# **HOW IT WORKS**

Experience the excitement and flavours of Brazil with our traditional rodizio style dining!

Our rodizio includes a variety of grilled meats cooked on our churrasco (Brazilian BBQ) and a selection of food from our hot buffet and salad bar.

When you are ready, take a plate from the food bar and customise your own salad with fresh greens and veggies, and savour the flavours of our hot buffet dishes, from rice and beans to stews and casseroles.

Grab your tongs and flip your card to the Green side, signalling our passadors (meat servers) to begin bringing around a variety of grilled meats. From succulent beef, juicy pork, tender chicken and more, our meats are seasoned to perfection and sliced right onto your plate. When you're satisfied or just want to take a break, simply flip your card to the **Red** side.

## Extra on the Side

#### Pão de Queijo

2.00

2.50

2.00

Pão de queijo is a typical Brazilian cheese bread originally from the states of Minas Gerais and Goiás. These homemade soft rolls are our favourite Brazilian delicacy. (V)

#### Coxinha

Popular street snack in Brazil, consisting of shredded chicken and covered in crispy breadcrumbs.

Fried Cassava	2.00
elicious crispy fried Cassava chips. (Vg)	

## **Banana Frita**

Fried banana coated with breadcrumbs. (V)

#### **PRETO KIDS**

MORE

PLEASE

I'M FULL

For children up to 10 years old Children under 3 eat for free

9.95

### **Food Allergens**

If you have any food allergies or intolerances then please ask a member of staff for more information





**List of Allergens** 

Selection from our buffet bar & unlimited servings of our freshly prepared spit roasted meats presented on skewers & served table side by our authentic Passadors

# PRETO LUNCH PLATE

Our Lunch Plate is the perfect option for those who want to enjoy a delicious Brazilian meal without overindulging. With this option, you get three slices of juicy picanha, two pieces of chicken thigh, and one piece of linguica calabresa, all carved fresh by our skilled passadors

After receiving the meat, head to our salad bar where you can fill your plate with as many fresh, flavourful salads, vegetables, and sides as you like.







## **SOFT DRINKS**

Guarana / Guarana Zero	3.80
Coca Cola	3.80
Coca Cola Zero	3.70
Sprite	3.70
Fanta Orange	3.70
Still / Sparkling Water 330ml	3.20
Still / Sparkling Water 750ml	5.40

## **BOTTLED BEER**

Hell De Janeiro World Class Brazilian Craft I	<b>(330ml)</b> Beer	5.50
Favela (Gluten Free)	(330ml)	4.95
Corona	(330ml)	4.95
Antartica Original Brazilian	(600ml)	8.50
Becks Alcohol Fre	ee(275ml)	3.95

## **DRAUGHT BEER** & CIDER

Draught Beer Hideout O Motim Brazilian	Half Pint	3.95
Draught Beer Hideout 0 Motim Brazilian	Pint	6.95
Kopparberg Strav		1e 5.95
Kopparberg Mixe		5.95

## **FRESH JUICES**

Fresh Lemonade	4.95
Fresh Pineapple & Mint	5.20
Fresh Juices Mango Guava	4.95
Passion Fruit Caja Caju	
Orange & Acerola	
Fruit Juice Apple, Orange Pineapple	3.60

## SPIRITS

Single	(25ml)	from	6.50
Double	(50ml)	from	10.50

We have a wide range of spirits available please ask your server for more details.



# COCKTAILS



Caipirinha/Caipiroska/Caipirissima Fresh Lime & Sugar, with Cachaca, Vodka or Rum	9.95	House Re
Fruit Caipirinha/Caipiroska /Caipirissima Fresh Lime & Sugar, with Cachaca, Vodka or Rum Strawberry or Passion fruit	a 10.95	Various El Mesten Argentina
Brasilia Sunset Aperol, Cachaca, Passion Fruit, Prosecco	9.95	La Pintora
Mojito Fresh Lime, Sugar, Mint, & Rum Also available in Strawberry or Passion fruit	9.95 10.95	Montepul Italy
Pina Colada Coconut Cream, Pineapple Juice & Rum	9.95	
Feeling Fruity Daiquiri Lime Juice, Sugar & Rum Also available in Strawberry or Passion fruit	9.95 10.95	WHI
Margarita Tequila, Triple Sec & Lime Also available in Strawberry or Passion fruit	9.95 10.95	House Wh
<b>Green Jamaica</b> Malibu, Creme de Banana, Midori, Blue Curacao & Pineapple Ju	<b>9.95</b>	Previata I
Brazilian Pink Pink Gin, Strawberry, Tonic water & Cachaca	9.95	La Pintora
S3 Espresso, Vanilla Syrup, Galliano, Crème de Cacao, Crème de Ba	<b>9.95</b>	
Tropical Mule Lime Juice, Cachaca, Coconut Cream, Mint, Whipped Cream	9.95	ROS
Cactus Jack Tequila, Agave Syrup, Blue Curacao, Mango Juice, Lime Juice	9.95	SPA
Carnival Crush Passoa, Malibu, Pineapple Juice, Passion Fruit Juice, Soda, Gren	<b>9.95</b> adine	
<b>Cozumel</b> Beer, Lime Juice with Salt	7.95	House Ro
Sangria Pitcher	27.50	Highbridg <sup>USA</sup>
Caipirinha/Caipiroska/Caipirissima Pitcher	38.50	Prosecco
Virgin Cocktails	7.50	Vino Spur

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RED WINE	175ml	250ml	Bottle
House Red	7.50	10.00	24.99
El Mestengo Malbec	9.00	12.00	29.99
Argentina La Pintora Merlot	9.90	13.20	32.99
Chile Montepulciano D'Abruzzo Galadino	9.90	13.20	32.99

WHITE WINE			
	175ml	250ml	Bottle
House White	7.50	10.00	24.99
Previata Pinot Grigio Venezie	8.70	11.60	28.99
La Pintora Sauvignon Blanc	9.90	13.20	32.99

ROSE &			
SPARKLING	Ţ		
	175ml	250ml	Bottle
House Rose	7.50	10.00	24.99
Highbridge Californian Zinfandel	8.10	10.80	26.99
Prosecco Spumante Extra Dry	200ml	Bottle	9.50
Vino Spumante Prosecco			36.99
Italy			

All wines are available in a 125ml glass upon request.

A discretionary 12.5% service charge will be added to the bill on all menu items.

