

Aziz

Lisboa

Pop up **New York**

Leeds



ENTRADAS / STARTERS

CHAMUSSAS (Chicken, Beef, or Vegetarian) €2 **"THE BEST BEEF CHAMUSSA IN PORTUGAL"**

V & DF IKORROCHO (caju com picante – spicy cashew) - €3 SPICY

VEGAN BANANA FRITA (Fried Banana) €4 **VEGAN** YUCA FRITA (Fried Yuca/Manioc) €4

V & DF MAKORRO (coentros picados com cebola picante e Pão) (Fresh mashed coriander with spicy onions & bread) €4

V & DF PAPAS FRITAS (Batata doce frita) (Fried sweet potato) €4

VEGAN HUMMUS PICANTE (Pasta de grão de bico com o nosso picante Sacana) (Smashed & spicy Chickpeas) €4

V & DF XEURO (Arroz africano com Amendoim torrado) (Fried peanuts & African rice) €4

IT'S BACK GAMBAS WA MALU – MALU €10 **SIGNATURE DISH by: Jeny Sulemange (Perfect to Share)**

(Gambas com casca panadas em coco e fritas, acompanha com molho cocktail)

(Fried coconut breaded prawns with shells served with)

PEIXE / FISH

CARIL CAMARÃO - €12 **GLUTEN & DAIRY FREE**

"The most mentioned dish on our Tripadvisor Certificate of Excellence 2017"

(Prawns with curry sauce and coconut rice)

CAMARÃO COM QUIABOS - €13 **GLUTEN & DAIRY FREE**

(Prawns in coconut sauce with Okra)

MAKOUFE €13

PRÊMIO TIMEOUT MELHOR PRATO 2013

SE É ESQUISITO, NÃO PEÇA ideal para couve "lovers"
(mistura de couves feitas em molho de amendoim e coco, c\um pouco de gambas e 1 pata de caranguejo)
(Prawns, Crab and a mixture of leaves and cabbage cooked in a peanut & coconut sauce, served with rice)

MIAMBA WA MACUA - €14 **GLUTEN & DAIRY FREE**

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)

CARIL CARANGUEJO €15

HIGHLIGHTED BY NEW YORK MAGAZINE SAVEUR

Dá muito trabalho a comer, mas é MUITA BOM, ideal para quem sabe comer caranguejo de Moçambique.

The New York Saveur Magazine wrote

about this dish on 2017 issue, they wrote:

"THE BEST NEW RESTAURANTS IN LISBON"

(Crab from Mozambique with coconut sauce & rice)

N'BIJI COM MARISCO €17

SIGNATURE DISH by: @ChefJenySulemange

"The best seller dish in Cantinho do Aziz Leeds, seafood with a Mozambican touch"

(Lombo de Peixe, Camarão, Caranguejo e frutos do mar com molho de coco e óleo de palma, arroz)

(Boneless Perch of Nile fish, Prawns, Crab and Seafood with coconut and palm oil sauce and rice)

NEW EHOPA €17 **GLUTEN & DAIRY FREE**

SIGNATURE DISH by: @ChefJenySulemange

"The Chef created this dish just for our Pop Up Restaurant in New York, the Americans Loved"

(Boneless Sword-Fish, 1 Tiger Prawn topped with a red sauce)

(Lombo de Espadarte e 1 Camarão Tigre com um molho avermelhado)

WIFI PASSWORD: cantinhodoaziz

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CARNE / MEAT

½ FRANGO A ZAMBEZIANA €8 DF

(½ Frango acompanha com batatas fritas e arroz de coco) **LEITE DE COCO**

(½ chicken seasoned with coconut, served with coconut rice and chips) **COCONUT MILK**

↓ **ONLY AT LUNCH / SÓ AO ALMOÇO** ↑

½ FRANGO A CAFREAL €8 DF

(½ Frango acompanha com batatas fritas e arroz de coco) **PICANTE**

(1/2 chicken seasoned with coconut, served with coconut rice and chips) **SPICY**

WUCO AMENDOIM €11 DF

SIGNATURE DISH by: @ChefRafaSulemange

“Chef Rafa from the Leeds Cantinho do Aziz in the UK, 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)

MUAMBA DE GALINHA €12 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 €13 DF **QUEM COME ADORA E APROVA**

(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)

PULAO DE CABRITO €12 **IT'S BACK** DF

(guisado de Cabrito com temperos, arroz de coco)

(Tendered lamb curry)

Our meat is Halal

NHAMA €12 DF

SIGNATURE DISH by: @ChefJenySulemange

“On a travel to Hawaii Chef Jeny was surprised to find the Portuguese and the coconut Influence on Hawaiian food when came back created this dish that reminds her in some way the Beautiful and Sunny Hawaii”

(Carne de vaca sem osso, quiabos e mandioca servidos em molho de coco, açafrão com um toque de óleo de Palma)

(Pieces of boneless beef with manioc and okra done in a coconut sauce with saffron and palm oil)

BAKRA PIRIPIRI €17 DF

SIGNATURE DISH by: @ChefJenySulemange

YOUTUBE SENSATION BY MARK WIENS
“The famous American Blogger visited our Restaurant last year and loved this dish, watch the video on youtube”

(Costeletas de Borrego em molho avermelhado com legumes acompanha arroz) **PICANTE**

(Lamb ribs in a red spicy sauce and vegetables served with rice) **SPICY**

VEGETARIANO / VEGETARIAN

MATAPA + CARIL VEGETARIANO €13

GLUTEN and DAIRY FREE & VEGAN

(mistura de couves em molho de coco e amendoim, caril com vegetais, acompanha arroz)

(Mix of leaves and cabbage cooked in coconut and peanut sauce and African vegetables curry & rice)

XIMAMBA + CARIL VEGETARIANO €13

GLUTEN and DAIRY FREE & VEGAN

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

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