BRAZILIAN TAPAS

Pão De Queijo (gf) (v) £4.95

Baked cheese balls originally from the Brazilian state of Minas Gerais. Soft and irresistible!

Frango a Passarinho £4.95

Deep-fried chicken thighs with Brazilian spices, served with chilli salad & spicy sauce.

Risoli de camarão £4.95

Delicious small pastry parcels filled with prawns and served with guacamole dip.

Coxinha de frango £4.95

Feel the atmosphere of Brazilian botecos! Soft Potatoes Dough filled with chicken.

Chouriço Apimentado £4.95

Brazilian chourico sausages served with boiled cassava (Brazilian potatoes).

Carne de Sol (gf) £4.95

Seasoned strips of beef & onion served with boiled cassava.

Pimentão Recheado (gf) (v) £4.95

Colourful, spicy and delicious! Roast peppers stuffed with mozzarella, vegetables & rice.

Mariscos (gf) £4.95

Fresh Mussels and Clams, slowly cooked in white wine with a hint of black pepper and garlic.

Camarão ao alho e óleo (gf) £4.95

Pan-fried tiger prawns with olive oil, garlic, parsley & cherry tomatoes.

Espetinho de Camarão (gf) £4.95

Barbecue prawns grilled marinated with chilli and garlic.

Legumes Grelhados ao Pão de Alho (v) £4.95

Healthy, light and tasty; grilled vegetables served with garlic bread.

Salada Caprese (v) (gf) £4.95

Mouth-watering! Amazing salad made with fresh mozzarella, tomatoes & basil.

Macaxeira/Manjioca/Aipin frita-ou- cozida £4.95

Fried cassava – Brazilian potato.

Sopas / Soup £3.80

Warm up! Choice of homemade soups all served with crusty bread & butter.

PRATO FEITO / MAINS

Feijoada £11.90

Traditional Brazilian feast stew with black beans, pork and smoked sausage served with rice, vinaigrette salad, flavoured cassava flour and slices of orange.

File de Frango com Arroz, Feijao e Salada (gf) £11.90

Fillet of corn-fed chicken served with rice, refried beans & mixed salad.

Prato Baiano (gf) Xin Xin de Galinha £11.90

Corn-fed chicken breast cooked in coconut milk, cashew nuts, and peanut, ginger, coriander and palm oil. Served with rice and cassava flour.

Berinjela ao Forno (v) £9.50

The Italian lasagna with a Brazilian touch. A vegetarian option for the lovers of lasagna, made with fried aubergines, Mozzarella & Parmigiano, and served with garlic bread.

Nhoque de Mandioca (v) (gf) £9.50

Home-made Cassava gnocchi sautéed in fresh garlic butter, finished with a rich tomato sauce.

Picanha na Chapa (gf) £14.90

Picanha meat is the South-Brazilians passion! Seasoned strips of rump cap steak pan fried served on a sizzle platter, with a side of cassava and vinagrete.

Side dishes from £2

Arroz (gf) Boilied rice Feijão (gf) Refried beans Farofa (gf) Flavoured cassava flour Vinagrete (gf) Brazilian-style sauce Batatas fritas (gf) Fries Batatas apimentada (gf)Cajun fries Pure de Macaxeira (mandioca, aipim) Brazilian potato mash.

Vaca Atolada £11

A typical Country Side Brazilian Dish. Slow cooked beef and cassava stew with a touch of chilli, served on a bed of fluffy rice.

Churrasco da Família (gf) £38

Brazilian Mix Grill served in a platter for two with Chips and Salad (Sauces available for £2.90 extra)

Spaghetti ao Fruto do Mar £13

Spaghetti Pasta with fresh seafood and cherry tomatoes sauce

Misto De Peixe £12.50

Enjoy this deep-fried mix of Fresh White Fish, Calamari, Octopus and Tiger Prawns fried, served with on a bed of fresh salad or with chips.

Moqueca (gf) £12

Market-fresh white fish slow cooked in coconut milk with onions, coriander, tomatoes and peppers, finished with palm oil. Served with rice and farofa (flavoured cassava flour).

Peixe (Fish) £12.00 Camarao (Prawns) £12.90 Special (Fish, Prawns & Seafood) £14.90

Bacalhau ao Forno (gf) £14.50

Slow cooked oven baked cod fillets with crispy potatoes, served with garlic bread.

Tabuleiro do Pescador (gf) £38

Fresh sea food platter, composed with Salmon, Scallops, Crab, Calamari and King Prawns. (To share, sauces available for £2.90 extra)

BURGERS BOTECO STYLE

BAURU – Brazilian Original Burger / £7.90

The Bauru has a fairly well documented history. In 1934, a student at the Faculdade de Direito do Largo de São Francisco, in São Paulo, Casemiro Pinto Neto (known as Bauru for coming from the city of the same name in São Paulo state), entered Ponto Chic, a traditional eatery and student hangout, and asked the cook to prepare a sandwich from his specifications."Bauru's – The traditional recipe calls for cheese melted in a bain-marie, slices of roast beef, tomato and pickled cucumber in a French bun with the crumb accompanied with fries.

Beef Burger £7.50

Beef burger served on a bed of salad & tomatoes, accompanied with fries.

Cheese Burger £8.50

Beef burger with a slice of Dunlop cheese served on a bed of salad & tomatoes, accompanied with fries.

Chicken Burger £8

Burger filled with grilled fillet of corn-fed chicken served on a bed of salad & tomatoes, accompanied with fries.

Veggie Burger £8

Mixed vegetable burger served on a bed of salad & tomatoes, accompanied with fries.

Sauces / Molhos £2

Pimentão (Peppercorn sauce) Molho Apimentado (Spicy Chilly Sauce) Molho Tártaro (Tartar Sauce)

SOBREMESA / DESSERT

Pudim de Leite (gf) £4.95

Steamed Milk pudding.

Pavê de Morango (gf) £4.95

Humm... feel in Heaven with this strawberry mousse made with Strawberry and Coconut cream with sponged biscuit base, covered with fresh grated coconut on the top, decorated with Fresh Strawberry.

Salada de Frutas (gf) £4.95

Enjoy a dessert without worry about the calories! Traditionally from Brazil, fresh Fruit salad with ice cream on request (£1.00 extra).

Brigadeiro (gf) £4.95

The dessert number 1 in Brazil! Chocolate truffle made with condensed milk and chocolate, accompanied by a light whipped cream. You'll not resist!

Torta do Chef £4.95

Every week a sweet speciality of our Brazilian Chef! Ask your server!

Ice Cream £4.95