

Cantinho do



Leeds - Lisbon

Portuguese Restaurant

MADE IN MOZAMBIQUE,
BORN IN LISBON AND HAPPENING IN LEEDS

FOOD ALLERGY? Most of our dishes contain garlic or coriander please let us know if you have any allergies Our Meat is Halal

1^o course STARTERS

Spicy Cafreal Wings (6)

Wings marinated with peri peri sauce

NEW Chamussa (1) Chicken or Vegetarian Samosa

Rissóis De Camarão (1)

Portuguese pastry stuffed with prawns

Sopa De Legumes Vegetables soup

Pastel de Bacalhau (2)

Portuguese pastry stuffed with potatoes & cod **VEGAN**

Fried Yuca & Plantain

Fried yucca & fried plantain with a cocktail sauce

VEGAN XEURÓ

(Fried peanuts & African rice)

2^o course DISHES:

MOQUECA

The most famous Brazilian dish

Boneless fish, prawns & peppers cooked in a Brazilian sauce, served with rice

BACALHAU COM NATAS

"One of the thousand ways to cook cod in Portugal"

Baked cod with cream potatoes and cheese, served with salad

SPICY FRANGO A CAFREAL

Mozambican traditional chicken, topped with peri peri sauce & served with chips

BEST SELLER WUCO AMENDOIM

SIGNATURE DISH by: @ChefRafaSulemange

Our resident Chef Rafa created this dish, chicken breast with a Brazilian touch

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

BIFE A AZIZ

Fried steak with fries and egg served with delicious cream sauce

PICANHA ACEBOLADA

The very best cut of meat in Brazil, succulent texture and exceptional flavor, served with onions, fries and rice

BITOQUE

The most famous Portuguese dish

Fried beef steak served with fries, egg & salad

AZIZ CHICKEN SANDWICH

Chicken breast topped with salad, golden onions, halal pepperoni and a delicious sauce

MOZAMBIKAN BURGER

Cheeseburger topped with egg, & Halal Pepperoni served with fries

AZIZ STEAK SANDWICH

Stir fry beef topped with egg, salad, olives, crisps and a unique Portuguese delicious sauce

VEGETARIANO / VEGETARIAN

FEIJÃO COM COCO

(Mozambican way to eat healthy) **VEGAN** *GLUTEN FREE*

Beans slowly and freshly cooked in a coconut sauce, served with a vegetables curry

SALADA CREOLA

Lettuce, tomatoes, onions, cucumber, olive oil and ranch sauce

3^o course DESSERTS:

Homemade Portuguese Cookie cake with Vanilla Ice Cream

Homemade Portuguese Pudim

Book early your table

£18.99pp offer 1 glass of Portuguese wine

Booking Information: For parties of 6 or more. Tables are booked for a maximum of two hours

Deposits: A £10 per person deposit is required for every booking and will be deducted from the cost of your meal on the day.