

# Amarelo

B I S T R O

VIVER / GOSTAR / CELEBRAR

## 🌿 LIGHT LUNCH MENU 🌿

NOTE: THIS LUNCH MENU CHANGES DAILY AND NOT ALL ITEMS WILL ALWAYS BE AVAILABLE.  
PLEASE SEE THE SPECIALS BOARD FOR INFORMATION.

### LIGHT BITES

|  |      |
|--|------|
| PAO DE QUEIJO GF V   | 6.25 |
| • 4 mini Brazilian cheesebread balls, served with a lemon aioli dip.                       |      |
| MINI PASTEL  |      |
| • Light and thin deep-fried Brazilian pastry stuffed with spicy minced beef or vegetables. |      |
| BEEF 4.50      VEG 4.00 (VEGAN/VEGETARIAN)   |      |
| COXINHA  | 7.50 |
| • 4 mini Brazilian chicken croquettes, served with a lemon aioli dip.                      |      |
| CHEESE CROQUETTES V  | 6.50 |
| • 4 mini cheese croquettes served with a lemon aioli dip.                                  |      |
| MANDIOCA FRITAS GF V V   | 5.75 |
| • Fried cassava root with a freshly made salsa bravas.                                     |      |

### MAINS

|   |       |
|---|-------|
| VEGGIE FEIJOADA GF V V  | 17.00 |
| • Classic Brazilian dish with black beans, sweet potatoes, red peppers, onion and coriander. Served with carrot rice, orange and farofa (cassava flour and cavolo nero) |       |
| MINCED BEEF TORTILLA WRAP 🌱   | 13.50 |
| • Lightly-spiced minced beef in a tortilla wrap with green salad and halini sauce. (contains nuts)  |       |
| CHORIZO TORTILLA TAPAS GF   | 10.00 |
| • Classic Spanish tortilla tapas made with eggs and chorizo. Served with dressed leaves.  |       |
| VEGETABLE TORTILLA TAPAS GF V V   | 9.50  |
| • Classic Spanish tortilla tapas made with eggs and vegetables. Served with dressed leaves.   |       |

### SIDES

|  |      |   |      |
|--|------|---|------|
| FRENCH FRIES   | 4.50 | SOURDOUGH   | 1.50 |
|  |      | • Slice of sourdough                                    |      |
| GREEN SALAD  | 4.00 | TROPICAL SALAD  | 8.00 |
| • Simple mixed green leaf salad with a homemade dressing |      | • Heirloom tomato, papaya, pomegranate and mango salad. |      |

### DESSERTS

|   |      |
|---|------|
| BRAZILIAN PUDIM DE LARANJA                                      | 9.50 |
| • Orange Creme Caramel  |      |
| ACAI SORBET 🌱   | 8.00 |
| • 2 scoops of Acai Sorbet garnished with dark chocolate flakes. |      |

GF 🌱 V GLUTEN FREE VEGAN VEGETARIAN