



# **Brazilian Menu 15/01/2026**

**£14.50 per person, pay and book in advance please. to include a mixture of all the dishes. 18.00 start arrive from 17.30**

## **Main Courses**

### **Feijoada Traditional (*fay-zhoo-AH-dah*)**

Traditional black bean stew with pork, sausage, and beef. Served with white rice, sautéed greens, and orange slices.

(Gluten, Sulphites)

### **Moqueca de Peixe (*mo-KEH-kha jeh-PAY-shee*)**

Bahian-style fish stew simmered with coconut milk, tomatoes, onions, peppers, coriander, and served with white rice.

(Fish)

### **Picanha Assada (*pee-KHA-nyah ah-SAH-dah*)**

Grilled top sirloin cap seasoned with coarse salt. Served with chimichurri and roasted seasonal vegetables.

(No known allergens)

### **Feijoada Vegetariana (*fay-zhoo-AH-dah vehjeh-tah-ree-AH-nah*)**

Smoky black bean stew with squash, peppers, cassava, and smoked tofu. Served with rice and farofa.

(soy)

## **Desserts**

### **Brigadeiros (*bree-gah-DAY-roos*)**

Classic condensed-milk chocolate truffles rolled in chocolate sprinkles.

(Milk, Soy)

### **Pudim de Leite Condensado (*doo- DEEN ieh LAY-chee*)**

Silky Brazilian caramel flan.

(Milk, Egg)

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Below is a brief history of the dishes we will be serving.

### **Feijoada Tradicional**

History: Brazil's national dish, originating in the 19th century, inspired by Portuguese stews and adapted by Afro-Brazilians using black beans and pork.

### **Moqueca de Peixe**

History: A Tupi root dish evolved in Bahia with African influences—palm oil and coconut milk distinguish it from Espírito Santo versions.

### **Picanha Assada**

History: A prized sirloin cut popularized in São Paulo in the 1950s, cooked simply with coarse salt.

### **Feijoada Vegetariana**

History: Plant-based take on Brazil's emblematic stew, blending beans and vegetables with smoky spices

### **Brigadeiros**

History: Created in Rio de Janeiro (1945) to support Brigadier Eduardo Gomes' campaign; now a national sweet

### **Pudim de Leite Condensado**

History: Derived from Portuguese pudim, modern custard made with condensed milk popular across Brazil.