

# Amarelo

B I S T R O

## LUNCH MENU

### ENTRADAS (Starters)

<b>PAO DE QUEIJO</b> Brazilian cheese bread balls with an aioli dip. V/GF	5.5
<b>CASSAVA FRITAS</b> Crispy cassava fries with a home-made salsa bravas V/VG/GF	5.5
<b>COXINHA</b> Brazilian shredded chicken dough in breadcrumbs with a garlic aioli dip.	6.5
<b>CHEESE CROQUETTES</b> with garlic aioli dip. V	6
<b>BRAZILIAN FESTA PLATTER</b> A selection of light bites - Pao de queijo, Coxinha, Cheese croquettes, Cassava fritters with an aioli dip and salsa bravas, Garlic chilli olives. (Ideal for 2 sharing)	16
<b>BORLOTTI BEAN AND ONION SALAD</b> with dill. V/VG/GF	7.5
<b>MUHAMMARA</b> Roasted red pepper dip with walnuts. drizzled with pomegranate seeds and parsley. Served with sourdough bread. V/VG/GF (contains nuts)	9

### PRATOS PRINCIPAIS (Mains)

<b>FILO LAMB RICE</b> Lamb, rice and toasted peanuts, wrapped in filo pastry with a tahini sauce dip. (contains nuts)	19
<b>POTATO, ONION AND PARSLEY FRITTATA</b> V	16.5
<b>EMPANADA</b> red bell peppers with black olives, capers and mozzarella cheese in a puff pastry. V/GF	15
<b>FEIJOADA</b> Classic Brazilian black bean and pork stew, served with aromatic rice, toasted cassava with shredded kale. GF	22
<b>VEGETARIAN FEIJOADA</b> Black beans with sweet potato and red peppers, served with aromatic rice, toasted cassava with shredded kale. V/VG/GF	20
<b>CAULIFLOWER PARMIGIANA</b> Baked cauliflower with mozzarella, parmesan, tomato and basil sauce. V/GF	18

### ACOMPANHAMENTOS (Sides)

French fries 4.5	Mixed Salad 5	Sourdough & butter 3
Sautéed Lemon Sprouting Broccoli 5	Carrot Slaw 5	Sautéed Kale 5

### SOBREMESAS (Desserts)

<b>CREME CARAMEL</b> Brazilian-style pudding topped with toasted coconut in a caramel sauce.	9.5
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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