

BITES

Salgadinhos

Pao de Queijo Dough Balls

Confit garlic miso butter
6.75

Blistered Padron Peppers *pb*

Maldon sea salt, lime
7

Corn Ribs *v*

Sweet smoked paprika, butter,
Maldon sea salt
7.5

Smash it Yourself 'Guacamole' *pb*

Avocado, red onions, red chilli, lime juice,
Maldon sea salt and spicy Malagueta sauce.
With tostada chips
9

Crispy Halloumi *v*

Yoghurt, cucumber, chilli flakes,
pomegranate seeds
8.5

TO SHARE

Petiscos

Chargrilled Malagueta Chicken Wings

Malagueta honey glaze,
chopped chives
12

Buttermilk Churrasco Fried Chicken

Double dipped, buttermilk brined chicken thigh
pieces, tossed in smoked sweet paprika and
churrasco spices with spicy Malagueta sauce
9

Crispy Rice Salmon Sushi

Toasted rice bites topped with sushi
grade salmon, avocado, green
chillies, Sriracha and Kewpie
mayo dressing
12

Grilled Blackened Prawn Tostada

Avocado, grapefruit, black
sesame seeds, red chilli, wasabi
lemon cream, corn tostada
9

Nikkei Salmon Tacos

Japanese-Latin American style mini hard
shell tacos. Soy and sesame marinated
sushi grade salmon, avocado,
Kewpie mayo and green chilli
12

Crispy Duck Tacos

Nikkei style mini hard
shell tacos, crispy shredded
duck, pineapple salsa
10

BURGERS

Hambúrgueres

All burgers come with butter lettuce, tomato, red onion, a blistered padron pepper
and a Sally Clarke brioche bun. Served with churrasco fries.

Halloumi & Avocado Burger *v*

garlic aioli, lettuce, chargrilled halloumi,
chimichurri, avocado,
green chilli
18.5

X-Burger

('X' is pronounced 'cheese' in Portuguese)
6oz steak burger, mature cheddar,
mustard mayo
18.75

Spicy Malagueta Chicken Burger

Flame grilled Spicy Malagueta
chicken breast,
malagueta mayo
18.5

Add Guava barbecue bacon 2

SALADS

Ensaladas

Three Corn Salad *pb*

Avocado, grilled baby corn, grilled corn kernels,
crunchy corn nuts, butter lettuce, pomegranate,
mango, confit tomato and red onions
tossed in a tangy citrus dressing
small / large 8 / 15

House Caesar Salad

Gem lettuce, Parmesan,
Pao de Queijo croutons, avocado,
Caesar dressing
small / large 7 / 13

CHURRASCO LUNCH

*Available Monday - Friday
from 12pm - 5pm*

10

A choice of Chargrilled
Chimichurri Halloumi, Spicy
Malagueta Chicken or Chimichurri
Flat Iron Steak mini skewer, Biro-Biro
Rice, Three Corn Salad, Corn Chips
Soft drink 3 / Glass of house wine 6
Corona 330ml or
Corona zero 330ml 4

Add Blackened Prawns 5 / Butterflied Chicken Breast 5 / Crumbled Feta *v* 4

HOT POTS

Cozidos

Butternut Squash Fried Plantain 'Moqueca' Curry *pb*

A creamy Bahian coconut curry with fried plantain, palm hearts, roasted butternut squash, red chilli, sweet peppers and Biro-Biro Rice
17.5

Add Blackened Prawns 5

Pulled Pork Feijoada

Our take on the classic Brazilian stew, with pulled pork, chorizo sausage, smoked bacon, and black beans. With crispy kale, farofa breadcrumbs and Biro-Biro rice
20

Pulled Oyster Mushrooms Vegoada *pb*

A smoky, plant-based version of the Brazilian classic. Slow cooked beans topped with pulled oyster mushrooms. With crispy kale, farofa breadcrumbs and Biro-Biro rice
17

— CHURRASCO GRILL —

Flame Grilled Chicken

What we're known for:
marinated for 24 hours, grilled over an open flame, and basted with a choice of Spicy Malagueta, Guava Barbecue or Honey Glaze.
Served with churrasco fries and green salad

Flame Grilled Chicken Skewer 20

Flat Iron Butterflied Chicken Breast 19

Flame Grilled Steaks

All served with chimichurri and Spicy Malagueta sauce, farofa breadcrumbs and corn ribs

Sirloin deep flavour, with generous marbling 26

Flat Iron Steak flavourful cut also known as feather blade 20

Add Grilled Blackened Prawns 5

Blackened Salmon

Grilled and spiced sustainable salmon fillet tossed in spices. With turmeric mayo, pickled red onion, corn tortilla and Biro-Biro rice 20

TO SHARE

Chimichurri Tomahawk Steak 75

Sliced and seasoned tableside. Served with churrasco fries, biro-biro rice, green salad and farofa breadcrumbs

Guava Barbecue Ribs 45

A whole rack of barbecued baby back ribs. Served with fries, Biro-Biro rice, green salad and guavacue sauce

SIDES

Acompañamientos

Churrasco Fries *pb*

Triple cooked, tossed in Brazilian steak-house seasoning
4.75

Sweet Potato Fries *pb*

Triple cooked
6

Truffle Parmesan Cassava

Parmesan cheese, truffle shavings, with aioli
9

'Esquite' Fries *v*

Mexican street corn style. Churrasco fries, charred sweetcorn tossed in sriracha mayo, crumbled feta, lime
9

Biro-Biro Rice *pb*

Steamed white rice with herbs and spring onions. Named after the Brazilian footballer who loved it
4.5

Rio Black Beans *pb*

Slow cooked with cumin, onions & garlic
4

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

BEERS + CIDER

DRAUGHT

Corona Pint 7.25

Mexico 4.5%

Mahou Pint 7.5

Spain 5.1%

Camden Pale Ale Pint 7.5

London 4%

Camden Stout Pint 7.5

London 4.6%

Orchard Pig Cider Pint 7.5

England 4.5%

BOTTLES

Corona 5 / Bucket of 5 - 23

Mexico 4.5% 330ml

Pacifico Clara 5.5

Mexico 4.5% 355ml

Goose Island IPA 5.75

USA 5.9% 355ml

Corona Zero 4.75

Mexico 0% 330ml

Kopparberg

Strawberry + Lime Cider 7.25

Sweden 4% 500ml

REFRESCOS freshly made soft drinks

Amazon Iced Tea 5.5

Homemade tea, mint, elderflower cordial and apple juice

Limonada Suissa 5

Muddled lemon & lime, caster sugar, soda water

Agua Fresca 5.25

Mango & mint infused spring water

SOFTS



Icon bottle 4.25

Kingsdown Mineral Water

still/sparkling 750ml 5.5

Guarana Antarctica

Brasil's own fizzy drink 4


FEVER-TREE

Indian Tonic, Refreshingly Light Tonic, Soda Water, Lemonade & Ginger Ale 3.5

PRESS JUICES Bottled for us by P R E S S

Berry Boost

Strawberry, apple, lemon, mint 5.5

Sweet Citrus

Orange, lemon, tangerine, grapefruit, turmeric, cayenne 5.5

Pure Apple 100% Cold pressed juice 5

Pure Orange 100% Cold pressed juice 5

WINE

FIZZ 125ml / 750ml

Prosecco 'Extra Dry'

Veneto, Italy 11.5%

7 / 38

Cava Brut

Papet del Mas, Spain 11.5%

8 / 42

Piper-Heidsieck Cuvée Brut

Champagne, France 12%

70

WHITE 175ml / 250ml / 750ml

Molinico Loco Macabeo

Murcia, Spain 11.5%

Crisp citrus and jasmine

7 / 9.75 / 27

Sanama Reserva Chardonnay

Chile 11.5%

Medium bodied

7 / 9.75 / 29

Alpha Zeta Pinot Grigio Italy 12.5%

Light and refreshing

8.25 / 11.5 / 34

Vinho Verde, Azevedo,

Minho Portugal 12%

Zesty green apple 36

Montes Estate Sauvignon Blanc

Chile 13.5%

Passion fruit and citrus

9.25 / 13 / 38

Viognier, Bodega Garzon,

Maldonado Uruguay 12.5%

Apricot and white peach 40

ROSÉ 175ml / 250ml / 750ml

Mateus Rose Original

Portugal 11%

Light and floral 7.25 / 10 / 28

'Sossego' Rosé

Herdade do Peso, Portugal 12.5%

Delicate red fruit flavours 8.75 / 12.5 / 34

'Estérelle' Côtes de Provence Rosé

Château du Rouët, France 12.5%

Classic pale and dry 42

RED 175ml / 250ml / 750ml

Molinico Loco Monastrell

Murcia, Spain 13.5%

Soft and approachable

7 / 9.75 / 27

Evaristo Lisboa Tinto, Lisbon Portugal 13.5%

Ripe juicy fruit 29

Kaiken Malbec 'Clasico' Argentina 14%

Medium bodied, well balanced

8.75 / 12.5 / 36

Merlot, Chateau Los Boldos, Cachapoal

Chile 13.5%

Blackcurrant and plum

8 / 11 / 32

Montes Limited Selection Pinot Noir

Aconcagua Coast, Chile 14%

Juicy red fruits and spicy oak 38

Bodegas LAN Rioja Crianza Spain 13.5%

Spicy with subtly oaky notes

10 / 14 / 40

125ml glass also available

SPIRITS Double up to 50ml +3.5

GIN Bombay Sapphire 5 / Bombay Bramble, Bombay Citrus Pressé,

Bombay Sapphire Premier Cru 6

VODKA 42 Below 5 / Grey Goose 6

RUM Duppy Share White Rum, Cut spiced 5 / Duppy Share Aged, Cut Overproof 6

WHISK(EY) Johnnie Walker Black Label scotch 5 / Jack Daniels,

Woodfords Reserve, Jameson Irish whiskey, Glenfiddich 12 Yr single malt 6

CACHACA Velho Barreiro 5 / Velho Barreiro Gold, Leblon 6

TEQUILA Cazcabel blanco 5 / Cazcabel Coffee, Cazcabel Honey,

Cazcabel Resposado 6

COFFEE + TEA



Roasted in small batches, hand crafted in East London
Honey, chestnut, caramel with a touch of smoke and spice

All at 3.5

Double Espresso

Macchiato

Latte

Flat White

Café Cabana

Cappuccino

Double Macchiato

Americano

Mocha

Coffee with a shot of cachaça 5

Hot Chocolate Full, skimmed, oat or coconut milk 4

English Breakfast **Earl Grey** **Chamomile** **Fresh Mint** **Green Tea** 3.5