

Amarelo

B I S T R O

S U P P E R

SERVED 18:00 TO 21:00

Q U I T U T E S (A P P E T I S E R S)

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

E N T R A D A S (S T A R T E R S)

ASAS DE FRANGO

7

LIME & GUAVA CHICKEN WINGS WITH A GARLIC AOILI DIP

MARINATED COURGETTES

8

MARINATED COURGETTES WITH SALSA VERD AND TOASTED ALMONDS

RED PEPPER SOUP

8

ROASTED RED PEPPER SOUP WITH ANCHOVY SAUCE OR VINAIGRETTE SALSA

P R A T O P R I N C I P A I S (M A I N S)

VACA ATOLADA

22

BRAZILIAN-STYLE BRAISED SHORT RIB OF BEEF IN A ROSEMARY AND RED WINE SAUCE, SERVED WITH BRABANTE POTATOES AND GARLIC CAVOLO NERO

MOQUECA BAHIANA

23

SPICY BRAZILIAN FISH STEW, CHUNKS OF COD SIMMERED IN COCONUT MILK AND LIME, WITH ONIONS, TOMATOES, SERVED WITH AROMATIC RICE AND SAMPHIRE

GRILLED CHICKEN ESCALOPE

19.5

GRILLED CHICKEN ESCALOPE, GARLIC CAVOLO NERO, CHERRY TOMATOES WITH CHIMMICHURRI SAUCE, SERVED WITH FRENCH FRIES

VEGETARIAN MOQUECA

19

SWEET POTATOES AND PEPPERS SIMMERED IN COCONUT MILK AND LIME, SERVED WITH AROMATIC RICE AND SAMPHIRE

S O B R E M E S A S (D E S S E R T S)

RING APPLE TART

9.5

APPLE TART IN PUFF PASTRY SERVED WITH CALVADOS CARAMEL SAUCE

CHOCOLATE MOUSSE

9

CHEF'S VELVETY, DARK CHOCOLATE MOUSSE

CARAMELISED CITRON TART

9

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

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