TRATTORIA CONTEMPORANEA

DI MARCIO

ITALIAN RESTAURANT

CHEF PATRON MÁRCIO DE PAULA

CRAFTING ITALIAN CUISINE · SINCE 1989

A Taste of Brazil

Limited to 20 guests.
All dishes are served as individual portions.

Feijoada Gourmet £49.50

Brazil's National Dish, Chef Marcio's Signature

Brazil's most celebrated dish: black beans slow-cooked for hours with a selection of prime cuts. Our feijoada is made only with the finest meats and never with ears, snout, trotters or tail: fresh and smoked pork loin, smoked bacon, pork belly, salt pork, Tuscan-style sausage and carne de sol, a beef cured in-house by our chef. Each cut is carved and portioned by hand, so every guest receives the same generous selection, approx. 300 g of meat per person.

Served with white rice, farofa (toasted cassava flour with onion and bacon), sautéed spring greens, fresh orange slices, vinaigrette (finely chopped tomato with parsley), fried plantain and Brazilian potato salad.

Allergens: egg, mustard, sulphites

Picanha na Chapa £49.50

Grilled Rump Cap Steak, approx. 285 g

Picanha is Brazil's most prized cut of beef, the rump cap with its golden layer of fat that keeps the meat juicy and full of flavour. Grilled and served on a sizzling plate over onions, peppers and tomato.

Served with white rice, feijão tropeiro (beans tossed with bacon, sausage, spring greens, egg and toasted cassava flour), boiled cassava, vinaigrette, Brazilian potato salad, chimichurri and fried plantain.

Allergens: egg, mustard, sulphites

Moqueca de Peixe £54.50

Brazilian Fish Stew, Chef Marcio's Signature

A traditional stew from the Brazilian coast, made with monkfish, one of the finest fish in our kitchen, and king prawns, gently cooked in coconut milk and palm oil with fresh tomato, onion, peppers, coriander, paprika and a touch of saffron.

Served with white rice, pirão (a silky cassava cream made with the stew's own broth and flaked fish), Brazilian potato salad, fried plantain and roast potatoes.

Allergens: fish, crustaceans, egg, mustard

Bobó de Camarão £42.50

Prawns in Cassava and Coconut Cream

A classic dish from Bahia: prawns cooked in a velvety cream of cassava, coconut milk and palm oil, with red pepper blended into the cream and a hint of paprika.

Served with white rice, roast potatoes, fried plantain and sautéed vegetables.

Allergens: crustaceans.
Contains red pepper and paprika.

Costela de Três Ripas £42.50

Slow-Cooked Beef Short Rib, Chef Marcio's Signature

A whole three-bone beef short rib, slow-cooked for around 12 hours until meltingly tender and falling off the bone.

Served with short rib rice (rice cooked with the shredded short rib), feijão tropeiro, boiled cassava, fried plantain, vinaigrette and Brazilian potato salad.

Allergens: egg, mustard

Sobremesas

Brazilian Desserts

Pudim £7.50

Brazilian caramel custard, silky and rich.

Allergens: egg, milk

Pavê £7.50

Chilled layers of biscuit and cream.

Allergens: gluten, milk, egg

Bolo de Brigadeiro £7.50

Chocolate cake filled and topped with creamy brigadeiro.

Allergens: gluten, milk, egg

Please let us know of any allergies or dietary requirements.