

# PORTUGUESE

## Menu

### 3 COURSES FOR £28.50

SERVED ON FRIDAY FOR LUNCH & DINNER

#### STARTERS

##### **PRESUNTO COM MELAO**

Served with melon and maple syrup

##### **CALDO VERDE (V)**

Cabbage and potato soup

##### **CAMARÃO SALTEADO**

Sauteed garlic prawns

##### **TOMATE E MOZZARELLA**

Tomato and mozzarella with thyme, oregano, olive oil and pesto

#### MAINS

##### **MOQUECA DE CAMARAO**

Made with prawns, tomatoes, peppers, cream of coconut, onions, garlic, lime and coriander served with rice

##### **BOCHECHAS DE PORCO PRETO ESTUFADO**

Black pig cheeks from the Alentejo region of Portugal braised in red wine with garlic, mustard and thyme served with chargrilled courgette, confit carrot, baby gem and dauphinoise potatoes

##### **GALINHA PIRI PIRI**

Chicken in a spicy piri piri sauce served with chips

##### **BIFE COM OVO FRITO E BATATA FRITAS**

Flat iron steak with a garlic sauce and topped with a fried hen's egg served with chips (£5 surcharge)

#### SIDE ORDERS

Truffle and parmesan chips £7.00

Green beans with roasted almonds £6.00

Creamy spinach £7.00

Handcut chunky chips £5.00

Sautéed garlic new potatoes £5.00

Seasonal vegetables £5.00

#### DESSERTS

##### **PASTEL DE NATA**

A famous Portuguese custard tart topped with cinnamon served with a scoop of ice cream on top of a crumble

##### **ARROZ DOCE**

Traditional Portuguese rice pudding served cold sprinkled with cinnamon

##### **BOLO DE BOLACHA**

Portuguese dessert made with digestive biscuits and condensed milk served with a scoop of ice cream on top of a crumble