BRUNCH LATINO

(SERVED DAILY 12NOON-4PM)

PÃO DE QUEIJO / E7.00

A Brazilian classic for breakfast; this cheese bun with a topping of eggs fried or scrambled. Or a fresh sliced tomato, basil and cheese.

EGGS / MARGUERITA

AREPAS WITH POACHED EGGS & AVOCADO | £7.50

Arepas are a flatbread made of ground maize dough stuffed with a filling, siempre eaten in parts of South America especially famous in Venezuela (arguably the place of origin circa 1950s). (ADD EXTRAS)

SCRAMBLE EGGS / | £4.00

AREPA'EHUEVO / 1 £6.00

Maize dough stuffed with a egg.

OMELETE WITH CHEESE 1 £6.00 (ADD EXTRAS)

TAPIOCA / E7.00

A healthy, light and versatile Brazilian delicacy. Tapioca is simply a flour made from cassava starch; it is a gluten-free crepe that is typically served with different fillings.

> HAM & CHEESE / EGG & CHEESE / CHEESE & BANANA (ADD EXTRAS)

EXTRAS EGG £2.00 / BACON £2.00 CHEESE £2.00 / MUSHROOM £2.00

BIG PLATES

SANCOCHO | £14.90

A classic Caribbean cuisine stew, recognized as a national dish in Republica Dominicana but also many Latin American countries have their own version (Cuba, Colombia, Mexico, Panama, Puerto Rico to name a few). Served in a broth, it consists of chicken, plantain, cassava, beef, vegetables, corn on a cob and mucho sabor.

FEIJOADA | £14.90

A Afro-Brazilian classic which has a gostoso spicy combination of black beans, pork and a variety of smoked meats, slowly cooked and served with white rice, farofa, kale, pork scratchings and a slice of orange.

PICANHA NA PEDRA (300G)* STEAK ON A STONE | £24.90

(served raw on a stone for you to cook to your liking with sides of rice, Brazilian mayonnaise salad, chimichurri sauce)

BANDEJA PAISA | £16.90

Colombia's pride and joy on a plate, this one's for champions. A proper main course, if you are hungry, we highly recommend you only order this tasty filling dish which contains beans, rice, arepa, our homemade sausage, plantain, Chicharrón, avocado and minced meat.

MOQUECA | £15.90

FISH STEW

A Brazilian seafood stew made with shrimps, fish of the day made with a base of tomatoes, palm oil, coconut milk

MOQUECA VEGGIE PLANTAIN STEW | £12.90

The classic above turned to a veggie stew with plantain made with a base of tomatoes, palm oil, coconut milk, you will love it!

SIDES

RICE | £4.00 FAROFA | £4.00

SALADA DE MAIONESE / £6.50

FEIJÃO | £4.00 GARLIC BREAD | £4.00 A tasty classic Brazilian salad made with a mix of chopped potatoes, carrots, garden peas and mayonnaise.

ANTOJITOS (SMALL PLATES)

★3 FOR £19.50 MON-THUR★

DADINHO DE TAPIOCA / £6.50

TAPIOCA DICES

Our little tapioca cheesy dices with guava sauce, the perfect sweet and salt combination.

BOLINHO DE FEIJOADA | £7.90

The most popular Brazilian dish made in a croquet, filled with bacon and kyle with vinaigrette sauce, you can't go wrong with this one, it is a whole Brazilian Saturday meal in one.

PASTEL

DEEP FRIED SAVORY PASTRY

Straight from the Brazilian street markets the hangover cure for many, crispy pastry deep fried with a filling of your choice.

CHEESE (V) £6.00 / PRAWNS £7.90 / MEAT £6.90

GUACAMOLE CON TOSTONES / £7.00

Twice fried green plantain slices, commonly found in Latin American cuisine and Caribbean cuisine, served with fresh guacamole and a touch of pico de gallo souce.

COXINHA £7.50

BRAZILIAN CROQUETTES

The Brazilian answer for croquets! Savory dough shaped into a drumstick with a creamy chicken filling, battered and deep fried.

BOLINHA DE QUEIJO / £7.50

CHEESE BALLS Savory dough filled with cheese, battered and deep fried.

BANANA FRITA / £6.00

Fried plantain a dish common in the caribe and Latin Americas as French fries to Europeans.

TORRESMOS | £5.90

PORK SCRATCHINGS

Classic snacks! It's entirely made from salted and deep-fried pork skin.

EMPANADAS DECARNE £7.50

Colombia's version of the empanada. Crust pastry made with masarepa, the precooked cornmeal that is used to make arepas. The filling is stewed beef and seasoned potatoes.

JAMON CROQUETAS £7.50
Croquettes are one of Spain's most popular tapas. These deliciouslittle bites are crispy, salty, crunchy, and tasty.

CHICHARRÓN | £6.50

Fried pork belly Caribbean style

Pronounced Kee-Bee are a rugby-shaped deep-fried croquettes of beef and bulgur wheat, seasoned with garlic, onions, mint and cinnamon. They are of Lebanese origin but commonly eaten as a snack in Brasil.

PIMENTOS DE PADRON / £7.50

PADRON PEPPER

Small green peppers with their unique occasional surprise, unos

PÃO DE QUEIJO / £7.00

Authentic Brazilian Cheese Bread, one of the most popular Brazilian snack is gluten free and loaded with cheese.

YUCA FRITA / | £5.50

Deep fried cassava sticks with our homemade mayo

SHARING PLATTERS

CHURRASCO MISTO | £19.90

'Mini Barbecue with skewers of chicken, pork, beef, with a side touch of farofa, and vinagrete. Served with a side of garlic bread.

BARUNO FRITURA | £16.90

Sausage, chicharron, fried cassava, fried plantain

SOBREMESA (SWEETS)

CHURROS | £6.00

Four churros covered in sugar and cinnamon diving in a Dulce de leche bowl.

BRIGADEIRO | £6.00

Hard to describe, they do the talking but here goes.. think fudgy cousin of a chocolate truffle, just without the hard shell and 100 times tastier. Traditionally made with milk or dark chocolate, sweetened condensed milk, and butter, they are velvety soft, gustoso, creamy, sweet and irresistible... DO NOT LEAVE WITHOUT TASTING ONE OR TWO

BROWNIE COM BRIGADEIRO | £6.00

Our homemade brownie with Magnum ice lolly and loaded with warm brigadeiro sauce.

PUDIM COM DOCE DE LEITE | £6.00

Our flan-tastic baked custard dessert is topped with caramel, served with touch of whipped cream and dulce de leite. (Add ice cream £3.00)

CARROT CAKE | £6.00

Moist and fluffy carrot cake topped with brigadeiro.

TORRIJA / RABANADA | £6.00

A slice of bread soaked in milk, dipped in eggs, panfried and topped with a sprinkle of cinnamon and sugar



FOOD

