



THE
BRAZILIAN
CHURRASCARIA & BAR

FOOD
MENU



LUNCH SELECTION

22.95

BIFE COM ALHO
Garlic Steak

PICANHA
Cap of Rump

MAMINHA
Bottom Sirloin

FRALDINHA
Beef Skirt

CORDEIRO
Garlic & Mint Lamb

PORCO DOCE
Honey Pork Collar
(Sul)

SOBRECOXA DE
FRANGO
Chicken Thighs

CORAÇÃO DE FRANGO
Chicken Hearts

DE PRESUNTO
Gammon

PAO DE ALHO
Grilled Garlic Bread
(G, M, E, So)

CHORIZO PICANTE
Pork Chorizo (G, So)

ABACAXI
Grilled Pineapple

EVENING SELECTION

INCLUDES LUNCH SELECTION

35

NOBRE PICANHA
Top Sirloin

CONTRA FILE
Sirloin

FRANGO COM BACON
Chicken With Bacon

CARNE DE VEADO
North Yorkshire Venison Haunch

CAMARÕES CORCOVADO
Grilled Tiger Prawns (Cr)

SEAFOOD OF THE DAY
Fresh daily market seafood

HALLOUMI
Grilled Cheese (M)

BUTCHER'S SPECIAL
A meat of the day handpicked
by our Grill Chef

HAPPY TO SERVE ALL CUTS To Your Taste

Our red meats are usually served medium-rare to medium. Let us know how you prefer yours cooked; rare through to well done - we are happy to serve all our cuts to your taste.

Mesa do Mercado

In addition to our wide selection of speciality meats and meals, enjoy a variety of options from our bountiful salad bar – “Mesa Do Mercado”. With fresh seasonal vegetables, salads, fruits, and sauces, they’re a meal on their own!

VEGETARIAN, VEGAN & PESCATARIAN

LUNCH 22.95
EVENING 27.50 (V, VEG) / 33.50 (FISH)

Choose a main meal from the below tasty dishes - price also inclusive of all suitable items from our grill and a fantastic Mesa do mercado salad bar

CURRY DE COCO

Lentil meatballs, whole grain quinoa rice & coconut curry (vegan, C,G, Mu, Sul)

PESCADA E SOL BEIJOU TOMATES

Pan-seared hake, sun kissed tomatos & grilled asparagus (pescitarian, F)

PISOTO DE COGUMELO

Mushroom risotto, toasted pinenuts & prosociano cheese (vegan, M,So, Sul)

SALMÃO GRELHADO

Grilled salmon, roasted vegetables & mango salsa (pescetarian, F)

BAHIAN MOQUECA COM TOFU

Brazilian stew, tofu fritto, long-grain rice & grilled lime (vegan, C, Se,So, Sul)

MACARRÃO PENNE

Penne Alla Norma, grilled aubergine & fresh basil (vegan, C, G, Sul)

CHILDRENS

UNDER 8 YRS
FREE

8-14 YRS
13.5

Not all ingredients are listed on the menu and as it is a working commercial kitchen, we cannot guarantee the total absence of allergens. Please inform your server of any food allergens before placing your order.

DESSERTS

ULTIMATE VANILLA CREME BRULEE 6.8

Creamy brulee with crackling hard caramel on top (G,E,M)

CHURROS WITH CINNAMON SUGAR 7.2

Our best selling home made churros with double dips - chocolate & berry coulis (E,N,M,G)

ROCKY ROAD CHOCOLATE BROWNIES 6.9

Double chocolate brownies with salted caramel and vanilla ice cream (G, So, E, M)

PINEAPPLE FRITTOS 7.5

NEW - Crispy and golden juicy pineapple fritters drizzled with chocolate sauce (G, So, E, M)

PAVLOVA PARFAIT 6.9

Tropical Eton mess with fresh passionfruit & coconut ice cream (E,M)

ICE-CREAM & SORBET 5.5

Three scoops: Vanilla (E,M), Chocolate (E,M), Coconut, Mango sorbet, Raspberry sorbet, Yellow Lemon sorbet

CHEESECAKE 7.0

Ask our staff for today's flavour - with pineapple compote (G, E, M, Sul, So)

* all of the above desserts may contain nuts

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		