

# Amarelo

B I S T R O

## LUNCH

SERVED 12:00 TO 14:00

### ENTRADAS (STARTERS)

#### CASSAVA BRAVAS

5.5

DEEP-FRIED CRISPY CASSAVA WITH A HOMEMADE SPICY TOMATO BRAVAS SAUCE

#### ASAS DE FRANGO

7

LIME & GUAVA CHICKEN WINGS WITH A GARLIC AOILI DIP

#### COXINHA

5

BRAZILIAN SHREDDED CHICKEN DOUGH IN BREADCRUMBS WITH A CHILLI GUAVA DIP

#### PAO DE QUEIJO

3.5

BRAZILIAN CHEESE BALLS WITH A GARLIC AOILI DIP

#### PASTEL DE CARNE

4.5

DEEP-FRIED PASTRY STUFFED WITH A SPICY BEEF MINCE AND A BRAZILIAN VINAIGRETTE SALSA

### PRATO PRINCIPAIS (MAINS)

#### PANINIS

##### ROASTED APPLE, BRIE AND BACON

9.5

##### COURGETTE WITH SUN-DRIED TOMATOES AND PEPPERS

9

ALL PANINIS MADE FROM SOURDOUGH BREAD AND SERVED WITH SALAD

#### CARAMELISED ONION AND FETA CHEESE FILO PASTRY

9.5

SERVED WITH WINTER RAINBOW SALAD AND A POMEGRANADA DRESSING

#### CARAMELISED AUBERGINE

13

CARAMELISED AUBERGINE WITH FETA CHEESE AND ALMOND, SERVED WITH AROMATIC CARROT RICE

#### TORTA DE CARNE

14.5

BEEF BRAISED IN CACHACA RUM IN A PUFF-PASTRY PIE. SERVED WITH CARROTS AND PEAS, SAUTÉED IN GARLIC

#### GRILLED CHICKEN ESCALOPE

19.5

GRILLED CHICKEN ESCALOPE, GREEN BEANS, CHERRY TOMATOES WITH CHIMMICHURRI SAUCE, SERVED WITH FRENCH FRIES

### SOBREMESAS (DESSERTS)

#### RING APPLE TART

9.5

APPLE TART IN PUFF PASTRY SERVED WITH CALVADOS CARAMEL SAUCE

#### CARAMELISED CITRON TART

9

CARAMELISED LEMON IN A SHORT-CRUST PASTRY AND SERVED WITH CREAM

#### CHOCOLATE MOUSSE

9

CHEF'S VELVETY, DARK CHOCOLATE MOUSSE

#### VANILLA ICE CREAM

6.5

VANILLA ICE CREAM WITH HOMEMADE CHOCOLATE SAUCE

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES. WE ADVISE CUSTOMERS WITH SEVERE ALLERGIES THAT DUE TO THE NATURE OF OUR SMALL KITCHEN IT IS IMPOSSIBLE TO GUARANTEE THAT DISHES WILL BE COMPLETELY FREE OF ANY PARTICULAR ALLERGEN.

PRICES ARE INCLUSIVE OF VAT AND A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE RESERVE A TABLE VIA [WWW.AMARELOBISTRO.CO.UK](http://WWW.AMARELOBISTRO.CO.UK)