



THE BRAZILIAN

FOOD MENU



OUR CONCEPT

Traditional rodizio dining, with freshly grilled meats and seafood carved at your table. Enjoy as much as you like, at your own pace.

ONE FIXED PRICE

LUNCH 12pm - 4pm (Last orders 3.30pm)

Full Rodizio / Fish / Vegetarian / Vegan

Weekdays £26.95

Weekends & Bank Holidays £29.95

EVENING 4pm - Late

Full Rodizio/Fish

Weekdays £39.95

Weekends & Bank Holidays £42.95

Vegetarian/Vegan £32.95

KNOW YOUR BEEF

PICANHA

Cap of Rump

CONTRAFILÉ

Sirloin

BIFE COM ALHO

Garlic Steak

MAMINHA

Tri-tip Sirloin



FILE-MIGNON

Beef Tenderloin



BIFE ANCHO

Ribeye



BUTCHER'S SPECIAL

Ask Your Server For Details

FROM THE GRILL

PORCO

DOCE

Pork Collar

CHORIZO

PICANTE

Spicy Pork Chorizo

BIFE DE

PRESUNTO

Cammon

CORDEIRO

Garlic & Mint Lamb



FRANGO COM

TOUCINHO

Chicken With Bacon

SOBRECOXA

DE FRANGO

Chicken Thighs

CORAÇÃO DE FRANGO

Chicken Hearts

(M, So, Sul)



CARNE DE VEADO

Yorkshire Venison Haunch

(So, Sul)

COOKED TO YOUR TASTE

Beef is served medium-rare to medium. Prefer it differently? Just ask.

FOR EVERYONE

ABACAXI

Grilled cinnamon pineapple

HALLOUMI

Grilled halloumi (M) ☆

CAMARÕES CORCOVADO

Garlic & chilli prawns (Cr) ☆

PAO DE ALHO

Garlic bread (G, M, E)

SEAFOOD OF THE DAY

Changes daily – Ask your server ☆

Mesa do Mercado

Unlimited Brazilian market table filled with fresh salads, traditional stews, hot dishes, vegetables, fruit, sauces and accompaniments.

Choose one main:

CURRY DE COCO

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

PESCADA

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

PISOTO DE COGUMELO

Mushroom risotto, pesto & pine nuts
(vegetarian, M, Sul)

SALMÃO GRELHADO

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

MOQUECA COM TOFU

Brazilian stew, tofu fritto & grilled lime
(vegan, C, So, Sul)

PENNE ALLA NORMA

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

— VEGETARIAN, VEGAN —
& PISCATARIAN —

CHILDRENS

Under 4yrs FREE | 5–8yrs £10.95 | 9–12 yrs £16.95

Not all ingredients are listed. As this is a working commercial kitchen where allergens are handled, we cannot guarantee their complete absence. Please inform your server of any allergy or intolerance before ordering.

SWEET TOOTH

ULTIMATE VANILLA CRÈME BRULÉE - £7.50

Silky vanilla custard beneath a crisp, crackling caramelised sugar crust (G, E, M)*

CHURROS WITH CINNAMON SUGAR - £8.20

House Favourite

Three indulgent dips: double chocolate, berry coulis & salted caramel
(N, M, G)*

CHEESECAKE OF THE DAY - £7.50

A tempting cheesecake special that changes regularly. Ask your server what we're serving today. (G, E, M, Sul, So)*

ROCKY ROAD CHOCOLATE BROWNIES - £7.20

Rich chocolate brownie with salted caramel & creamy vanilla ice cream
(G, So, E, M)*

PAVLOVA PARFAIT - £7.80

Light pavlova parfait with fresh passion fruit & creamy coconut ice cream (E, M)*

ICE-CREAM & SORBET - £6.90

**Three generous scoops – mix and match your favourites*:
vanilla (E, M), chocolate (E, M), coconut (E, M), mango, raspberry, lemon**

* all of the above desserts may contain nuts

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

