



Festa Set Menu

Two courses 20 / Three courses 25

Did you know it's Happy Hour?

Enjoy our 5 house cocktails for £5 each, every day from 5 - 7pm

Classic Caipirinha

The National Cocktail of Brasil. Leblon Cachaca, fresh pressed lime, sugar and plenty of ice

9.5

Bossa Negroni

Tanqueray gin, Campari, Martini Rosso, Ms Better Bitters pineapple & anise, cherry syrup

9.5

Honey Berry Caipirovska

42 Below vodka, honey syrup, fresh raspberries, lime

10

Margarita Picante

Cazcabel blanco tequila, Pierre Ferrando dry curacao, chilli syrup, fresh lime juice

10.5

Spiced Guava Punch

Cut spiced rum, mango, guava, lime, pineapple and star anise bitters

10

STARTERS

Pao de Queijo Dough Balls confit garlic miso butter gf

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

Corn Ribs sweet smoked paprika, butter, Maldon sea salt gf

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

Pulled Oyster Mushrooms Vegoada a smoky, plant-based version of the Brasilian classic. Slow cooked beans topped with pulled oyster mushrooms. With crispy kale, farofa breadcrumbs and Biro Biro rice *pb*

House Caesar Salad gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing *gf*

Add Blackened Prawns or Flat Iron Butterflied Chicken Breast 4.5 OR Crumbled Feta v for 3.5

SWEETS

Cinnamon Sugar Churros nutella dip v, n

Chargrilled Pineapple vanilla ice cream, mint v, gf





Party Menu

Two courses 35 / Three courses 40

WELCOME DRINK

Classic Caipirinha Cocktail or Amazon Ice Tea Refresco

STARTERS

Truffle Parmesan Cassava Parmesan cheese, truffle shavings, with aioli gf

Crispy Halloumi Yoghurt, cucumber, chilli flakes, pomegranate seeds v gf

House Caesar Salad Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing *gf*

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

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 with chimichurri and Spicy Malagueta sauces, farofa breadcrumbs and corn ribs

'Moqueca' Curry a creamy Bahian coconut curry with sweet potato fried plantain, palm hearts, roasted butternut squash, red chilli and sweet peppers pb

Three Corn Salad Avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomato and red onions tossed in a tangy citrus dressing *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 n

Chocolate Chilli Sorbet Hackney Gelato dark chocolate sorbet, olive oil, salt, fresh chopped red chilli *pb*



Canapes

£3.00 PER BITE

Prawn Tostada

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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



£5 EACH

Bite sized versions of our delicious burgers

X-BURGER

Steak burger, Sally Clarke linseed brioche, mature cheddar, rocket, tomato, red onion, mustard mayo

CHURRASCO FRIED CHICKEN BURGER

Double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices



Platter Menu

Each platter serves 2/3 people as a light bite

PARTY PLATTER £35

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

VEGETARIAN PARTY PLATTER £30

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

Corn Ribs sweet smoked paprika, butter, Maldon sea salt gf

Hot Baked Cornbread Maple syrup, butter

With Spicy Malagueta Sauce, Malagueta Mayo, Aioli and Farofa