



DRINK! DINE! DANCE!
BEBA! COMA! DANCE!
BEBER! CENAR! BAILAR!

LATE NIGHT MENU

ANTOJITOS

(LATE NIGHT SMALL PLATES)

AVAILABLE 10.30PM-2AM

DADINHO DE TAPIOCA | £8.90

TAPIOCA DICES

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

TORRESMOS | £6.90

PORK SCRATCHINGS

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

EMPANADAS DE CARNE | £9.50

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.

COXINHA | £8.90

BRAZILIAN CROQUETTES

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

CHICHARRÓN | £8.90

Fried pork belly Caribbean style

BIG COXINHA (1 UNIT) | £5.80

BIG COXIBE (1 UNIT) | £5.80

PIMENTOS DE PADRON | £9.90

PADRON PEPPER

Small green peppers with their unique occasional surprise, unos pican y otros no!

BOLINHA DE QUEIJO | £8.70

Cheese Balls Savory dough filled with cheese, battered and deep fried.

YUCA FRITA | £7.30

FRIED CASSAVA

Deep fried cassava sticks with our homemade mayo.

(V) VEGETARIAN Please advise a member of staff if you have any food allergies.

If you have a food allergy intolerance or celiac disease

- please speak to the staff about ingredients in your food and drink before you order.

A 10% discretionary service charge is added to your bill

COCKTAILS

AVAILABLE 10.30PM-3AM

CAIPIRINHA

Made with Cachaça s spirit as central to Brasil identity as football, samba and carnival. First made in the 1500s, cachaça is like rum but has a flavor of its own. Easy mix of cachaça, lime wedges and açúcar

MARGARITA

Mamacita needs a MARGARITA...! One of my all-time favorites. The best tequila-based cocktail! There is never a bad time for Margarita or dos

SPICY MARGARITA (spicy)

MEZCAL MARGARITA (smoky)

MOJITO

THE traditional Cuban punch. Lime, mint, rum, crushed ice and sip the troubles away into the sunshine

PUMP ME UP

Redbull tropical edition pumping you up with Angostura aged rum, Apple sour licor and fresh lime.

PISCO SOUR

We blend Pisco, egg white, lime juice and a few drops of angostura bitters for this classic cocktail which is continually claimed by Chile and Peru. Although Pisco sour is known to have been first made in a bar in Lima, Peru. We offer both piscos Peru/Chile, the choice is yours, simply advise our staff which you prefer

APEROL SPRITZ

A sparkling wine-based cocktail, normally consumed as an aperitif before dinner. Originally created in Padua, Italy in 1919, this refreshing alcoholic beverage only became popular around the world in the late 2010s

PASSOÃ STAR MARTINI

You've sipped pornstar martinis, now it's time to twist your taste buds to the Brasil mix of Passoã, vodka, vanilla shhh we're giving away too much, order and sip away