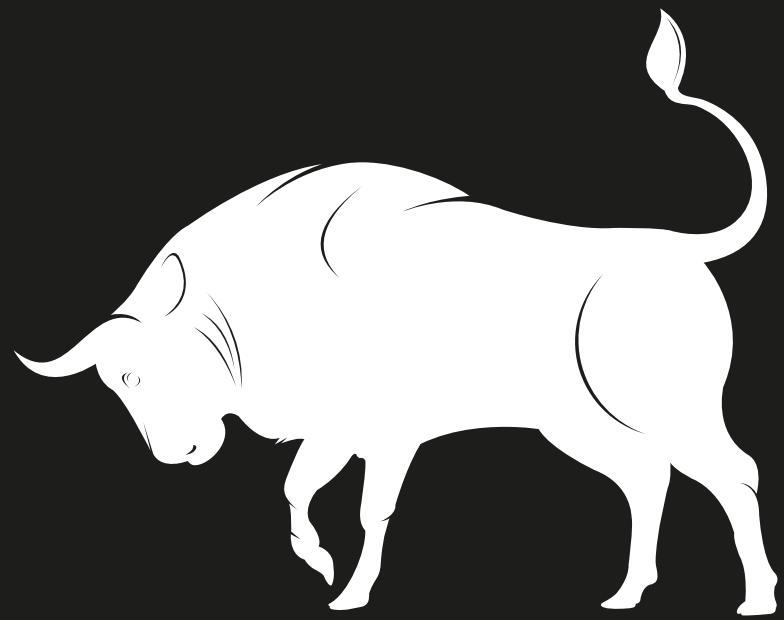




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Lunch menu

From 12 to 5 pm (Excuding Saturday)

£18.95

Cap Of Rump / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

Minted Lamb / CORDEIRO COM HORTELÃ

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce.

Gammon / PRESUNTO DEFUMADO

A classic smoked and grilled Gammon

Chilli Chicken Wings / ASINHAS DE FRANGO PICANTE

Spicy Chicken wings are one of our famous Chickens. Marinated and tender.

Rump Steak / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil.

Chicken Heart / CORAÇÃO DE FRANDO

A typical Brazilian and Argentinian barbecue favourite.marinated in garlic and rock salt.

Sausage / SALSICHA TOSCANA

Linguíça is a fresh sausage seasoned with garlic and mild pepper

Beef Ribs / COSTELA DE BOI

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The Beef Rib is then grilled for several hours to bring forward natural flavours

Garlic Bread / PÃO DE ALHO

Homemade garlic and butter sauce topped on grilled bread.

Pineapple with Cinnamon / ABACAXI

Simply grilled pineapple with cinnamon

All day menu & Saturday Lunch

£29.95

Cap Of Rump / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

Rump Steak / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil.

Beef Ribs / COSTELA DE BOI

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The Beef Rib is then grilled for several hours to bring forward its natural flavours.

Sirloin Steak / CONTRA-FILÉ

Sirloin steak is one of the most distinctive and flavorful cuts of meat from Southern Brazil due to its strong marbling characteristics.

Spicy Ramp Tail / MAMINHA PICANTE

Also known as the tri-tip steak, this lean, tender cut is extremely popular in traditional Argentinian barbecue. Rarely seen in the UK this smooth,

Chilli Chicken Wings / ASINHAS DE FRANGO PICANTE

Spicy Chicken wings are one of our famous Chickens.marinated and tender.

BBQ Chicken Drumsticks / COXA DE FRANGO COM BBQ

Our chicken drumsticks recipe includes a traditional marinade. makes it one of our most talked-about meats.

Garlic Bread / PÃO DE ALHO

Homemade garlic and butter sauce topped on grilled

LUNCHTIME SELECTION

MON-SUN From £18.95

ALL DAY SELECTION

MON-SUN From £29.95 (CHILDREN UNDER 5 YEARS FREE)

EVENING SELECTION

MON-SUN From £29.95 (CHILDREN UNDER 5 YEARS FREE)

CHILDREN MENU

LUNCH £12.95 EVENING £16.95 (5 - 10 YEARS)

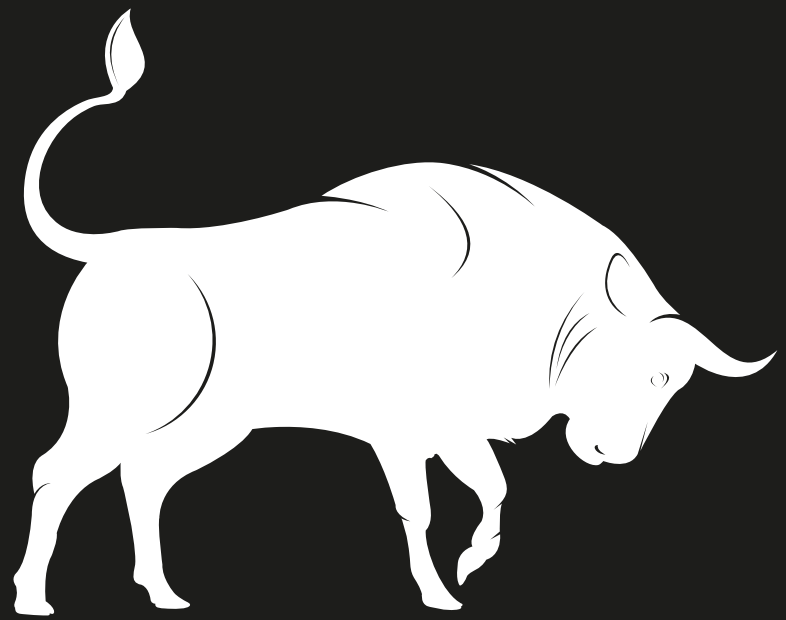
VEGETARIAN / VEGAN

SELECTION 16.95

SEAFOOD - £29.95

SALAD BAR

LUNCH £14.95 EVENING £16.95



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bread.

Minted Lamb / CORDEIRO COM HORTELÃ

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce.

Gammon / PRESUNTO DEFUMADO

A classic smoked and grilled Gammon

Parmesan Pork / PORCO COM QUEIJO PARMESÃO

Pork medallions are coated with Parmesan cheese and then grilled to seal in the juiciness of this lean meat.

Sausage / SALSICHA TOSCANA

Linguíça is a fresh sausage seasoned with garlic and mild pepper

Pineapple with Cinnamon / ABACAXI

Simply grilled pineapple with cinnamon

Chicken Heart / CORAÇÃO DE FRANGO

A typical Brazilian and Argentinian barbecue favourite.marinated in garlic and rock salt.

Evening menu

From 5 to 10 pm

£39.95

Cap Of Rump / PICANHA

Our signature steak, picanha represents the art and science of churrasco cooking. Lightly seasoned with rock salt and sliced thin

Ribeye Steak / FILÉ DE COSTELA

Arguably one of the most popular cuts in the world, the Ribeye requires a unique cooking technique to bring out its intense profile. We grill over direct heat to break down the marbling and deliver an unforgettable texture and distinct flavour.

Rump Steak / ALCATRA

Alcatra is a special cut of top sirloin originating in the steakhouses of Southern Brazil.

Lamb Chops / COSTELA DE BORREGO

Lamb chops are a flavorful, tender cut of meat that pairs well with many herbs and spice

Beef Ribs / COSTELA DE BOI

These succulent ribs are first rubbed slightly with rock salt, which creates a seasoned crust. The Beef Rib is then grilled for several hours to bring forward its natural flavours.

Sirloin Steak / CONTRA-FILÉ

Sirloin steak is one of the most distinctive and flavorful cuts of meat from Southern Brazil due to its strong marbling characteristics.

Spicy Ramp Tail / MAMINHA PICANTE

Also known as the tri-tip steak, this lean, tender cut is extremely popular in traditional Argentinian barbecue. Rarely seen in the UK this smooth,

Filet Mignon / FILÉ MIGNON

Delicious and tender

Chicken Thighs / SOBRECOXA DE FRANGO

Marinated and tender

Chilli Chicken Wings / ASINHAS DE FRANGO PICANTE

Spicy Chicken wings are one of our famous Chickens.marinated and tender.

BBQ Chicken Drumsticks / COXA DE FRANGO COM BBQ

Our chicken drumsticks recipe includes a traditional marinade. makes it one of our most talked-about meats.

Garlic Bread / PÃO DE ALHO

Homemade garlic and butter sauce topped on grilled bread.

Minted Lamb / CORDEIRO COM HORTELÃ

For lamb lovers or those curious to taste it for the first time, brushed with our mint sauce.

Chicken & Bacon / FRANGO COM BACON

Chicken Breast is marinated in our traditional way and then wrapped in our hardwood-smoked bacon

Gammon / PRESUNTO DEFUMADO

A classic smoked and grilled Gammon

Parmesan Pork / PORCO COM QUEIJO

PARMESÃO

Pork medallions are coated with Parmesan cheese and then grilled to seal in the juiciness of this lean meat.

Sausage / SALSICHA TOSCANA

Linguíça is a fresh sausage seasoned with garlic and mild pepper

Pineapple with Cinnamon / ABACAXI

Simply grilled pineapple with cinnamon

Chicken Heart / CORAÇÃO DE FRANGO

A typical Brazilian and Argentinian barbecue favourite.marinated in garlic and rock salt.

Chicken Fillet / PEITO DE FRANGO

Full of flavour and tender

Vegetarian 16.95

Vegan Tofu Moqueca (V/GF)

Butternut Squash, onions, coconut milk and tomato sauce

Courgettes Pesto Pasta (Gf)

Our homemade pesto sauce is covered with pasta and grilled courgettes.

Frittata & Halloumi Cheese (GF)

Parsley, dill, spinach, eggs, dried berries and grilled halloumi

Vegan Feijoada (V/GF)

Slow-cooked black bean and diced potato

Vegan Aubergine (GF)

Mashed Grilled and Smokey Aubergine with onions and fried mint

Dessert Menu

Brazilian Churros 7.95

A fried dough pastry that is sweet, crispy, and fluffy dusted in cinnamon sugar served a dip of chocolate sauce.

Brazilian Brigadeiro 7.95 (GF)

The brigadier is a traditional Brazilian dessert.

Açaí 9.95

Three scopes of Brazilian sorbet

Ice cream Selection 5.95

Trio of ice cream Chocolate, vanilla and strawberry.

Strawberry Cheesecake 5.95

Served with fresh strawberries and whipped cream.

Chocolate Brownie 7.95

The Classic is made with lots of chocolate giving this brownie a rich, gooey texture. Chocoholics will love this!

Apple Pie 6.95

Our classic Bramley apple pie with home-made shortcrust pastry. Simplicity is key to this traditional dish which makes for a comforting family pudding.

Seafood plater

£29.95

Hot & Cold Salad Bar

Tuna steak

Sea bass

Calamari

Panko prawns

Creamy Mussel

Salmon

Scalps

King prawns