
PEOPLE AS A LIGHT BITE**

VEGETARIAN PLATTER £35

SMASHED AVOCADO

RED ONIONS, RED CHILLI, LIME JUICE, MALDON SEA SALT, TOSTADA CHIPS PB

TRUFFLE PARMESAN CASSAVA

PARMESAN CHEESE, TRUFFLE SHAVINGS GF

BLISTERED PADRON PEPPERS

MALDON SEA SALT, LIME PB, GF

MINI HALLOUMI SKEWER

CORN RIBS

SWEET SMOKED PAPRIKA, BUTTER, MALDON SEA SALT

**WITH SPICY MALAGUETA SAUCE, MALAGUETA MAYO,
AIOLI AND FAROFA**

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CANAPE MENU

CANAPES £3.00 PER BITE

GUACAMOLE TOSTADA
PRAWN TOSTADA
BLACK BEAN SOUP SHOT
MINI THREE CORN SALAD
MISO PAO DE QUEIJO DOUGH BALL
MINI CHURRASCO FRIES

£5.00 PER BITE

CRISPY RICE SALMON SUSHI
CHIMICHURRI FLAT IRON STEAK SKEWER
SPICY MALAGUETA CHICKEN SKEWER
CHARGRILLED HALLOUMI SKEWER

**WE RECOMMEND 3/4 BITES PERSON FOR A RECEPTION
OR 5/6 FOR A MORE SUBSTANTIAL OFFERING**

SLIDERS £5 EACH

BITE SIZED VERSIONS OF OUR DELICIOUS BURGERS

MINI X-BURGER

STEAK BURGER, SALLY CLARKE LINSEED BRIOCHE, MATURE CHEDDAR,
ROCKET, TOMATO, RED ONION, MUSTARD MAYO
CHURRASCO FRIED CHICKEN BURGER

MINI CHURRASCO CHICKEN BURGER

DOUBLE DIPPED, BUTTERMILK BRINED CHICKEN THIGH PIECES, TOSSED
IN SMOKED SWEET PAPRIKA AND CHURRASCO SPICES

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