# FESTIVE CLASSIC MENU - £48

## SMALL PLATES

BREAD V
Dusty Knuckle sourdough, salted butter, extra virgin olive oil

MUSHROOMS À BULHÃO PATO VG
Fried in garlic, white wine, lemon, served on toasted sourdough

GRILLED CHORIZO GF
Homemade black olive mayo, guindilla peppers

COD FRITTERS GF
Cod and potato fritters, homemade lemon aioli

## MAINS

FRANGO PIRI-PIRI GF
Our signature dish: half chicken grilled over coals, brushed with homemade piri-piri oil

CHARRED CAULIFLOWER GF, N, V (VG AVAILABLE)
Marinated in honey and lemon, served with coriander yoghurt and pistachios

## SIDES

CASA RICE
Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

CASA SLAW VG, GF
Carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

## DESSERT

CHOCOLATE MOUSSE V, GF
A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

**V** vegetarian **VG** vegan **GF** gluten free **N** nuts

Please ask about allergens and inform us of dietary requirements. All prices are inclusive of VAT.
A discretionary 13.5% service charge will be added to your final bill. We are cashless.

# FESTIVE SIGNATURE MENU - £58

## SMALL PLATES

BREAD V
Dusty Knuckle sourdough, salted butter, extra virgin olive oil

IBERICO PORK CROQUETTES
Pork and potato croquettes, mustard béchamel

MUSHROOMS À BULHÃO PATO VG
Fried in garlic, white wine, lemon, served on toasted sourdough

GRILLED CHORIZO GF
Homemade black olive mayo, guindilla peppers

CHILLI GARLIC PRAWNS GF
Wild Atlantic tiger prawns fried in olive oil, garlic, chilli

## MAINS

FRANGO PIRI-PIRI GF
Our signature dish: half chicken grilled over coals, brushed with homemade piri-piri oil

CRISPY PORK BELLY RIBS GF
Slow-roasted Hampshire x Duroc free range pork, served with lemon and garlic glaze

SEABASS GF
Grilled seabass fillet served with lemon butter and chives

## SIDES

CASA RICE
Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

TOMATO SALAD VG, GF
Winter tomatoes, sweet white onion

CASA SLAW VG, GF
Carrot, cabbage, fresh herbs

CHIPS VG, GF

HOMEMADE SAUCES GF

## DESSERTS

CHOCOLATE MOUSSE V, GF
A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

PASTEL DE NATA V
Traditional custard tart served with cinnamon ice cream

**V** vegetarian **VG** vegan **GF** gluten free **N** nuts

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# FESTIVE VEGAN MENU - £48

## SMALL PLATES

BREAD
Dusty Knuckle Bakery sourdough, extra virgin olive oil

SALGADINHO
Savoury pastries with kale, mushroom and caramelised onion

GREEN VEGETABLES GF
Tenderstem broccoli and fine beans with garlic and chilli

MUSHROOMS À BULHÃO PATO
Fried in garlic, white wine, lemon, served on toasted sourdough

## FROM THE COALS

CHARRED CAULIFLOWER GF, N
Marinated in lemon and piri piri oil, served with pistachios and red pepper sauce

## SIDES

GREEN RICE GF
A plant-based alternative to our signature Casa rice with peas, mushrooms, crispy kale and fresh mint

CASA SLAW GF
Crisp carrot, cabbage, fresh herbs

TOMATO SALAD GF
Winter tomatoes, sweet white onion

## DESSERT

SORBET
Sicilian Lemon / Raspberry

**GF** gluten free **N** nuts.

Please ask about allergens and inform us of any dietary requirements.
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