

# Amarelo

B I S T R O

## LUNCH MENU

### ENTRADAS (Light bites)

<b>PAO DE QUEIJO</b> <i>Brazilian cheese bread balls with an aioli dip.</i> V/GF	5.5
<b>CASSAVA FRITAS</b> <i>Crispy cassava fries with a home-made tomato harissa sauce.</i> V/VG/GF	5.5
<b>COXINHA</b> <i>Brazilian shredded chicken dough in breadcrumbs with a garlic aioli dip.</i>	6
<b>ROASTED VEGETABLE CHICKPEA PATÉ</b> <i>with walnuts. Served with local sourdough.</i> V/VG	7
<b>SPICY PICKLED BEETROOT</b> <i>with winter leaves.</i> V/VG/GF	8.5
<b>BRAZILIAN FESTA PLATTER</b> <i>A selection of light bites - Pao de queijo, Coxinha, Chorizo ao vinho tinto, Cassava fritters with an aioli dip and salsa bravas, Garlic chilli olives. (Ideal for 2 sharing)</i>	15

### PRATOS PRINCIPAIS (Mains)

<b>CHORIZO FRITTATA</b> <i>Chorizo and potato in a fried egg frittata.</i> GF	17.5
<b>SPICED LAMB &amp; POTATO STEW</b> <i>served with Brazilian-style rice.</i> GF	23
<b>LEEK AND GOAT'S CHEESE TART</b> <i>Served with fresh green salad.</i> V	17
<b>ROAST LEG OF CHICKEN</b> <i>with Orange, Apricot and Quinoa.</i>	19
<b>LAYERED VEGETABLE AND FETA BAKE</b> <i>Aubergine, Red pepper, and home-made fresh tomato sauce. Served with sourdough and a tahini garlic yoghurt.</i> GF/V/VG option	18.5
<b>VEGETARIAN MOQUECA</b> <i>Butternut squash, red peppers and green beans simmered in coconut milk and lime sauce. Served with rice.</i> V/VG/GF	18

### ACOMPANHAMENTOS (Sides)

French fries 4.5	Sautéed Cavolo Nero 5	Mixed Salad 5	Sourdough & butter 3
------------------	-----------------------	---------------	----------------------

### SOBREMESAS (Desserts)

<b>CHOCOLATE MOUSSE</b> <i>Chef's velvety, dark chocolate mousse</i>	9
<b>CREME CARAMEL</b> <i>Brazilian-style pudding topped with toasted coconut in a caramel sauce.</i>	9.5
<b>Other Delicious Daily Dessert Specials - see board.</b>	

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