



FEAST MENU

£35 Lunch / £40 Dinner

All dishes are served for the table to share

BREAD & COUVERT

Snappy Bakery sourdough, served with Portuguese olives, lupin beans, pickled carrots and butter

SMALL PLATES

CORN RIBS VG GF

With roasted piri-*piri* sauce and coriander piseo

GRILLED CHORIZO GF

Homemade black olive mayo, guindilla peppers

PIRI-PIRI PRAWNS GF

Cooked in olive oil, garlic, coriander & chilli

BACALHAU FRITTERS

An iconic Portuguese dish: salt cod & potato fritters, lemon aioli

LARGE PLATES & SIDES

PIRI-PIRI CHICKEN GF

Half chicken, grilled over wood charcoal, brushed with our secret piri-*piri* blend

Also available with oregano *or* lemon and garlic

Our chicken is sourced by London butchers Turner & George, from a handful of farms in Yorkshire and Suffolk who are committed to ethical farming.

CASA RICE

With chorizo, crispy chicken skin, plantain and peas

HISPI SLAW VG GF

Crisp cabbage, carrot, fresh herbs

CHIPS VG GF

Freshly cut, Mediterranean style

TOMATO SALAD VG GF

Heritage tomatoes, sweet white onion, wild oregano

DESSERT

ALMOND CAKE V GF N

Made with ground almonds rather than flour to keep it naturally gluten-free

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.



VEGAN FEAST MENU

£35 Lunch / £40 Dinner

*Dishes marked with an * are just for you, everything else will be brought to the table for all to share*

BREAD & COUVERT VG

Snapery Bakery sourdough, served with Portuguese olives, lupin beans and pickled carrots

SMALL PLATES

FIRE-ROASTED VEGETABLES * VG

Broccoli, fine beans and courgette with corbread crumb

SALGADINHO * VG

Portuguese empanada with kale, mushroom and caramelised onion

CORN RIBS VG GF

With roasted piri-piri sauce and coriander piso

CHARRED CAULIFLOWER * VG GF

Marinated in lemon and piri-piri oil, red pepper sauce and coriander cress

LARGE PLATES & SIDES

MUSHROOM À BRÁS * VG GF

A twist on a Portuguese classic; roasted portobello and oyster mushrooms, matchstick potatoes, onion confit

GREEN RICE * VG GF

With peas, mushrooms, crispy kale and fresh mint

HISPI SLAW VG GF

Crisp cabbage, carrot, fresh herbs

CHIPS VG GF

Freshly cut, Mediterranean style

TOMATO SALAD VG GF

Heritage tomatoes, sweet white onion, wild oregano

DESSERT

SORBET * VG

A choice of Hackney Gelato sorbet: Sicilian lemon, raspberry

N CONTAINS NUTS V VEGETARIAN VG VEGAN GF GLUTEN-FREE

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COCKTAILS

PIRI-PIRI MARGARITA 12

Cazcabel Blanco tequila, chilli, triple sec, lime

PORT & TONIC 9.5

Sandeman white port, tonic, mint, orange

CAIPIRINHA 11

Aguardente de Cana, lime, sugar

CASA NEGRONI 10

Sapling gin, Campari, Ginjinha cherry liqueur

SANGRIA 10 | 28

Red *or* white wine, Licor Beirão, brandy, fruit

NON-ALCOHOLIC COCKTAILS

PINEAPPLE COOLER 8

Everleaf spirit, Botivo aperitivo, lime, pineapple soda

RHUBARB SPRITZ 8

Non-alcoholic gin, verjus, rhubarb tonic, mint

PALOMA 9

Everleaf spirit, agave, lime, grapefruit soda

SUPER BOCK

Portugal's national beer

DRAUGHT

200ML 3.5 | 400ML 6

CLASSIC

BOTTLE 5.5

STOUT

BOTTLE 5.5

LEMON

BOTTLE 5.5

0% ALCOHOL

BOTTLE 5.5