

Amarelo

B I S T R O

DINNER MENU

ENTRADAS (Starters)

PAO DE QUEIJO <i>Brazilian cheese bread balls in a garlic aioli dip. V/GF</i>	4.5
CASSAVA BRAVAS <i>Deep-fried crispy cassava with a home-made spicy tomato bravas dip. V/VG/GF</i>	5.5
AMARELO SALAD <i>Sun-dried tomatoes with a variety of green salad with an orange, lime and pomegranate dressing. V/VG</i>	7.5
CHICKEN WINGS <i>Lime and guava chicken wings with a garlic aioli dip.</i>	8.5

PRATOS PRINCIPAIS (Mains)

BRAZILIAN-STYLE BEEF MILANESE <i>Rump steak escalope in parmesan breadcrumbs, with a chimichurri sauce, served with sautéed potatoes with rosemary GF option</i>	23
CHICKEN WITH APRICOT IN HONEY <i>Chicken with Apricot, almonds and honey, served with aromatic rice. GF</i>	20
MEDITERRANEAN GRILL <i>Grilled aubergine, pomegranate and courgette with feta cheese and toasted almond, mixed with aromatic carrot rice V/VG option</i>	18
BAHIANO BEAN SALAD <i>Chard, tomato, mixed herbs and borlotti beans V/VG</i>	15

ACOMPANHAMENTOS (Sides)

<i>French Fries</i> 4.5	<i>Green Beans</i> 5	<i>Mixed Salad</i> 5
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SOBREMESAS (Desserts)

HONEY AND GREEK YOGHURT PANNA COTTA <i>with lemon curd</i>	8
CHOCOLATE MOUSSE <i>Chef's velvety, dark chocolate mousse</i>	9
VANILLA ICE CREAM <i>with a homemade chocolate sauce with a hint of orange and cardamom.</i>	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. .

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