

# Amarelo

B I S T R O

## DINNER MENU

### APERITIVOS (Appetisers)

<b>PAO DE QUEIJO</b> <i>Brazilian cheese bread balls with an aioli dip.</i> V/GF	5.5
<b>CASSAVA FRITAS</b> <i>Crispy cassava fries with a home-made salsa bravas.</i> V/VG/GF	5.5
<b>ROASTED VEGETABLE CHICKPEA PATÉ</b> <i>with walnuts. Served with local sourdough.</i> V/VG	7
<b>CHORIZO AO VINHO TINTO</b> <i>Chorizo in red wine with croutons.</i>	7.5

### ENTRADAS (Starters)

<b>BOLINHO DE BACALHAO</b> <i>Salt cod fritters served with lime mayonnaise.</i>	10
<b>SPICY PICKLED BEETROOT</b> <i>with winter leaves.</i> V/VG/GF	8.5
<b>BRAZILIAN FESTA PLATTER</b> <i>A selection of light bites - Pao de queijo, Coxinha, Chorizo ao vinho tinto, Cassava fritters with an aioli dip and salsa bravas, Garlic chilli olives. (Ideal for 2 sharing)</i>	15

### PRATOS PRINCIPAIS (Mains)

<b>SPICED LAMB &amp; POTATO STEW</b> <i>served with Brazilian-style rice.</i>	23
<b>GRILLED CHICKEN WITH A HERB MUSTARD SAUCE</b> <i>served with sweet garlic roast potatoes and cavolo nero.</i>	21
<b>VEGETARIAN MOQUECA</b> <i>Butternut squash, red peppers and green beans simmered in coconut milk and lime sauce. Served with rice.</i>	18
<b>PORK MEATBALLS</b> <i>with pinto beans and chorizo. Served with creamy potatoes and kale.</i>	20
<b>LAYERED VEGETABLE AND FETA BAKE</b> <i>Aubergine, red pepper, and home-made fresh tomato sauce. Served with sourdough and a tahini garlic yoghurt. V/VG option</i>	18.5
<b>FISH SPECIAL</b> - see Specials board.	

### ACOMPANHAMENTOS (Sides)

Sweet herb roast potatoes 5.5   Sautéed Cavolo Nero 5   Mixed Salad 5   Sourdough & butter 3

### SOBREMESAS (Desserts)

<b>CHOCOLATE MOUSSE</b> <i>Chef's velvety, dark chocolate mousse</i>	9
<b>CREME CARAMEL</b> <i>Brazilian-style pudding topped with toasted coconut in a caramel sauce.</i>	9.5

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.

PRICES ARE INCLUSIVE OF VAT