

CASA do FRANGO

The Spirit of Southern Portugal

COCKTAILS

PORT & TONIC 9.5

Sandeman white port, tonic, mint, orange

CASA NEGRONI 10

Tanqueray, Campari, Ginjinha

PIRI-PIRI MARGARITA 12

El Jimador tequila, chilli, triple sec, lime

CAIPIRINHA 11

Aguardente de Cana, lime, sugar

SANGRIA 10 | 28

Red **or** white wine, Licor Beirão, brandy, fruit

TO START

BREAD & COUVERT V

Fresh sourdough from The Snapery Bakery, served with Portuguese olives, lupin beans, pickled carrots and butter

5

SALGADINHOS VG

Portuguese empanadas with kale, mushroom & caramelised onion

Each 2.5

SHARING PLATES

Your sharing plates will come first, followed by chicken and sides. If you would like all your food at the same time, please let your server know when ordering

CASA RICE

Our signature dish made with Portuguese Carolino rice, chorizo, crispy chicken skin and plantain

9.5

CHARRED CAULIFLOWER V N GF

Marinated in honey, lemon & piri-iri, served with a lime & coriander yoghurt and pistachios

10

GREEN RICE VG GF

A vegan version of our Casa Rice with peas, mushrooms, crispy kale and fresh mint

8.5

VEGETABLE FEIJOADA VG GF

Portuguese mixed bean stew, grilled hispi cabbage, roasted sweet potato, red peppers and crispy artichokes

10

IBERICO PORK CROQUETTES

Iberico pork & potato croquettes, served with mustard béchamel

9.5

BACALHAU FRITTERS

Portuguese salt cod fritters with roasted potatoes & caramelised onions, served with lemon aioli

9

GRILLED CHORIZO GF

Iberian chorizo grilled over charcoal, served with homemade black olive mayo and guindilla peppers

9

PIRI-PIRI GARLIC PRAWNS GF

Whole prawns cooked Algarvian style in olive oil, garlic, coriander & chilli

12

FRANGO PIRI-PIRI

PIRI-PIRI CHICKEN 14 GF

Half chicken grilled over wood charcoal, brushed with our secret piri-iri blend
Also available with oregano **or** lemon and garlic

We use higher welfare, free roaming chickens from a handful of select farms in the UK

SIDES

SWEET POTATO V GF

Served with a roasted red pepper yoghurt and 'Molho Cru' garlic & parsley sauce

7

HISPI SLAW V GF

Crisp and zesty cabbage, carrot, fresh herbs, with a sherry vinegar & mustard dressing

5.5

FIRE-ROASTED GREEN VEGETABLES VG

Charred tenderstem broccoli, fine beans and courgette with garlic, coriander & lime cornbread crumbs

7

GARLIC MUSHROOMS V GF

Charcoal grilled mushrooms dressed with garlic and coriander

6

CHIPS VG GF

Portuguese style

4.5

MONTANHEIRA SALAD V GF

Tomato, green pepper, cucumber, onion and wild oregano

5.5

N CONTAINS NUTS V VEGETARIAN VG VEGAN GF GLUTEN-FREE

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 12.5% service charge will be added to your final bill.

CASA do FRANGO

All of our wines are hand-picked from producers across Portugal

VINHO BRANCO WHITE WINE

	125ML	175ML	BOTTLE
TERRA FRANCA ANADIA, BAIRRADA	6.5	8.5	29
Fresh, fruity, easy drinking wine Similar to a New World Sauvignon Blanc			
HOUSE OF BEJA BRANCO, QUINTA DO PARAL, ALENTEJO			33
Warm and smooth Plenty of dried flowers, orange and pineapple notes			
PLANALTO CASA FERREIRINHA, DOURO			36
Earthy, lively, full-bodied Refreshing wine from high-altitude vineyards			
PROVA REGIA QUINTA DO ROMEIRA, BUCELAS	9.5	11.5	43
Elegant, tropical, fresh Bright acidity with notes of lime and pineapple			
COLHEITA BRANCO QUINTA DO CARVALHAIS, DÃO			48
Zesty, toasty, refined A balance of ripe citrus and fresh brioche			
VIDIGUEIRA CASA RELVAS, ALENTEJO, 2021			64
Citrusy, tropical, textured From vineyards among Alentejo's famous cork forests			

VINHO ROSÉ ROSÉ WINE

	125ML	175ML	BOTTLE
ADEGA DE PENALVA DÃO	6.5	8.5	29
Clean, fragrant, silky Easy-drinking, light blush, similar to a Provence rosé			
QUINTA DA RAZA VINHAO & PADEIRO	8.5	10.5	38
Pale, vibrant, creamy Bursting with red berries			

VINHO VERDE

Meaning 'Green Wine', Vinho Verde is the largest wine growing region in Portugal. The cool, rainy climate yields wines known for their acidity, minerality, and often a light effervescence. Commonly known for its white wines, we are proud to represent some of the region's best.

	125ML	175ML	BOTTLE
ADEGA DE MONÇÃO ALVARINHO	6.5	8.5	29
Agile, light, young A classic from the Minho			
BOA PINGA ARINTO, LOUREIRO & TRAJADURA	7.5	9.5	33
Gently effervescent, vibrant, dry From Casa do Frango x Quinta de Santiago			
MURALHAS DE MONÇÃO ALVARINHO	8	10	36
Clean, mineral, bright Fresh with ripe stone fruit and citrus			
QUINTA DE AZEVEDO RESERVA ALVARINHO	9	11	42
Ripe, zesty, crisp Generous notes of tropical fruit			
SOALHEIRO CERDEIRA ALVARINHO, 2022			49
Balanced, aromatic, complex Alvarinho for the wine connoisseur			

VINHO TINTO RED WINE

	125ML	175ML	BOTTLE
EVARISTO ANTÓNIO BRAGA, LISBOA	6.5	8.5	29
Soft, juicy, ripe Full-flavoured wine with a finish of fresh red fruit			
HOUSE OF BEJA TINTO, QUINTA DO PARAL, ALENTEJO			33
Textured, savoury, subtle tannins Rustic, earthy red with a long-lasting finish			
PAPA FIGOS CASA FERREIRINHA, DOURO	8	10	36
Fruity, songful, medium-bodied Exemplary, with hints of cedar and chocolate			
BEYRA RUI MADEIRA, BEIRA	9	11	42
Uplifting, elegant, aromatic A bright, high altitude wine			
CEPA PURA TOURIGA NACIONAL QUINTA DO MONTALTO, LISBOA			48
Juicy black berries and violet flowers A Mediterranean red influenced by the Atlantic Sea winds			
DANDY DE CIDRÔ REAL COMPANHIA VELHA, DOURO, 2021			54
A lighter, vibrant style of red from the Douro Cherry, raspberry notes with smooth tannins			
VINHA DO Mouro ALENTEJO, 2021			64
Juicy red fruit, grippy, robust A seriously drinkable field blend of local grapes			

VINHO ESPUMANTE SPARKLING WINE

	125ML	BOTTLE
SÃO DOMINGOS BAIRRADA	8	36
Light, floral, approachable Portugal's version of Prosecco		
CAVES SÃO JOÃO BRUT BAIRRADA	10	47
Pineapple, lemon and green apple Portugal's answer to Champagne		

SUPER BOCK BEER

Portugal's Number One Beer

	200ML	400ML	BOTTLE
DRAUGHT	3.5	6	
CLASSIC			5.5
STOUT			5.5
LEMON			5
0% ALCOHOL			5

SOFT DRINKS

COKE, DIET COKE, COKE ZERO	4
SUMOL PINEAPPLE, ORANGE	3.5
LEMONADE, SODA WATER	3.5
TONIC WATER, SLIMLINE TONIC WATER	3.5

WATER

CARVALHELHOS SPARKLING / STILL	5
Portugal's favourite mineral water from the Barroso spring	

CASA do FRANGO

DESSERTS

All of our desserts are freshly made in-house

PASTEL DE NATA [V]	4	CHOCOLATE MOUSSE [V] [GF]	5
Traditional Portuguese custard tart made famous by the nuns and monks of Belém		Our take on a classic dessert found in the Algarve's best chicken restaurants	
BOLO DE BOLACHA [V]	6	CASA CRÈME BRÛLÉE [V] [GF]	5
A much-loved Portuguese biscuit cake with 'Maria' biscuits, vanilla cream, and salted caramel		Creamy vanilla custard with a crisp caramelised sugar topping	
ALMOND CAKE [V] [N] [GF]	6	ICE CREAM [V] [GF]	2.5 5
A national treasure of Portugal. Made with ground almonds rather than flour to keep it naturally gluten free		One or two scoops: vanilla, salted caramel	
		SORBET [VG] [GF]	2.5 5
		One or two scoops: lemon, chocolate	

DESSERT WINE

A selection of sweet wines from Portugal

MOSCATEL DE SETÚBAL	7 45	MUSKA ORGANIC MOSCATEL	8 50
A classic sweet and sticky dessert wine		Pretty nose and nuttiness on the palate with surprising freshness	
BARBEITO RAINWATER MADEIRA	8.5 45	JUSTINO'S 5YR MADEIRA	9 55
Golden coloured with notes of caramel and almonds		Elegant and complex from a historic producer	

PORT

OFFLEY RUBY	7 45	SANDEMAN TAWNY	8 50
A young and accessible port with an attractive red hue and lively aromas		Well balanced and rich with notes of sloe, damson and plum	
OFFLEY LBV	8 50	SANDEMAN QUINTA DO SEIXO '13	9 55
Our LBV is deep, intense and complex		An early drinking vintage - complex with deep fruit and soft tannins	

COFFEE

BICA	2.5	ESPRESSO MARTINI	11
Portuguese espresso with Delta coffee		The perfect after dinner serve. Delta coffee, Kahlúa and vodka	

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