

PETISCOS / SMALL BITES

FRANGO À PASSARINHO | 4.95

Dry spiced fried chicken

PORÇÃO DE KIBE | 4.95

Speciality mini minced beef croquettes

COXINHA | 4.95

Traditional pear shaped chicken croquettes

LAMBARI FRITO | 4.95

Crispy white bait in breadcrumbs

AZEITONAS | 3.00

Home marinated olives

PÃO DE QUEIJO | 4.95

Brazilian cheese bread

TORRESMO COM LIMÃO | 4.95

Crispy pork crackling

ENTRADAS / STARTERS

SOPA DE TOMATE | 4.95

Roast plum tomato & fresh basil soup with garlic croutons

CHORIÇO NA CACHAÇA | 6.95

Flame grilled chorizo in cachaça with caramelised onions and Brazilian cheese bread

CAMARÃO AO ALHO E SALSA | 8.95

Pan roasted tiger prawns with parsley & garlic

BOLINHOS DE BACALHAU | 6.95

Salt cod croquettes with mixed leaves and mango salsa

ASINHAS DE FRANGO | 5.95

Firecracker chicken wings with Peri Peri sauce

SALADA DE PALMITO | 6.95

Palm heart salad

PRATO TRADICIONAL

FEIJOADA | 13.50

Famous Brazilian pork and black bean stew with rice and spring greens, Feijoada is considered the national dish of Brazil. At Guanabara we combine black beans, pork sausage and salted beef. Served with seasonal greens, rice and farofa

SALADAS E VEGETARIAN / SALADS & VEGETARIAN

SALADA DE ABACAXI | 9.95

Marinated pineapple and mixed leaf salad sprinkled with Brazil and cashew nuts served with house dressing

MOQUECA DE LEGUMES | 11.95

Brazilian vegetarian moqueca - lightly spiced coconut milk based curry with roasted vegetables, served with steamed rice

TORTELLONI DE RICOTA E ESPINAFRE | 12.95

Spinach & ricotta tortelloni tomato & oregano sauce, wild rocket & shaved parmesan

CHURRASCO PRINCIPAL / MAIN GRILL

All grilled dishes below served with French fries and house salad. Steaks are served with your choice of chimichurri or peppercorn sauces

PONTA DE CONTRA FILÉ | 18.95

8oz ribeye steak

ALCÁTARA | 18.95

8oz sirloin steak

ESPETINHOS DE PICANHA | 16.95

Skewered Brazillian rump steak

ESPETINHOS DE FRANGO COM PIMENTÃO | 13.95

Herb-marinated chicken & pepper skewers

HAMBURGER DE PICANHA | 12.95

Picanha beef burger with cheese

Com bacon / Add bacon | 1.00

PEIXE / FISH

ROBALO GRELHADO | 14.95

Seared fillet of sea bass with shellfish risotto

FILÉ DE SALMÃO | 13.95

Pan fried fillet of salmon with a creamy shrimp sauce

MOQUECA DE CAMARÃO | 14.95

Lightly spiced coconut milk based curry with prawns, served with rice

OPÇÕES DE ACOMPANHAMENTO / SIDE ORDERS

ARROZ BRANCO | 3.00

Steamed rice

FEIJÃO PRETO | 3.00

Black beans

MANDIOCA FRITA | 3.00

Cassava chips

BATATA FRITA | 3.00

French fries

SALADA DE TOMATE E CEBOLA | 3.50

Tomato & red onion salad

SOBREMESAS / DESSERTS

CHEESECAKE COM MOLHO MARACUJÁ | 4.50

Baked vanilla cheesecake with passion fruit sauce

PUDIM DE LEITE CONDENSADO | 4.50

Brazilian style crème caramel

BRIGADEIRÃO | 4.50

Brazilian chocolate truffle with chantilly cream

SORBET DE MANGA E MARACUJÁ | 4.50

Mango and passion fruit sorbet

SUGESTÕES DE SORVETES | 4.50

Ice cream selection

A discretionary service charge of 12.5% will be added to your bill. All dishes may contain traces of nuts. Please ask your server.

BEER & CIDER

BRAHMA Brazil | 330ml | 4.3% abv 4.10

HEINEKEN Holland | 330ml | 5% abv 4.20

SAGRES Portugal | 330ml | 5% abv 4.20

SOL Mexico | 330ml | 4.5% abv 4.20

REKORDERLIG APPLE CIDER Sweden | 500ml | 4% abv 5.25

REKORDERLIG STRAWBERRY & LIME CIDER 500ml | 4% abv 5.25

WHITE WINE

MACABEO, BORSAO Spain 2012 4.25 5.75 16.95

SAUVIGNON BLANC, MONTES Chile 2012 4.75 6.75 18.95

CHARDONNAY, CASA AZUL Chile 2012 4.95 6.95 19.95

DRY MUSCAT, EL COLECTIVO Argentina 2012 5.25 7.25 21.95

PINOT GRIGIO/RIESLING, SEIVAL Brazil 2012 5.95 7.95 23.95

ROSE WINE

SAN ABELLO ROSÉ Chile 2012 4.50 5.75 17.95

WHITE ZINFANDEL, BURLESQUE Usa 2012 4.95 6.95 19.95

RED WINE

GARNACHA, BORSAO Spain 2012 4.25 5.75 16.95

CABERNET SAUVIGNON, MONTES Chile 2012 4.75 6.75 18.95

MERLOT, CASA AZUL Chile 2012 4.95 6.95 19.95

MALBEC, TILIA Argentina 2012 5.25 7.25 21.95

TEMPRANILLO/TOURIGA, SEIVAL Brazil 2012 5.95 7.95 23.95

125ml measure also available upon request

CHAMPAGNE & PROSECCO

PROSECCO LE DOLCI COLLINE Italy NV 6.00 26.00

CHAMPAGNE GREMILLET France NV 7.50 39.50

TAITTINGER BRUT RESERVE France NV 55.00

TAITTINGER BRUT PRESTIGE ROSÉ France NV 70.00

LAURENT PERRIER ROSÉ France NV 90.00

DOM PERIGNON France 2002 165.00

HOUSE FAVOURITE COCKTAILS

CAIPIRINHA DE CACHAÇA | 7.00

Velho Barreiro cachaça (sugar cane rum) mixed with fresh lime, sugar and crushed ice. Be sure to stir it regularly while drinking and treat it with healthy respect **To add a more fruity flavour: strawberry, raspberry or passion fruit £7.45**

TROPICAL SAMBA | 7.00

Sagatiba cachaça, Cherry Herring, fresh lime, pineapple juice and grenadine. Guanabara's take on the French Martini. Swap vodka for cachaça and voila! Muito bom.

MOJITO | 7.00

Smashed up fresh lime, mint and sugar given a kick with a large measure of Brugal blanco rum. **To add a more fruity flavour: strawberry, raspberry or passion fruit £7.45**

GUANABARA ICED TEA | 7.00

Brazilian version of this classic. Stolichnaya vodka, Tanqueray gin, Brugal blanco rum, Velho Barreiro cachaça and triple sec, fresh lime juice and topped with Guaraná.

PASSION DROP | 7.00

Brugal blanco rum, passion fruit purée, fresh lime and a little chilli to release the endorphins resulting in an energized feeling so powerful in its pleasure.

COSMOPOLITAN | 7.00

A light summer mix of Stoli Citros vodka, triple sec, fresh lime juice and cranberry juice.

WHAT'S ON @ GUANABARA

MONDAYS

Every Monday, Guanabara is available for private and exclusive events. Corporate bookers, promoters and party planners in general are more than welcome to contact our sales team on 0207 242 8600 or email events@guanabara.co.uk.

TUESDAYS | TUESDAY FESTA | FREE ENTRY

Our beloved regular Djs playing sets blending the best of Brazilian, Latin and Western music every Tuesday. The perfect night to come and enjoy Guanabara without the weekend crowds, still with our usual atmosphere earlier during happy-hour and our great dance-floor waiting for you later on.

WEDNESDAYS | CIRCO DO GUANABARA | £5 AFTER 9PM

A weekly circus extravaganza of world class Latin & UK entertainment bringing you a variety of circus acts, burlesque acts, samba ballerina and showgirls, fire breathers, hula-hoopers, contortionists and much more! This is an outrageous spectacular not to be missed. 60-minute performance with an interval. Show starts at 9pm.

THURSDAYS | THURSDAY NIGHT LIVE | £5 AFTER 9PM

We can't wait to see you at the best weekend warm-up party in London! Our top resident Djs and bands will be here waiting for you with the best music. You'll be dancing till late! Live percussion at 8pm with Basil. Join the most beautiful crowd in Central London and prove to yourself that it's never too early for the party to begin.

FRIDAYS | LONDON vs RIO | £10 AFTER 9PM

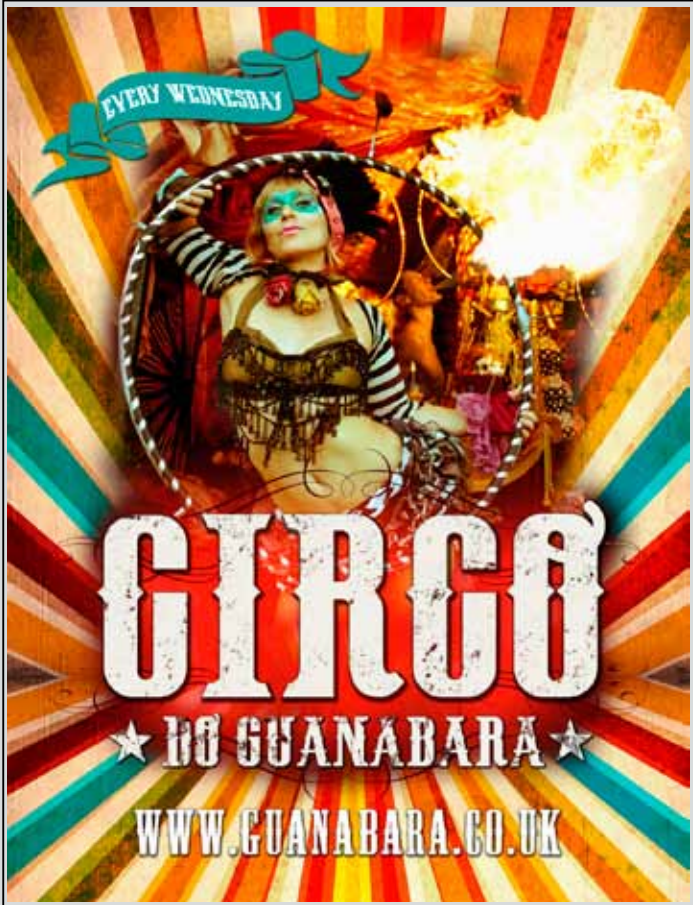
No other night in London can you expect a tropical riot of dance sounds and an eclectic mix of global music with a Brazilian twist! The atmosphere is completed with warm up session by Dj Matthew Bandy special live acts like live percussion, capoeira, Djs and our infamous Samba shows. This is the way to start any weekend!

SATURDAYS | BRAZIL ROCKS | £10 AFTER 8PM

Guanabara presenting Brazil Rocks brings the vibrant, exciting and dynamic culture of contemporary Brazil to the heart of Central London. Warm-up session with Dj D.Vyzor, the world's best percussion, Brazilian circus performers, some of South America and Europe's leading live music artists and Djs make for an unforgettable Saturday night

SUNDAYS | FORRÓ DO GUANABARA | £5 AFTER 7PM

Every Sunday, Guanabara presents a night exclusive to Forró - derivative of the English expression 'for all'. Forró is a genre of music that originated in north eastern Brazil and encompasses various dance styles as well as a number of different musical beats.



GUANABARA
• MÚSICA • DANÇA • BAR • WC •