



## ENTRADAS / STARTERS

CHAMUSSAS (Chicken, Beef, or Vegetarian) **“THE BEST BEEF CHAMUSSA IN PORTUGAL”**

e

**V & DF** PAPAS FRITAS (Batata doce frita) (Fried sweet potato)

## PRATOS / MAINS

**CARIL CAMARÃO GLUTEN & DAIRY FREE**

**“The most mentioned dish on our Tripadvisor Certificate of Excellence 2017 “**

(Prawns with curry sauce and coconut rice)

**CAMARÃO COM QUIABOS**

(Prawns in coconut sauce with Okra)

**MIAMBA WA MACUA**

SIGNATURE DISH by: @ChefJenySulemange

**“Highlighted on American Magazine Bon Appétit, Best Seller dish on our Pop Up Restaurant New York”**

(Gambas com banana pão em molho de coco e óleo de Palma, acompanha arroz de coco)

(Prawns with banana in a coconut sauce cooked with palm oil, served with rice)

**MUAMBA DE GALINHA DF**

(Pedaços de galinha feito com óleo de palma, quiabos e vegetais, acompanha arroz de coco)

(Pieces of chicken with bone, palm oil, okra and other African vegetables and coconut rice)

**BEST SELLER 2015 CHACUTI DE CABRITO DF**

(Pedaços de Cabrito com osso em molho de temperos com coco torrado acompanha com arroz de coco)

(Pieces of tendered lamb in a dark coconut sauce served with coconut rice)

**WUCO AMENDOIM DF**

SIGNATURE DISH by: @ChefRafaSulemange

**“Chef Rafa from Cantinho do Aziz Leeds, created this dish, chicken breast with an African and Brazilian touch”**

(Peito de frango em molho de coco e amendoim com vegetais, acompanha arroz de coco)

(Boneless chicken breast cooked in a coconut and Peanut sauce with vegetables served with rice)

**XIMAMBA + CARIL VEGETARIANO**

**GLUTEN and DAIRY FREE & VEGAN**

(Feijão com coco, caril com vegetais, acompanha arroz de coco)

(Beans and African vegetables curry, served with coconut rice)

## SOBREMESA / DESSERTS

MOUSSE DE MANGA

MOUSSE DE MARACUJA

Oferta de uma Garrafa de vinho Branco ou Tinto. 20€ por pessoa