

# Amarelo

B I S T R O

## DINNER MENU

### ENTRADAS (Starters)

<b>PAO DE QUEIJO</b> Brazilian cheese bread balls in a garlic aioli dip. V/GF	4.5
<b>CASSAVA BRAVAS</b> Deep-fried crispy cassava with a home-made spicy tomato bravas dip. V/VG/GF	5.5
<b>AMARELO SALAD</b> Sun-dried tomatoes with a variety of green salad and crispy sourdough croutons, with an orange, lime and pomegranate dressing. V/VG	9.5
<b>CHICKEN WINGS</b> Lime and guava chicken wings with a garlic aioli dip.	8.5

### PRATOS PRINCIPAIS (Mains)

<b>BEEF STROGANOFF</b> Strips of rump steak with garlic and mushrooms in a rich red wine sauce. Served with Anna potatoes. GF	21
<b>CHICKEN WITH APRICOT IN HONEY</b> Chicken with Apricot, almonds and honey, served with aromatic rice. GF	18
<b>MEDITERRANEAN GRILL</b> Grilled aubergine, pomegranate and courgette with feta cheese and toasted almond, mixed with aromatic carrot rice V/VG option	16

PLEASE SEE THE SPECIALS BOARD FOR THE DISH OF THE DAY

### ACOMPANHAMENTOS (Sides)

French Fries	5.5	Salad	6
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### SOBREMESAS (Desserts)

<b>PUDIM DE CARAMELO</b> Brazilian caramel pudding served with toasted coconut in a caramel sauce	8
<b>CHOCOLATE MOUSSE</b> Chef's velvety, dark chocolate mousse	9
<b>VANILLA ICE CREAM</b> with a homemade chocolate sauce with a hint of orange and cardamom.	7.5

GF: GLUTEN FREE, V: VEGETARIAN, VG: VEGAN

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES. .

PRICES ARE INCLUSIVE OF VAT