



Christmas Menu - Lunch -

Linguica Toscana - Brazilian Pork Sausage

Traditional Brazilian Toscana Pork Sausage

Sobrecoxa de Frango - Chicken Thighs

Cooked to Perfection by our amazing Brazilian Head

Chef Paulo Lopes with our own house marinade

Picanha Brasileira - Cap of Rump

A must try Brazilian cut, so flavoursome it will melt in your mouth

Carneiro Assado - Roasted Minted Lamb

Tender Lamb roasted to perfection finished with our own herbs and mint dressing

Peru Recheado – Stuffed Turkey

A Chistmas Tradition made Lost in Rio way

Alcatra - Bottom Rump

Also known as Rump Steak this cut has a very deep roast beef flavour

Barriguinha de Porco - Pork Belly

Our Slow-cooked pork belly is a real BBQ showstopper

Presunto Assado - Roasted Gammon

Classic Gammon cooked in a Brazilian way

Maminha - Rump Tail

Marbled cut, tender with a strong beef flavour

Abacaxi Assado - Roasted Pineapple

A Perfect and tasty way to wrap up your meal

Banana Frita - Fried Banana

A Brazilian way to put a smile on your face, fried banana with cinnamon and sugar

Tortillas

Arroz Branco - Rice

Batatas Fritas - Crips

Feijoada - Black Beans and Pork Stew

Cogumelos Cremosos com Alho - Garlic Mushrooms

Pastinaga e Cenora com Mel e Mostarda - Honey

Mustard Carrots & Parsnips

Salsisha com Toucinho - Pigs in Blankets

Batatas Assadas - Roasted Potatoes

Couve de Bruxelas - Brussel Sprouts

Repolho Roxo - Red Cabbage

Molho de Carne Ingles - Beef Gravy

Bolas de Farofa - Stuffing Balls

Pao de Queijo - Cheese Bread Balls

Farofa a Brasileira - Seasoned Yuka flour

Molho de Cranberry - Cranberry Sauce

Molho de Maca - Apple Sauce

Molho de Rabano - Horseradish Sauce

Pudim de Yorkshire - Yorkshire Pudding

Azeitonas Mixtas - Mixed Olives

Pepinos em Conserva - Gherkins

Cebola em Conserva - Pickled Onions

Pimenta Biquinho - Roquitos Pepper

Queijos de Natal e Bolachas Salgadas - Christmas

Cheese and Crackers

And our Christmas Salad Bar

All Inclusive

Price £59.95 Open, 12 - 4:30 pm



Thristmas Day, Menu

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Maminha - Rump Tail

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Costelinha de Porco - Baby Back Pork Ribs

Seasoned with a homemade dry rub, then glazed with our own BBQ sauce and baked until tender and delicious

Bife Picante - Chilli Beef

Beautifully Marinated Spicy Beef

Beef da Fraldinha - Beef Skirt

Juicy and flavoursome cut of beef

Bife com Alho - Garlic Beef

Beautifully cooked Garlic Steak

Coracao de Frango - Chicken Hearts

A well-Seasoned delicious and tender Brazilian delicacy, definitely must try

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Carrots & Parsnips

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