

BRAZILIAN TAPAS £7.95

VEGGIE

MEAT

SEAFOOD

ESPETINHO DE VEGETAIS E QUEIJO (GF) (V)
Grilled Halloumi and vegetable skewer

BANANA DA TERRA FRITA (V)
Fried Plantain

SALADA CAPRESE (V) (GF)
Fresh mozzarella, tomatoes & basil

PÃO DE QUEIJO (£4.95) (GF) (V)
Baked cheese bread balls

MACAXEIRA OR MANJIOCAIDA (V) (GF)
Fried cassava – Brazilian potato.

AZEITONAS (£4.95) (GF) (V)
Marinated Rosemary & Chilly Olives

SALADA DE PALMITO (GF) (V)
Mixed leaves, palm hearts, cherry tomato, biquinho (pickled mini chillies) and pomegranate

COXINHA COM CATUPIRY (V) 
Delicious Brazilian Potatoes Dough filled with Catupiry cheese.

FRANGO A PASSARINHO
Marinated crispy chicken pieces served with lime mayo

COXINHA DE FRANGO
Potatoes dough filled with chicken

CALABRESA ASEBOLADA
Fresh pork sausages with fried onion and toasted bread.

CARNE DE SOL (GF)
Seasoned sun dried beef with cassava.

PATÊ DE FRANGO 
Home-made Chicken liver terrine served with oat cakes and fresh grapes.

SOPA DE CARNEIRO E SOJA 
Traditional Scottish Lamb Broth with a Brazilian twist served with homemade crusty bread.

RISOLI DE CAMARÃO
Delicious small pastry parcels filled with prawns.

CAMARÃO ALHO E PIMENTA (GF)
Pan-fried garlic and chili prawns

BOLINHOS DE BACALHAU
Mini salt cod fishcakes & lime mayo

LULA “A DORE”
Peppered squid served with garlic mayo

MARISCOS (GF)
Fresh Mussels

Please ask your server for the daily specials
BEFORE PLACING ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN
YOUR PARTY HAS A FOOD ALLERGY.

PLATTER TO SHARE

PICANHA FAMILIA £65

A Special cut of beef (Cap of rump) from Brazil pan fried with onions and crispy garlic served with rice, beans, cassava or chips, homemade bread & salad



BURGERS

All served with Chips OR Salad

BAURU – Brazilian Burger £10.90
Melted cheese, slices of roast beef, tomato and pickles.

BEEF BURGER £10

CHEESE BURGER £10.45

CRISPY CHICKEN BURGER £10

VEGGIE BURGER £10

EPIC MONSTER BURGER (X-TUDO) £15
Two Beef patties or Crispy Chicken, cheese, wüstel, lettuce, tomato, bacon, fries, mayo, ketchup, mustard & the grand finale, a fried egg on top!



MAINS

FEIJOADA £15.95
Traditional Brazilian feast stew with black beans, pork and smoked sausage served with rice, vinaigrette salad, flavoured cassava flour and slices of orange.

CARNEIRO À JARDINEIRA £19 
Brazilian lamb stew served with saffron rice.

PRATO BAIANO, XIN XIN DE GALINHA £15.95
Hot, spicy, colourful! Try a speciality from the Brazilian state where the Carnival was born: Bahia! Corn-fed chicken breast cooked in coconut milk, cashew nuts, and peanut, ginger, coriander and palm oil. Served with rice and cassava flour.

FILE DE FRANGO £16.95
A light Brazilian dish option. Fillet of corn-fed chicken served with rice, refried beans & mixed salad.

VACA ATOLADA £16
A typical Country Side Brazilian Dish. Slow cooked beef and cassava stew with a touch of chilly, served on a bed of fluffy rice

SPAGHETTI AO FRUTO DO MAR £19
Spaghetti Pasta with fresh seafood and cherry tomatoes (GF option extra £1)

SALMÃO AO FORNO £19 
Oven baked salmon steak served with green beans salad (g.f)

PICANHA NA CHAPA £28
A special cut of beef (Cap of rump) from Brazil served sizzling with onions, crispy garlic, steamed rice, brown beans, salad garnish & tomato and coriander salsa (300g)

MIXED SEAFOOD AND FISH MOQUECA £19
Market-fresh white fish slow cooked in coconut milk with onions, tomatoes and peppers, finished with palm oil. Served with rice and farofa (flavoured cassava flour).

MIXED VEGETABLE MOQUECA £15.50
A Classic from Bahia, stew made with sweet peppers and coconut milk served with steamed rice and farofa

BOBO DE PALMITO PALM HEARTS £15.50
Creamy cassava and red palm oil purée served with steamed rice and cassava shavings.

PERU RECHEADO COM FRUTAS CARAMELIZADAS £19 
Traditional Christmas roast turkey with stuffing, roast potatoes, parsnips, brussels sprouts, chipolatas and cranberry sauce.

PRATO SPECIAL £19
Chef's special of the Day

VEGAN PIZZA £10.90

PIZZA MARGHERITA £10.90
Add any topping for £1 each:
Pepperoni - Mushrooms - Ham - Chicken - Grilled Veggie - Onions - Olives - Rocket - Parma Ham

DESSERTS £8

PUDIM DE LEITE (Brazilian Style Flan)

AÇAÍ NA TIGELA

Açaí berries served with granola, bananas and honey

GUAVA CHEESECAKE

BRIGADEIRO (Chocolate truffles)

TORDA DO CHEF (Chef's Special)

CAROLINAS 

Delicious chocolate profiteroles.

PANETONE COM SORVETE 

Christmas panetone with homemade ice-cream.

BOLO DE CARAMELO 

Yummy sticky toffee pudding.

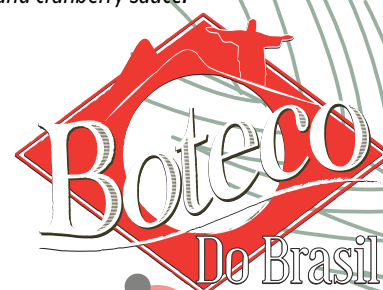
SIDES £4

BASMATI RICE
BROWN BEANS
PALM HEART SALAD
SAUTÉED GREENS
VINAGRETE
BATATA APIMENTADA
FRENCH FRIES

PLATTER TO SHARE

PESCADO DO CHEF £80

A delicious medley of Market-Fresh fish, cooked and served in a sizzling pan, bursting with Brazilian flavors.



BEER MENU

DRAUGHT BEER

FAVELA.....	5.8
TENNENTS.....	4.95
INNIS & GUNN ORIGINAL.....	6.95
GUINNESS.....	5.5
MAGNERS.....	4.95
MENABREA.....	6.5
DRYGATE IPA.....	6.5
HEVERLEE.....	6.5

BOTTLED BEER

FAVELA LAGER.....	5.4
DESPERADOS.....	5.5
PERONI.....	5.5
CORONA.....	5.5
BLUE MOON.....	5.5
TYSKYE.....	6.5
REKORDERLING.....	6.5
SMIRNOFF ICE.....	5.95
WKD BLUE.....	5.95
BUDVAR.....	6.5

ALCOHOL FREE

CORONA.....	4
ERDINGER.....	5
REKORDERLIG.....	5
GUINNESS.....	4
KOPPABERG MIX FRUIT.....	5

xmas Cocktails

CAIPIRINHA DE NATAL

Sagatiba Cachaca, Lime, Sugar & Crushed Ice.

Choose between Cranberry, Strawberry or Watermelon - £12

SPICED XMAS MARGARITA

Tequila, Cointreau, Pomegranate juice, Orange juice, Ginger & Honey - £12

WINTER MULE

Vodka, Cranberry juice, Lime juice & Ginger Beer to top - £12

DIRTY SANTA

Vodka, Lime juice, Grenadine & Lemonade to top - £12

THE GRINCH

Midori, Blue Curacao, Rum, Pineapple juice & a dash of Lemonade - £12

QUENTAO DE VINHO - MULLED WINE

Red wine, Orange, Cloves, Cinnamon, Star Anise, Brandy, & Honey - £5.95

HOT CIDER

Berries - £6 (PINT)

OUR WINES

RED WINES

Terra Cabernet Sauvignon 175ml **£5.7** | 250ml **£7.4** | BTL **£19**

WHITE WINES

Terra Vino Bianco Da Tavola 175ml **£5.7** | 250ml **£7.4** | BTL **£19**

Pinot Grigio 175ml **£8.2** | 250ml **£9.9** | BTL **£25**

ROSE WINES

Terra Vino Rose da tavola 175ml **£5.7** | 250ml **£7.4** | BTL **£19**

SPARKLING WINES

Prosecco Trulli..... Glass **£9** | BTL **£27.95**

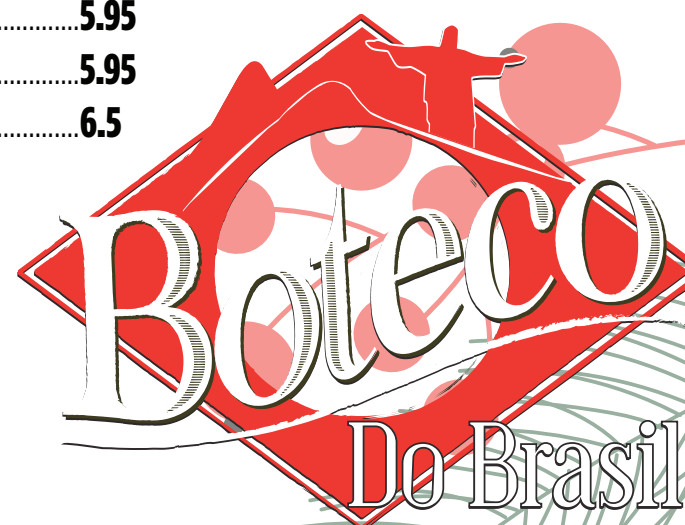
CHAMPAGNES

Moet & Chandon..... BTL **£89**

Veuve Clicquot Yellow Label Brut..... BTL **£99**

Spritz

CLASSICO.....	12
SBAGLIATO.....	12
LIMONCELLO..	12
MINT.....	12



BOTECO CLASSICS!

FROZEN STRAWBERRY DAIQUIRI £10

Kingstone62 Jamaican Gold Rum, Strawberry liquor, Strawberry puree and lime - Garnished with Fresh Strawberry.

FROZEN PORN STAR MARTINI £10

Vanilla vodka, Passoa passion fruit liquor and passion fruit puree served with a shot of Prosecco.

CAIPIRINHA £10

Brasil's Signature Cocktail.

Sagatiba Cachaca, Lime, Sugar & Crushed Ice.

SCOTTISH CAIPIRINHA £12

Edinburgh Gin SeaSide, Lime, Sugar & Crushed Ice.

COFFEE MARTINI £12

Sagatiba Cachaca, Kahlua Liquor, Shot Of Espresso Coffee, Gomme Syrup.

JUNE BUG £12

Green, Fluffy, Tangy & Tropical, you know you want one...

Midori, Bacardi Coconut Rum, Langs Banana Rum, Pineapple Juice & juice of Whole Fresh Lime.

REGGAE RUM PUNCH £12

Overproof Rum Wray & Nephew, Strawberry Liquor, Strawberry Grenadine, Orange Juice, Pineapple Juice & Lime.

MOJITO £12

Sometimes all you need is a Mojito!

Bacardi Gold Rum, Mint, Lime & Sugar.

PINA COLADA £12

Rum, Bacardi Coconut Rum, coconut milk & pineapple juice.

BANANA MAMA £12

It will take you to the beaches of Brazil.

Sagatiba Cachaca, Bacardi Coconut Rum, Langs Banana Rum, Dash Of Strawberry Grenadine, Pineapple Juice.

FRENCH MARTINI £12

Absolut Vodka, Chamboard & Pineapple Juice.

MARGARITA £12

Cazcabel Blanco Tequila, Cointreau, Lime Juice.

MEXICAN RUSSIAN £12

Cazcabel Cafe, Cazcabel Silver, Pantermilk.

CUBA LIBRE £12

Bacardi Gold, Fresh Lemon Juice Topped With Crashed Ice and Cola.

MAI THAI £12

Appleton Estate Rum, Cointreau, Pineapple Juice, Lime Juice & Orgeat Syrup.

RIO MULE £12

Sagatiba Cachaca, Ginger Beer, Lime and Crushed Ice. Garnished with a wheel of Lime and mint.