

CASA do FRANGO

The Spirit of Southern Portugal

COCKTAILS

PORT & TONIC 9.5 Sandeman white port, tonic, mint, orange	CASA NEGRONI 10 Tanqueray, Campari, Ginjinha	PIRI-PIRI MARGARITA 12 El Jimador tequila, chilli, triple sec, lime	CAIPIRINHA 11 Aguardente de Cana, lime, sugar	SANGRIA 10 28 Red or white wine, Licor Beirão, brandy, fruit
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TO START

BREAD & COUVERT [V] 5 Fresh sourdough from The Snapery Bakery, served with Portuguese olives, lupin beans, pickled carrots and butter	SALGADINHOS [VG] <i>Each</i> 2.5 Portuguese empanadas with kale, mushroom & caramelised onion
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SHARING PLATES

Your sharing plates will come first, followed by chicken and sides. If you would like all your food at the same time, please let your server know when ordering

CASA RICE 9.5 Our signature dish made with Portuguese Carolino rice, chorizo, crispy chicken skin and plantain	CHARRED CAULIFLOWER [V] [N] [GF] 10 Marinated in honey, lemon & piri-piri, served with a lime & coriander yoghurt and pistachios
GREEN RICE [VG] [GF] 8.5 A vegan version of our Casa Rice with peas, mushrooms, crispy kale and fresh mint	VEGETABLE FEIJOADA [VG] [GF] 10 Portuguese mixed bean stew, grilled hispi cabbage, roasted sweet potato, red peppers and crispy artichokes
IBERICO PORK CROQUETTES 9.5 Iberico pork & potato croquettes, served with mustard béchamel	BACALHAU FRITTERS 9 Portuguese salt cod fritters with roasted potatoes & caramelised onions, served with lemon aioli
GRILLED CHORIZO [GF] 9 Iberian chorizo grilled over charcoal, served with homemade black olive mayo and guindilla peppers	PIRI-PIRI GARLIC PRAWNS [GF] 12 Whole prawns cooked Algarvian style in olive oil, garlic, coriander & chilli

FRANGO PIRI-PIRI

PIRI-PIRI CHICKEN 14 [GF]

Half chicken grilled over wood charcoal, brushed with our secret piri-piri blend
Also available with oregano **or** lemon and garlic

We use higher welfare, free roaming chickens from a handful of select farms in the UK

SIDES

SWEET POTATO [V] [GF] 7 Served with a roasted red pepper yoghurt and 'Molho Cru' garlic & parsley sauce	HISPI SLAW [VG] [GF] 5.5 Crisp and zesty cabbage, carrot, fresh herbs, with a sherry vinegar & mustard dressing
FIRE-ROASTED GREEN VEGETABLES [VG] 7 Charred tenderstem broccoli, fine beans and courgette with garlic, coriander & lime cornbread crumbs	GARLIC MUSHROOMS [VG] [GF] 6 Charcoal grilled mushrooms dressed with garlic and coriander
CHIPS [VG] [GF] 4.5 Portuguese style	MONTANHEIRA SALAD [VG] [GF] 5.5 Tomato, green pepper, cucumber, onion and wild oregano

[N] CONTAINS NUTS [V] VEGETARIAN [VG] VEGAN [GF] GLUTEN-FREE

*Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises.
As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your final bill.*

CASA do FRANGO

DESSERTS

All of our desserts are freshly made in-house

PASTEL DE NATA [V]	4	CHOCOLATE MOUSSE [V] [GF]	5
Traditional Portuguese custard tart made famous by the nuns and monks of Belém		Our take on a classic dessert found in the Algarve's best chicken restaurants	
BOLO DE BOLACHA [V]	6	CASA CRÈME BRÛLÉE [V] [GF]	5
A much-loved Portuguese biscuit cake with 'Maria' biscuits, vanilla cream, and salted caramel		Creamy vanilla custard with a crisp caramelised sugar topping	
ALMOND CAKE [V] [N] [GF]	6	ICE CREAM [V] [GF]	2.5 5
A national treasure of Portugal. Made with ground almonds rather than flour to keep it naturally gluten free		One or two scoops: vanilla, salted caramel	
		SORBET [VG] [GF]	2.5 5
		One or two scoops: lemon, chocolate	

DESSERT WINE

A selection of sweet wines from Portugal

MOSCATEL DE SETÚBAL	7 45	MUSKA ORGANIC MOSCATEL	8 50
A classic sweet and sticky dessert wine		Pretty nose and nuttiness on the palate with surprising freshness	
BARBEITO RAINWATER MADEIRA	8.5 45	JUSTINO'S 5YR MADEIRA	9 55
Golden coloured with notes of caramel and almonds		Elegant and complex from a historic producer	

PORT

OFFLEY RUBY	7 45	SANDEMAN TAWNY	8 50
A young and accessible port with an attractive red hue and lively aromas		Well balanced and rich with notes of sloe, damson and plum	
OFFLEY LBV	8 50	SANDEMAN QUINTA DO SEIXO '13	9 55
Our LBV is deep, intense and complex		An early drinking vintage - complex with deep fruit and soft tannins	

COFFEE

BICA	2.5	ESPRESSO MARTINI	
Portuguese espresso with Delta coffee		The perfect after dinner serve. Delta coffee, Kahlúa and vodka	

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