Amarelo

BISTRO

DINNER MENU

3

APERITIVOS (Appetisers)	
PAO DE QUEIJO Brazilian cheese bread balls with an aioli dip. V/GF	5.5
CASSAVA FRITAS Crispy cassava fries with a home-made tomato harissa sauce. V/VG/GF	5.5
TANGY POMEGRANATE & TOMATO AUBERGINES served with sourdough. V/VG	7
CHORIZO AO VINHO TINTO Chorizo in red wine with croutons.	7.5
ENTRADAS (Starters)	
<i>CROSTATA DE BACALHAO</i> Salt cod / anchovy, tomatoes, egg and rocket salad with a citron dressing, encased in a filo pastry tart.	10
SPICY PICKLED BEETROOT with winter leaves. V/VG/GF	8.5
BRAZILIAN FESTA PLATTER A selection of light bites - Pao de queijo, Coxinha, Cheese croquettes, and Cassava fritters with an aioli dip and tomato harissa sauce. (Ideal for 2 sharing)	15
PRATOS PRINCIPAIS (Mains)	
LEEK AND GOAT'S CHEESE TART Served with fresh green salad. V	17
<i>LAYERED VEGETABLE AND FETA BAKE</i> Aubergine, Red pepper, and home-made fresh tomato sauce. Served with sourdough and a tahini garlic yoghurt. V/VG option	18.5
GRILLED CHICKEN WITH A HERB MUSTARD SAUCE served with sweet garlic roast potatoes and cavolo nero.	21
SPICED LAMB & POTATO STEW served with Brazilian-style rice.	23

PORK MEATBALLS with pinto beans and chorizo. Served with creamy potatoes and kale. 19

FISH SPECIAL - see Specials board.

ACOMPANHAMENTOS (Sides)

Sweet herb roast potatoes 5.5 Sautéed Cavolo Nero 5 Mixed Salad 5 Sourdough & butter 3

SOBREMESAS (Desserts)

LEMON TART with cream.	9.5
SALTED CARAMEL CHOCOLATE POT with candied hazelnut.	10.5
VANILLA ICE CREAM with a homemade chocolate sauce with a hint of orange and cardamom.	7.5

PLEASE SEE THE SPECIALS BOARD FOR ADDITIONAL DAILY OPTIONS

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

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

PRICES ARE INCLUSIVE OF VAT