



THE
BRAZILIAN
CHURRASCARIA & BAR



THE CLASSICS

MARTINI - 8

Gin or Vodka. Dry, Wet or Dirty.
Finished with olives or twist...your
choice

The exact origin of the martini is unclear; however, a popular theory suggests it evolved from a cocktail called the Martinez served in the early 1860s at the Occidental Hotel in San Francisco. The "Martinez Cocktail" was first described in the 1887 edition of the Bartender's Guide, How to Mix All Kinds of Plain and Fancy Drinks.



OLD FASHIONED - 8

Bourbon, Sugar & Bitters with a lick of
orange

The Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky, claims the old-fashioned cocktail was invented there. The recipe was said to have been invented by a bartender in honour of Colonel James E. Pepper, a prominent bourbon distiller, who brought it to the Waldorf-Astoria Hotel bar in New York City.

SOUR - 8

Spirit of choice, Citrus, Sugar & Aquafaba (egg substitute). Our favourites are Whiskey or Pisco! Finished with lemon & griottine

Sours belong to one of the old families of original cocktails and are described in the 1862 book *How to Mix Drinks*. Sours are mixed drinks containing a base liquor, lemon or lime juice, and a sweetener, commonly with egg whites.



CHOCOLATE ORANGE MARTINI - 8.5

Vodka, Eager orange juice, chocolate bitters, orange bitters with a chocolate rim (M)

A twist on the original classic, with a deep flavour of chocolate and orange.

THE CLASSICS

DARK N STORMY - 8

Goslings Dark Rum, Lime, Ginger Beer, finished with a wedge of lime

The original Dark 'n' Stormy was made with Gosling Black Seal rum and Barritt's Ginger Beer, but after the partnership between the two failed and the companies parted ways, Goslings created their own ginger beer. Gosling Brothers claims that the drink was invented in Bermuda just after World War I.



NEGRONI - 8

Gin, Campari, Belsazar Sweet Vermouth, finished with a slice of orange

The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin.

APEROL SPRITZ - 8

Aperol, Prosecco, Soda. Finished with a slice of orange & mint sprig

The Italian aperitif Aperol was created in Padua in 1919 by the Barbieri brothers. The original recipe has supposedly remained unchanged over time, but it wasn't until the 1950s that Aperol Spritz became a popular alternative to the usual Venetian mix of white wine and soda.



THE AMERICAS

CAIPIRINHIA - 8

Cachaça, Lime, Sugar
Crushed Ice, Lime Wedge (M, N)

According to historians, the caipirinha was invented by landowning farmers in the region of Piracicaba, interior of the State of São Paulo during the 19th century as a local drink for 'high standard' events and parties, a reflection of the strong sugarcane culture in the region.



DAIQUIRI - 8

Frozen - Rum, Lime, Sugar, Lime
Wedge

Supposedly invented by an American mining engineer named Jennings Cox, who was in Cuba at the time of the Spanish American War. A US congressman who purchased the Santiago iron mines in 1902, later introduced the daiquiri to clubs in New York.

RABO DE GALO - 8

Cachaça, Cocchi Torino Vermouth, Bitters, Orange Twist (Sul)

Literally translated as “Tail of the Rooster,” i.e. “cocktail,” this is a tasty stirred drink formulated in Brazil. The history of the rabo de galo is linked to the arrival of Cinzano factory to São Paulo in the 1950s.



BATIDA DE MARACUYÀ - 8

Cachaça, Passionfruit, Coconut Milk, finished with half a hulled out Passionfruit

Meaning shaken or whipped in Portuguese, the batida is a Brazilian cocktail, and is one of several that are made with the national alcoholic drink cachaça. Sweetened with coconut milk and passionfruit to make a slightly creamy, tropical delight.

THE AMERICAS

WATERMELON MARGARITA - 8

Frozen - Tequila, Watermelon, Triple Sec,
Lime, finished with a wedge of watermelon

One of the earliest stories is of the margarita being invented in 1938 by Carlos "Danny" Herrera at his restaurant Rancho La Gloria, halfway between Tijuana and Rosarito, Baja California, created for customer and former Ziegfeld dancer Marjorie King, who was allergic to many spirits, but not to tequila.



CAPETA - 8

Cachaca, Honey, Condensed Milk,
Spices, dusted with cinammon & bee
pollen (M)

Capeta, which means devil in Portuguese, is the name of this Carnival must-have drink, very popular in northern Brazil. This calls for guarana powder, which comes from a berry grown in Brazil and Venezuela which can be found sold as an energy supplement.

CACHAÇA APEROL FIZZ - 8

Cachaça, Aperol, Lemon, Sugar, Soda, Aquafaba (egg substitute) finished with powdered raspberry

Our nod to the king of Brazilian spritz, cachaca, combined with a refreshing aperol spritz it creates our fizz.



ABRAÇO - 8

Vanilla vodka, raspberry liqueur, pineapple

Literally translated from Portuguese an abraço is a hug. Embrace yourself with this delightful fruity little number.

THE 20:20's

TROPICAL HEIST - 8.5

Vodka, Aperol, Pineapple, Passionfruit, Lemon, Prosecco, finished with a dehydrated Lemon wheel & pineapple leaf (M, Sul)

A modern take on a technique dating back to the early 1700's. A clarified milk punch. We use a combination of fresh tropical fruits, vodka, aperol and citrus all mixed together and allowed to steep for a while. We then add milk which curdles due to the acid present in the fruits. This is then strained overnight, resulting in a crystal clear liquid.



VENETIAN WATER TAXI - 8.5

Malfy Lemon Gin, Limoncello, Sorbet, Rose Wine, Elderflower, finished with raspberry powder (Sul)

A riff on the Venetian classic, Sgroppino, which dates back to the 15th Century. Meaning to 'untie', the Sgroppino is intended as a mid-course palate cleanser to help untie the stomach. Traditionally made using vodka, lemon sorbet & prosecco. This is a playful twist incorporating elderflower, rose wine & gin.

HARD CREAM SODA - 9

Gin, Belsazar Rose, Citrus, Rhubarb Cream Soda (Sul)

Born out of a love of Rhubarb & Custard sweets, but without actually using custard or cream...we have the Hard Cream Soda. This is a Rhubarb Cream Soda that's lifted with the aromatics of gin and fortified wine.



BUTTERED JOE OLD FASHIONED - 10

Bourbon, Coffee, Brown Butter, served with a caramel shard (M)

After dinner in a glass...The combination of an after dinner drink, dessert and a coffee. Brown butter and sugar giving an almost pasty-esque quality, the coffee playing the end of meal espresso, and the whisky cutting through with some spice and fire. This drink uses method of fat washing which creates a clear, nut brown butter infused whisky.

THE MOCKTAILS

ALL 5.5



CARNIVAL COOLER

Apple, cranberry,
mint, cucumber

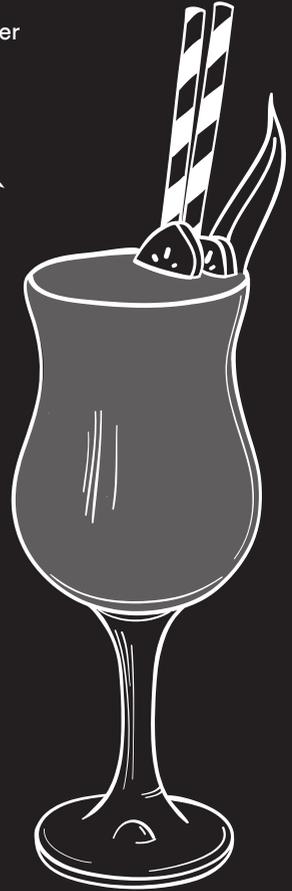


ICE TEA

Earl Grey tea,
passionfruit, lemon

JUNIPER GARDEN

Seedlip non-alcoholic gin, elderflower cordial, cucumber, mint



VIRGIN BATIDA

Passionfruit, condensed milk, apple juice, lime (M)

BANANA COLADA

Pineapple, Coconut, banana, lime

THE ATOMICS



ATOMIC BANANA BATIDA - 10

Cachaça, Chartreuse, Passionfruit,
Banana, Coconut Milk & Falernum,
finished with a flaming
passion fruit shell (N, Sul)



SHARING ATOMIC BANANA BATIDA - 20

As the single, just doubled!
Served in a large sharing bowl with
loads of fruit and fire - served at the
table (N, Sul)

VINE, GRAIN & SPIRITS

- SPARKLING WINES & CHAMPAGNE -

Mionetto Prestige Prosecco

Glera grapes from the province of Treviso give a luminous straw yellow hue with aromas of the Golden Delicious apple, while aromatic notes of honey, black liquorice, and acacia blossom occupy the nose and palate £5.50/£26.00

Da Luca Rosato Spumante

Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso £5.50/£26.00

Taittinger Brut Reserve NV

Delicate and elegant, indeed a piece of French Art de Vivre, Taittinger Brut Reserve delivers a balance between green fruit, citrus and subtle hints of biscuit and brioche £10.50/£49.50

Taittinger Prestige Brut Rose

A beautiful, delicate salmon-pink colour with flavours redolent of ripe, red-berry summer fruits £59.50

- ROSÉ -

Belvino Pinot Grigio Rosato, Pavia

A delicate pink wine full of fresh, summer-fruit aromas and flavours. Made using pink skinned Pinot Grigio grapes from the Venezie wine region £4.90/£6.30/£17.50

Rugged Ridge Zinfandel Rose, California

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit £5.10/£7.20/£18.50

Prices shown per glass are for 175ml and 250ml servings
125ml wine measures are available upon request
Sparkling wines and champagne are in 125ml servings or by bottle



VINE, GRAIN & SPIRITS

- WHITE WINES -

Casa Albali Verdejo-Sauvignon Blanc, Valdepenas

A blend of Verdejo, a northern Spanish variety, and Sauvignon Blanc, both produce a refreshing aromatic wine; shows notes of apple and tropical fruit £4.70/£6.00/£16.50

Belvino Pinot Grigio delle Venezie

Delicately flavoured with notes of green apple and pear, the palate shows a hint of sweetness making this wine just off-dry £4.90/£6.30/£17.50

Terra Andina Sauvignon Blanc, Chile

Greenish-yellow in colour with aromas of flint and minerals. A delicious wine with citric fruits and notes of grapefruit, pepper and orange leaves. A long fresh and zesty finish £5.10/£6.50/£18.50

Alma Mora Chardonnay, San Juan

Light, dry and fresh with aromas of pineapples and white flowers. An undertone of herbal notes with tropical fruits that take you deep into the heart of San Juan's desert through this juicy balanced wine £5.80/£7.80/21.00

Paco & Lola Lolo Tree Albarino, Rias Baixas

The Albariño grapes for Lolo come from young vines in the Val do Salnés sub-region of Rías Baixas. Cool-fermented it shows notes of green apple and lemon peel with a hint of stone-fruit, such as white-fleshed plum £25.50

Leefield Station Sauvignon Blanc

A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish £28.00

Casa Rojo El Gordo del Circo Verdejo

Bright and aromatic, the nose shows pear, apple, tropical nuances and fresh herbs; wide and intense on the palate with a spicy richness gained from a period of lees ageing £32.00

- RED WINES -

Casa Albali Tempranillo-Shiraz, Valdepenas

A blend of the Spanish Tempranillo grape variety and the more famed international variety Shiraz; plenty of ripe cherry and plum fruit flavours £4.70/£6.00/16.50

Santa Rita 8KM Merlot, Central Valley

Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak £5.10/£6.80/£18.50

Errazuriz Pinot Noir, Cassablanca Valley

Vibrant cherry and strawberry jam fruit character on the nose. Hand-harvested and aged in French oak barrels which adds complexity and weight to the palate. The finish is elegant and smooth with notes of strawberry and raspberry ... £6.80/£7.80/£24.00

Familia Zuccardi Brazos Malbec, Uco Valley, Mendoza

Dark violet with blue hues with typical Malbec aromas reminiscent of ripe red and black fruits as cherries, plums and blackberries. Medium bodied, with soft tannins and balanced acidity. Fruity and spicy finish £28.00

Chalk Hill Luna Shiraz, McLaren Vale

A rich, deep purple coloured wine, the nose shows dark raspberry fruit with floral notes and a touch of savoury earthiness; the palate shows crunchy red-berry fruit with hints of chocolate, coffee and cracked pepper spice £32.00

Bodegas Bilbainas Vina Pomal Centenario Rioja Reserva

This Tempranillo is traditionally vinified; grapes are destemmed and crushed and the must undergoes a moderately long maceration. Following fermentation, the wine is aged for 18 months in American oak barrels, the wine is racked 2 or 3 times, clarifying it naturally, followed by ageing in bottles for 2 more years. The nose shows intense red fruit with ageing notes of truffle and vanilla £35.00

Prices shown per glass are for 175ml and 250ml servings
125ml wine measures are available upon request



VINE, GRAIN & SPIRITS

- SOFT DRINKS -

Coke (draft)	£2.95
Diet Coke (draft)	£2.95
Schweppes (draft)	£2.95
Eager Orange	£2.50
Eager Apple	£2.50
Eager Pineapple	£2.60
Eager Cranberry	£2.60
J20 Orange & Passionfruit	£2.90
J20 Apple & Mango	£2.90
J20 Apple & Raspberry	£2.90
Fever Tree Indian	£2.30
Fever Tree Light	£2.30
Fever Tree Mediterranean	£2.30
Fever Tree Elderflower	£2.30
Fever Tree Lemon	£2.30
Fever Tree Ginger Ale	£2.30
Fever Tree Ginger Beer	£2.30
Sanpellegrino Orange	£2.70
Sanpellegrino Lemon	£2.70
Sanpellegrino Blood Orange	£2.70
Guarana Antartica	£2.95
(Brazilian Soda)	

- DRAFT -

Brahma	Pt £4.20	1/2 £2.30
Camden Pale	Pt £4.60	1/2 £2.50
Corona	Pt £5.10	1/2 £2.60
Budweiser Light	Pt £4.40	1/2 £2.30

- BOTTLED BEERS -

Pacifico Clara	£4.50
Desperado	£4.20
Corona	£4.20
Devassa	£4.50
San Miguel	£4.00
Estrella Galacia 0.0%	£3.50

- CIDER -

Bulmers	£4.60
Bulmers Red	£4.80

- WATER -

Voss Water Still (375ml)	£3.00
Voss Water Sparkling (375ml) ..	£3.00
Voss Water Still (800ml)	£5.00
Voss Water Sparkling (800ml) ...	£5.00

- VODKA -

Eristoff	£2.90
Grey Goose	£4.40
Grey Goose Citron	£4.40
Grey Goose Vanilla	£4.40

- GIN -

CITRUS

Tanqueray	£3.20
Bombay Sapphire	£3.50
Tanqueray Sevilla	£4.10

FLORAL

Hendricks	£4.40
Masons Lavender	£4.20
Bloom	£3.90

REFRESHING

Whitley Neil Rhubarb & Ginger	£3.90
Whitley Neil Raspberry	£3.90
Bombay Bramble	£3.50
Brockmans	£4.50

SPICY & EARTHY

Star of Bombay	£5.00
Copperhead	£5.60

- RUM & CACHAÇA -

Bacardi Carta Blanco	£2.90
Bacardi Carta Negra	£3.20
Dead Mans Fingers Spiced	£3.30
Mount Gay	£3.30
Sagatiba Cachaca	£3.30
Velho Barreiro Gold	£3.60

- TEQUILA -

Jose Cuervo Gold	£3.20
Jose Cuervo Silver	£3.20
Patron Reposado	£5.20
Patron Anejo	£5.40
Patron Café XO	£4.50

- WHISKEY & BOURBON -

Talisker 10	£4.90
Johnnie Walker Black	£4.20
Jim Beam	£3.50
Jim Bean Honey	£3.50
Bullet Bourbon	£4.10
Markers Mark	£4.10

- COGNAC -

Martell VS	£3.80
Hennessy VS	£4.50





Allergens

C	Celery	E	Eggs	M	Milk	Mu	Mustard
G	Gluten	F	Fish	P	Peanuts	Sul	Sulphites
L	Lupin	So	Soya	N	Nuts	Mo	Molluscs
Cr	Crustaceans			Se	Sesame seeds		

