

# HAPPY HOUR

JUST GOT BETTER...

*Enjoy 2 for 1 on any House Cocktails and  
2 for 1 on Designated Drivers  
every day from 5 - 7pm*

## HOUSE COCKTAILS

### Classic Caipirinha

The national cocktail of Brasil.  
Leblon cachaça, fresh pressed  
lime, sugar and plenty of ice  
12

### Sunscreen Spritz

Duppy White, Luxardo Aperitivo,  
pink grapefruit juice, lime,  
prosecco top  
12

### Palm Tree Punch

Plantation Pineapple Stiggins Rum,  
Pierre Ferrand brandy, hibiscus,  
coconut and falernum syrup,  
pineapple juice, lime  
12

### Honey & Passion Fruit Chelada

Cazcabel Honey Tequila, Cazcabel  
Blanco Tequila, passion fruit syrup,  
lime, Corona top  
12

### Coconut Margarita

Cazcabel Coconut  
Tequila, fresh lime juice, agave syrup,  
flaky sea salt  
12

## DESIGNATED DRIVERS:

Island Life • Tropical Storm • Sunblock Spritz

## BITES & SNACKS

*Salgadinhos e Petiscos*

### Pao de Queijo Dough Balls

Confit garlic miso butter  
6.5

### Blistered Padron Peppers *pb*

Maldon sea salt, lime  
6.5

### Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh  
pieces, tossed in smoked sweet paprika  
and churrasco spices with Spicy  
Malagueta Sauce  
9

### Smash it Yourself 'Guacamole' *pb*

Avocado, red onions, red chilli, lime juice, Maldon sea salt  
and spicy Malagueta sauce. With tostada chips  
8.5

### Crispy Rice Salmon Sushi

toasted rice bites topped with sushi  
grade salmon, avocado, green  
chillies, Sriracha and Kewpie  
mayo dressing  
12

### Chargrilled Malagueta Chicken Wings

Malagueta honey glaze,  
chopped chives  
12

*Please let us know about any dietary and allergy requirements and we'd be happy to help.*

*As our dishes are prepared in an open kitchen where allergens and animal products  
are present, there might be some cross contamination.*

*A discretionary service charges of 12.5% will be applied to your bill*

*pb plant based v vegetarian*

**GABANA**  
ESPIRITO AMAZONICO

*Cocktails*

## Parties

*If there's one thing Brazilians are  
famous for, it's their party spirit, so if  
you're looking for a celebration,  
you've come to the right place!*

*Email us at:  
[groups@thehushcollection.co.uk](mailto:groups@thehushcollection.co.uk)*

## SMASHES

Refreshing muddles of fruit and booze, served over cracked ice, for an easy-drinking, fruity hit



### House Caipirinha 12

*The national cocktail of Brasil*

Leblon cachaça, fresh pressed, lime, sugar and plenty of ice  
Classic Lime / Raspberry / Passion Fruit

### Honey Berry Caipirovka 11

*A sweet and fruity crowd-pleaser*

42 Below vodka, honey syrup, raspberries, lime



### Hedgerow Smash 11

*A classic smash using quintessential English flavours*

Hendricks gin, St Germain elderflower, salted sugar syrup, lime and mint

### Pornstar Caipirissima 12

*A rum version of the Brazilian classic, inspired by the UK's favourite cocktail.*

*Start with a palate-cleansing sip of prosecco, next a slurp of the Caipirissima, chasing with passion fruit for a sweet finish*

Plantation 3 stars rum, vanilla syrup, passion fruit syrup and lime, served with a shot of Prosecco



### Caipirinha Boat 25

Perfect for a celebration. 5 mini caipirinhas sailing your way in a wooden shot boat.

## EXPLORER'S PUNCHES

Long drinks inspired by the melting pot of cultures that shaped modern Brasil



### Spiced Guava Punch 11

*Easy drinking tropical flavours and warming spices*

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

### Palm Tree Punch 12

*An explosion of fruit inspired by Brasil's tropical north east, where British, Portuguese and Africans first made their homes*

Plantation Pineapple Stiggins Rum, Pierre Ferrand brandy, hibiscus, coconut and falernum syrup, pineapple juice, lime



### Beach Batida 11.5

*Brasil's answer to the Piña Colada; it's hard not to like this sweet and frothy concoction.*

Leblon cachaça, Luxardo aperitivo, passion fruit and vanilla syrup, mango purée, lime, pineapple juice, doce de leite caramel



### Piña Colada Paloma 11.5

*Our twist on the 'must have' drink of the year*

Cazcabel Coconut Tequila, pineapple, pineapple & coconut syrup, lime, soda

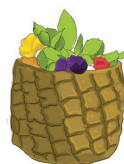


### Brasilian Bombshell Bowl 35

*Served to Share (serves 3-5)*

*Harking back to the punches of days gone by, our take on a rum punch, and a tribute to Carmen Miranda, the iconic Brazilian singer, dancer, actress and fashion designer who embodied Brasil's sexy and glamorous style.*

Plantation Pineapple Stiggins Rum, Triple sec, Chambord, pineapple juice, mango puree, coconut and falernum syrup, pineapple bitters, lime



## BITTER & TWISTED

Classic 'aperitif' cocktails given the tropical treatment



### Sunscreen Spritz 12

*A unique re-imagining of the Venetian spritz, exported to the glamorous beaches of Rio.*

Duppy White, Luxardo Aperitivo, pink grapefruit juice, lime, prosecco top

### Bossa Negroni 11

*Arguably the king of aperitifs, reimagined in a Brazilian context with tropical pineapple and acerola berry flavours.*

Bombay Sapphire gin, Martini Rosso, Ms Better Bitters pineapple & anise, cherry syrup



### Coconut Margarita 12

*A holiday classic with a spicy kick*

Cazcabel Coconut Tequila, fresh lime juice, agave syrup, flaky sea salt

## DESIGNATED DRIVER

All the fun none of the hard stuff

### Island Life 9

*Tropical fruit and spices. Inspired by Brasil's Caribbean communities.*

Mango purée, orange juice, lime, cherry syrup, Ginger Beer



### Tropical Storm 9

*A zero proof dark & stormy*

Passion fruit, lime, Fever-Tree ginger ale



### Sunblock Spritz 9

*The Venetian spritz transported to the glamorous beaches of Rio*

Grapefruit, lime, passion fruit, coconut syrup, Fever-Tree tonic water



## FORTÉ TROPICÁLIA

Classically styled sippers for shunners of the long and fruity. Think Brasil's 'Mad Men era' – the golden age of travel revived for modern day drinkers.



### Pineapple Old Fashioned 11

*A glorious tribute to both the pineapple and the Old Fashioned, a stiff, no-nonsense tropical drink.*

Leblon cachaça, Ms. Better Bitters pineapple & anise, Angostura bitters, pineapple syrup

### Amazonian Express 11

*Our version of the ever-popular Dick Bradsell classic, the Espresso Martini.*

Plantation Original Dark rum, Kahlua, vanilla syrup, Ms Better Bitters cardamom & black pepper, Social Roasters espresso



### Honey & Passion Fruit Chelada 12

*The classic Mexican beer cocktail, with a honey sweet kick*

Cazcabel Honey Tequila, Cazcabel Blanco Tequila, passion fruit syrup, lime, Corona top