

## FESTIVE CLASSIC SET MENU — £45

Sample menu, subject to change.  
All dishes are served for the table to share.  
Our meat comes from HG Walter, a family-run butcher  
working with the UK's finest independent farms,  
prioritising exceptional quality and animal welfare.

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### SMALL PLATES

#### BREAD <sup>V</sup>

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

#### GRILLED CHORIZO <sup>GF</sup>

Served with homemade black olive mayo and guindilla peppers

#### MUSHROOMS Á BULHÃO PATO <sup>VG</sup>

Fried in garlic, white wine, lemon, served on toasted sourdough

#### SALT COD FRITTERS <sup>GF</sup>

Salt cod and potato fritters, served with homemade lemon aioli

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### FROM THE COALS

#### FRANGO PIRI PIRI <sup>GF</sup>

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

#### CHARRED CAULIFLOWER <sup>GF, N, V / VG ON REQUEST</sup>

Marinated in lemon and piri piri oil, served with pistachios and coriander sauce

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### SIDES

#### CASA RICE

Our signature rice cooked with smoky chorizo,crispy chicken skin, peas and fried plantain

#### HISPI SLAW <sup>VG, GF</sup>

Crisp carrot, cabbage, fresh herbs

#### CHIPS <sup>VG, GF</sup>

#### HOMEMADE SAUCES <sup>GF</sup>

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### DESSERT

#### ALMOND CAKE <sup>V, GF, N</sup>

Our take on a Portuguese classic, finished with a dusting of sugar and clotted cream

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**V** vegetarian **VG** vegan **GF** gluten free **N** nuts.

Please inform us of any allergies before ordering. Products may be prepared in proximity to allergens both on site and on our supplier's premises. As such, we cannot guarantee the total absence of allergens in our dishes. All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your final bill.

**FESTIVE SIGNATURE SET MENU — £55**

Sample menu, subject to change.  
All dishes are served for the table to share.  
Our meat comes from HG Walter, a family-run butcher  
working with the UK's finest independent farms,  
prioritising exceptional quality and animal welfare.

**SMALL PLATES**

**BREAD** <sup>V</sup>

Dusty Knuckle Bakery sourdough, salted butter, extra virgin olive oil

**IBERICO PORK CROQUETTES**

Pork and potato croquettes, mustard béchamel

**MUSHROOMS Á BULHÃO PATO** <sup>VG</sup>

Fried in garlic, white wine, lemon, served on toasted sourdough

**GRILLED CHORIZO** <sup>GF</sup>

Served with homemade black olive mayo and guindilla peppers

**CHILLI GARLIC PRAWNS** <sup>GF</sup>

Tiger prawns fried in olive oil, garlic, chilli and coriander

**BIG PLATES**

**FRANGO PIRI PIRI** <sup>GF</sup>

Our signature dish: half chicken grilled over coals and brushed with homemade piri-piri oil

**SEABASS** <sup>GF</sup>

Oven baked seabass filet served on roasted winter tomatoes, onion and garlic

**PORK BELLY RIBS** <sup>GF</sup>

Slow-roasted Hampshire x Duroc free range pork, fried to order for a crispy finish.  
Served with garlic and lemon glaze

**CHARRED CAULIFLOWER** <sup>GF, N, V / VG ON REQUEST</sup>

Marinated in honey and lemon, served with coriander yoghurt and pistachios

**SIDES**

**CASA RICE**

Rice cooked with smoky chorizo, crispy chicken skin, peas and fried plantain

**HISPI SLAW** <sup>VG, GF</sup>

Crisp carrot, cabbage, fresh herbs

**CHIPS** <sup>VG, GF</sup>

**HOMEMADE SAUCES** <sup>GF</sup>

**DESSERT**

**CHOCOLATE MOUSSE** <sup>V, GF</sup>

A favourite across Portuguese restaurants and homes, made with rich Belgian chocolate

**PASTEL DE NATA** <sup>V</sup>

Portuguese custard tart with cinnamon ice cream

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## FESTIVE VEGAN SET MENU — £45

Sample menu, subject to change  
Dishes marked with an \* are just for you,  
everything else will be brought to the table to share

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### SMALL PLATES

#### BREAD

Dusty Knuckle Bakery sourdough, extra virgin olive oil

#### SALGADINHO\*

Portuguese empanada with kale, mushroom and caramelised onion

#### GREEN VEGETABLES\* GF

Tenderstem broccoli and fine beans with garlic and chilli

#### MUSHROOMS Á BULHÃO PATO

Fried in garlic, white wine, lemon, served on toasted sourdough

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### FROM THE COALS

#### CHARRED CAULIFLOWER\* GF, N

Marinated in lemon and piri piri oil, served with pistachios and red pepper sauce

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### SIDES

#### GREEN RICE\* GF

A plant-based alternative to our signature Casa rice with peas, mushrooms, crispy kale and fresh mint

#### HISPI SLAW GF

Crisp carrot, cabbage, fresh herbs

#### TOMATO SALAD GF

Heritage tomatoes, sweet white onion

#### CHIPS GF

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### DESSERT

#### SORBET\*

Sicilian Lemon / Raspberry

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