

CHOOSE YOUR NEW YEAR'S EVE PARTY PACKAGE

ALL DINING TICKETS INCLUDE

- Caipirinha cocktail & bread basket on arrival
- Canape platters served to your table
- A glass of Champagne at midnight & a view of the fireworks from the terrace (weather permitting) plus...

BRONZE - £195 PER PERSON

- Mexican Party - decorations, piñata fun & dancers in one of our bays
- 3 course meal
- A cocktail each - choose from Cana Royale, Bellini or Mango Collins

SILVER PACKAGE - £225

- Masquerade Party - black & gold décor with samba dancers & masquerade masks in one of our bays
- 3 course meal
- 3 cocktails each: Cana Royale, Bellini & Mango Collins

GOLD PACKAGE - £245

- Carnival Party - be at the heart of the party upstairs with the DJ and live band, Brazilian carnival dancers and carnival accessories
- 3 course meal
- 3 Cocktails per person, Cana Royale, Bellini & Mango Collins
- DIY Caipirinha kit on your table with our own Magnifica cachaça, limes, sugar, fruit purees, ice & instructions.

PLATINUM PACKAGE - £295

- Carnival Party VIP tables- the best seats in the house, keep your table for the whole night
- 3 Cocktails per person: Cana Royale, Bellini & Mango Collins.
- DIY Caipirinha kit on your table with our own Magnifica cachaça, limes, sugar, fruit purees, ice & instructions.
- A bottle of Champagne for your table
- 5 Course Meal including pre-starter, cheeseboard & alfajores

LIMITED BAR TICKETS ALSO AVAILABLE - £95

- Cocktail on arrival
- Canapés served in the bar
- Bar snacks: Totopos, popcorn & nuts throughout the night
- Champagne with the fireworks

ON ARRIVAL

CAIPIRINHA

Fresh lime wedges, muddled with sugar, folded with our own Magnifica cachaça & crowned with crushed ice.

BREAD BASKET BETWEEN TWO **V**

Jalapeño corn bread, pão de queijo & ciabatta served with chipotle butter, chimichurri & extra virgin olive oil.

CANAPÉS

CROQUETE DE CORDEIRO

Slow-cooked lamb croquettes with a fresh herb chimichurri sauce.

OYSTERS **GF**

With leche de tigre & salsa criolla.

BRIE & MANGO EMPANADITAS **V**

Mini crisped pastries filled with brie & mango with a sweetcorn & sweet chilli salsa.

CHICKEN & CHORIZO LOLLIPOPS **GF**

Chicken & chorizo skewers with aioli.

DADINHOS **V**

Crispy smoked cheese cubes with a sticky chilli jam.

BOLINHOS DE CARANGUEJO

Crab, prawn & potato croquettes with a zingy lime aioli.

CECINA **GF**

Thinly sliced smoked salt & sugar cured beef fillet.

CHICHARRONES **GF**

Crispy pork crackling sticks.

PRE STARTER For our platinum guests only

BEEF TOSTADAS

Mini crisped corn tortillas topped with chipotle braised shredded beef, chipotle sauce & soured cream.

PATATAS BRAVAS **V**

Spicy fried potato cubes on sticks with smoky chipotle sauce & creamy aioli.

CHICKEN LECHUGA **GF**

Little gem lettuce leaves filled with chipotle chicken & topped with pink pickled onions & soured cream.

FIG & QUESO **V GF**

Drizzled with agave.

STARTERS

ROASTED PUMPKIN & COCONUT SOUP

V **ask for GF** Lightly spiced roasted pumpkin, coconut milk & ginger soup topped with crunchy pumpkin seeds & served with warm ciabatta.

CASQUINHA DE CARANGUEJO **ask for GF**

Spicy dressed crab served with fresh chilli, coriander & lime, topped with toasted coconut farofa.

ALBONDIGAS

Patagonian-style lamb meatballs with apple, mint, parmesan & a pinch of nutmeg. Braised in a rich tomato, mint & mild chilli sauce.

TUNA TIRADITO **GF**

A classic Peruvian dish. Fresh thinly sliced tuna with a spicy aji Amarillo chilli & fresh lime juice dressing.

CHICKEN GRINGAS

Toasted corn & wheat quesadilla filled with cheese & black bean, topped with chipotle chicken, pink pickled onion, soured cream & spring onion.

QUINOA ENSALADA **GF**

Quinoa, black beans, sweet potato & sweetcorn in molho à campanha; tomato, chilli, onion, pepper, lime & parsley salsa on guacamole. Served with cranberry chilli salsa, roquito pepper drops & topped with corn tortilla strips & coriander.

PICANHA ANTICHUCHOS

Grilled skewers of marinated picanha with a fresh herb chimichurri.

INFORMATION

- V** Vegetarian
- N** Contains nuts
- A** Dishes that contain alcohol
- GF** Gluten free

Some dishes may contain bones. We haven't listed all ingredients in every dish, any specific dietary needs? Let us know! We aren't responsible for stolen or lost items. All items will be presented on a single bill. An optional 12.5% service charge will be added to your bill. We may need to change or withdraw this menu from time-to-time due to local events. 100% recycled paper. 0716. Established 1991

MAIN COURSES

PERNIL DE CORDEIRO BRASEADO **ask for GF**

Slow-braised lamb shoulder with butternut puree, white bean farofa & a crispy lamb croquette with crispy leeks.

MOQUECA DE TAMBORIL COM CAMARÃO

ask for GF A recipe from north-eastern Brazilian. A delicate coconut curry with monkfish & juicy prawns cooked in a tomato, garlic, & red pepper bisque, served with spring onion rice, pico de gallo, sweet chunks of plantain & coconut farofa to sprinkle.

FEIJOADA DE VACA **GF A**

The national dish of Brazil. A rich stew of slowly braised beef, pork ribs, chorizo, red pepper & black beans in red wine. With rice, seasonal greens, orange wedges & a sprinkle of coconut crumbs.

CORN-FED CHICKEN XINXIM **ask for GF**

Corn-fed chicken & crayfish in a creamy lime & peanut sauce with coconut shavings, spring onion rice, fine green beans, coconut farofa, crispy leeks & sweet plantain.

CARURU CON VERDURAS **V**

A spicy dish of vegetables & butternut squash with iron-rich spinach, okra & coconut milk, blended & served with spring onion rice. With garlic & chilli buttered corn tortillas & pink pickled onions.

SALMON CHANCACA **ask for GF**

Pan-fried salmon fillet over a warm new potato, roasted red pepper & asparagus salad with drizzled dark chancaca dressing made with molasses, orange, cumin & chilli syrup.

LOBSTER & SEABASS A LA MACHO **GF A**

(Platinum only)

Pan-fried fillets of sea bass & buttered lobster with squid, mussels, crayfish & prawns in a white wine, paprika & cream sauce served with spring onion rice & fine green beans.

FAJITAS

Fresh cooked to order in our special mix of coriander, lime, paprika & a touch of cumin, onions & peppers. Dished up sizzling with warmed tortillas, chunky guacamole, soured cream, home-made tomato salsa & jalapeños. Choose:

- Wild mushroom **V**
- Chicken, pancetta & chorizo
- Scallops & king prawns

PUDDING **V**

AN EXOTIC SELECTION OF OUR TEMPTING PUDDINGS FOR TWO TO SHARE

KAHLUA CHOCOLATE CORTADO **GF A**

An indulgent pot; layers of condensed milk & chocolate laced with coffee liqueur & topped with a salted dulce de leche.

DULCE DE LECHE CHEESECAKE WITH PÉ DE MOLEQUE **V LV**

Vanilla cheesecake topped with a crunchy peanut brittle & a rich caramel sauce.

TEMBLEQUE **V GF**

A creamy set coconut pudding with mixed berries & mango purée.

WINTER BERRY TRES LECHE **V**

Vanilla sponge soaked in condensed milk, topped with caramel cream & winter berries.

AT MIDNIGHT

WATCH THE FIREWORKS FROM THE TERRACE WITH CHAMPAGNE

CHAMPAGNE

A glass of bubbly to bring in the New Year with a bang!

FINAL COURSE For our platinum guests only

CHEESE BOARD **V**

A selection of cheeses with biscuits & Membrillo (quince jelly), served with an aperitif from our Master Bartender.

ALFAJORES **V**

Dulce de leche biscuits.

Brazil