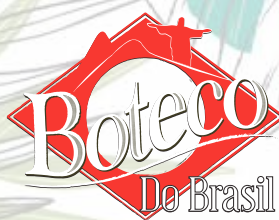


BRAZILIAN TAPAS 4.95



VEGGIE

Pimentão Recheado (gf) (v)
Stuffed roast peppers

Legumes Grelhados (v)
Grilled vegetables with garlic bread.

Salada Caprese (v) (gf)
Fresh mozzarella, tomatoes & basil.

Pão De Queijo (gf) (v)
Baked cheese bread balls

Macaxeira/Manjocaida (v) (gf)
Fried cassava – Brazilian potato.

MEAT

Frango a Passarinho
Deep-fried chicken thighs

Coxinha de frango
Potatoes Dough filled with chicken

Chouriço Apimentado
Brazilian chouriço sausages

Carne de Sol (gf)
Seasoned strips of beef

SEAFOOD

Risoli de camarão
Prawn parcels

Camarão ao alho e óleo (gf)
Pan-fried tiger prawns

Espetinho de Camarão (gf)
Spicy barbecued prawns

Mariscos (gf) Fresh Mussels

Sopas / Soup of the day 3.80
Choice of homemade soups
all served with crusty bread & butter.

CHRISTMAS

(Available between
November 26th-December 23rd)

Sopa de Carneiro e Soja 4.95
Traditional Scottish Lamb Broth

Pate De Frango 4.95
Chicken liver terrine served with oak
cakes and fresh grapes.

Peru Recheado Com Frutas 15.90
Traditional Roast Turkey with all the
trimmings.

Carneiro a Jardineira 15.90
Brazilian lamb stew served with
saffron rice.

Bolo de Caramelo 5.95
Yummy Sticky toffee Pudding.

MAINS

Feijoada 12.90
Traditional Brazilian feast stew with black beans, pork and smoked
sausage served with rice, vinaigrette salad, flavoured cassava flour and
slices of orange.

File de Frango (gf) 12.90
Grilled chicken with rice and beans.

Prato Baiano (gf) Xin Xin de Galinha 12.90
Corn-fed chicken breast cooked in coconut milk, cashew nuts, and peanut,
ginger and coriander. Served with rice and cassava flour.

Berinjela ao Forno (v) £10.50
Vegetarian lasagna, with fried aubergines, Mozzarella & Parmigiano.

Nhoque de Mandioca (v) (gf) 10.50
Cassava gnocchi with fresh garlic butter, and rich tomato sauce.

Picanha na Chapa (gf) 15.90
Seasoned strips of rump cap steak pan fried served on a sizzle platter.

Vaca Atolada 12
Slow cooked beef and cassava stew with a touch of chilli, served with
fluffy rice.

Spaghetti ao Fruto do Mar 14
Spaghetti with fresh seafood and cherry tomatoes.

Misto De Peixe 13.50
Deep-fried mix of White Fish, Calamari, Octopus and Tiger Prawns served
with salad or with chips.

Moqueca (gf) 13
Market-fresh white fish slow cooked in coconut milk with onions,
coriander, tomatoes and peppers, finished with palm oil. Served
with rice and farofa (flavoured cassava flour).
Peixe (Fish) £13.00 Camarao (Prawns) £13.90
Special (Fish, Prawns & Seafood) £15.90

Bacalhau ao Forno (gf) 15.50
Oven baked cod with crispy potatoes, served with garlic bread.

PLATTERS to share

Churrasco da Família (gf) 39
Brazilian Mix Grill served in a platter.

Tabuleiro do Pescador (gf) 39
Fresh sea food platter, with Salmon,
Scallops, Crab, Calamari and
King Prawns.

DESSERTS 4.95

Pudim de Leite (Brazilian Style Flan)
Pavê de Morango (Strawberry Coconut Trifle)
Salada de Frutas (Fresh fruit salad)
Brigadeiro (Chocolate truffles)
Selection of Ice creams
Torda do chef (Chef's special)

VEGAN

Legumes Grelhados (vg) 4.95
Healthy, light and tasty; grilled vegetables served with toasted bread.

Vegan Meatballs (vg) (gf) 4.95
Hand made courgette balls, served on a bed of mashed avocado.

Nhoque de Mandioca (vg) (gf) 10.50
Cassava gnocchi in rich tomato sauce.

Vegan Pizza (vg) 9.50
Dairy free mozzarella, tomato sauce and grilled vegetables.

Salada de Frutas (Fresh fruit salad) (vg) (gf) 4.95

BURGERS

All burgers served with chips OR salad.

BAURU – Brazilian Burger 8.90
Melted cheese, slices of roast beef,
tomato and pickles in a French bun.
Beef Burger 8.50
Cheese Burger 9.50
Chicken Burger 9
Veggie Burger 9

Boteeco

Do Brasil

Moqueca Especial



Pão De Queijo



Feijoada



Coxinha de frango



Risoli de camarão



Salada Caprese



Vaca Atolada



Churrasco da Família



Brigadeiro



Misto De Peixe



Chouriço



Fresh seafood platter

