

Party Menu

Two courses 35 / Three courses 40

WELCOME DRINK

Classic Caipirinha Cocktail or Amazon Ice Tea Refresco

STARTERS

Truffle Parmesan Cassava Parmesan cheese, truffle shavings, with aioli

Crispy Halloumi Yoghurt, cucumber, chilli flakes, pomegranate seeds v

House Caesar Salad Gem lettuce, Parmesan, Pao de Queijo croutons, avocado, Caesar dressing

Buttermilk Churrasco Fried Chicken double dipped, buttermilk brined chicken thigh pieces, tossed in smoked sweet paprika and churrasco spices. With Spicy Malagueta Sauce

MAINS

Spicy Malagueta Chicken Skewer chicken thighs marinated for 24 hours, grilled over an open flame and basted with Spicy Malagueta sauce

Flat Iron Steak flavourful cut also known as feather blade with chimichurri and Spicy Malagueta sauces, farofa breadcrumbs and corn ribs

Butternut Squash Fried Plantain 'Moqueca' Curry A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli and sweet peppers *pb*

Three Corn Salad Avocado, grilled baby corn, grilled corn kernels, crunchy corn nuts, rocket, pomegranate, mango, confit tomato and red onions tossed in a tangy citrus dressing *pb*

All served with Biro-Biro Rice and Churrasco Fries

SWEETS

Basque 'Burnt' Cheesecake Doce de leite caramel, lime v

Cinnamon Sugar Churros Nutella dip *v*

Chocolate Chilli Sorbet Hackney Gelato dark chocolate sorbet, olive oil, salt, fresh chopped red chilli *pb*

Please let us know about any dietary and allergy requirements and we'd be happy to help. As our dishes are prepared in an open kitchen where allergens and animal products are present, there might be some cross contamination. A discretionary service charges of 12.5% will be applied to your bill

pb plant based v vegetarian

