



## FEAST MENU

£35 Lunch / £40 Dinner

*All dishes are served for the table to share*

### BREAD & COUVERT V

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

## SMALL PLATES

### CORN RIBS VO GF

With roasted piri-piri sauce and coriander piso

### 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 VO GF

Crisp cabbage, carrot, fresh herbs

### CHIPS VO GF

Freshly cut, Mediterranean style

### MONTANHEIRA SALAD VO GF

Tomato, green pepper, cucumber, onion and 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 VO 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 13.5% 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

Brown sourdough served with Portuguese olives, lupin beans and pickled carrots

## SMALL PLATES

### GREEN VEGETABLES \* VG

Grilled broccoli, fine beans and courgette with combread 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

### MONTANHEIRA SALAD VG GF

Tomato, green pepper, cucumber, onion and wild oregano

## DESSERT

### SORBET \* VG

A choice of Hackney Gelato sorbet: Sicilian lemon, raspberry

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