

CASA DO FRANGO

BEER + SIGNATURE COCKTAILS

SUPERBOCK LAGER DRAUGHT 2/3 PINT	6.5
PIRI-PIRI MARGARITA NON-ALC (10) + 700ML BOTTLE (60)	13
MELON AND BASIL MARTINI	12
PLUM AND THYME SPRITZ	12
PEACH ICE TEA LOW-ALC 6.9%	10
PINEAPPLE COOLER NON-ALC	10

SMALL PLATES

BEEF PICA PAU GF	14
Grass-fed fillet seared in wine and garlic, served with house pickles	
CHILLI GARLIC PRAWNS GF	12
Wild atlantic tiger prawns fried in olive oil, garlic and chilli	
IBERICO PORK CROQUETTES	10
Pork and potato croquettes, mustard béchamel	
BACALHAU À BRÁS GF	12
An iconic Portuguese dish of cod, egg, olives and matchstick potatoes	
GRILLED CHORIZO GF	9
Served with homemade black olive mayo and guindilla peppers	
COD FRITTERS GF	9
Cod and potato fritters, served with homemade lemon aioli	
MUSHROOMS À BULHÃO PATO VG	8
Fried in garlic, white wine, lemon, served on toasted sourdough	
SALGADINHOS VG	6
Savoury pastries with kale, mushroom and caramelised onion	
BREAD V	6
Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil	

FROM THE COALS

LAMB CHOPS GF	34
Free-range Cornish lamb marinated in garlic and rosemary, charred and served with mint and parsley sauce	
SEABASS GF	22
Grilled seabass fillet served with lemon butter and chives	
FRANGO PIRI-PIRI GF	16
Our signature dish: half chicken grilled over coals, and brushed with homemade piri-piri oil	
PORK BELLY RIBS GF	18
Slow-roasted Hampshire x Duroc free range pork, fried to order for a crispy finish. Served with garlic and lemon glaze	
CHARRED CAULIFLOWER GF, N, V / VG ON REQUEST	14
Marinated in honey and lemon, served with coriander yoghurt and pistachios	
BEEF SKEWERS GF	28
Tender British beef fillet with pepper and onion brushed with garlic and rosemary beef fat, chargrilled to medium	

All of our dishes are designed to be shared. Staying true to our Portuguese roots, we grill over wood charcoal. Our meat comes from HG Walter, a family run butcher working with the UK's finest independent farms, prioritising exceptional quality and animal welfare. Everything runs on relationships, carefully chosen suppliers we trust for their quality, provenance and the people behind them.

SIDES

CASA RICE	8
Our signature rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain	
GREEN RICE VG, GF	7
A plant-based alternative to Casa rice made with peas, mushrooms, crispy kale and fresh mint	
TOMATO SALAD VG, GF	8
Isle of Wight tomatoes, sweet white onion	
CASA SLAW VG, GF	6
Crisp carrot, cabbage, fresh herbs	
GEM SALAD VG, GF	6
Baby gem, shallot rings, dill	
GREEN VEGETABLES VG, GF	7
Tenderstem broccoli and fine beans with garlic and chilli	
ROASTED POTATOES VG, GF	6
Coated in garlic and coriander	
CHIPS VG, GF	5

HOMEMADE SAUCES

EACH 2

SPICY AIOLI V, GF	
SCOTCH BONNET VG, GF	
GARLIC MAYO V, GF	
SALSA VERDE VG, GF	
PIRI-PIRI OIL VG, GF	

DESSERTS

BOLO DE BOLACHA V	8
Biscuit cake: layers of Maria biscuits soaked in coffee, vanilla cream and salted caramel	
ALMOND CAKE V, GF, N	7
A Portuguese classic served with clotted cream	
PASTEL DE NATA V	7
Traditional custard tart served with cinnamon ice cream	
GELATO V + SORBET VG	EACH 3
Madagascar Vanilla / Chocolate and Roasted Hazelnut N / Sea Salted Caramel / Sicilian Lemon / Raspberry	
CHOCOLATE MOUSSE V, GF	6
A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate	

V vegetarian VG vegan GF gluten free N nuts

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 13.5% service charge will be added to your final bill.