



BRAZILIAN FEAST

Starters (chose two)

- Coxinha de galinha, limão e coentro emulsão / Brazilian chicken croquettes & lemon & coriander emulsion
Dough stuffed with a succulent shredded chicken, seasoned with onion, garlic, tomato and fresh herbs then breaded and fried until golden and crispy on the outside.
- Bolinho de bacalhau & tartar sauce / Codfish croquettes & tartar sauce
Codfish croquettes made with mashed potatoes, shredded cod, parsley, onion, and garlic, shaped into small dumplings and deep fried until crispy.
- Mandioca frita e manteiga de garrafa / Fried cassava and butter sauce (can be vegan /vegetarian)
Snack made with pieces of cassava, boiled then deep fried until crispy on the outside and soft on the inside. Served with a sauce of melted and seasoned butter.
- Queijo coalho grelhado / Grilled curd cheese
Lightly toasted cheese, served with mustard, honey and oregano dressing.

Mains (chose two)

- Feijoada / Stew of black beans, pork sausage, cuts of pork and beef
Feijoada is one of the most emblematic dishes of Brazilian cuisine, known for its richness of flavors and combinations of ingredients.
Served with basmati rice, wilted kale, toasted cassava flour and orange slices.
- Moqueca de frutos do mar / Fish stew
A medley of seafood including prawns, fish, and mussels simmered in a flavorful sauce of coconut milk, tomatoes, bell peppers, onions, garlic, touch of palm oil, fresh coriander.
Served with basmati rice and fish pirão (thick sauce made of cassava flour and fish stock)
- Rabada com agrião e batatas / Oxtail with watercress and potatoes
Slow cooked oxtail, braised potatoes and wilted watercress. Served with basmati rice and beef pirão (thick sauce made of cassava flour and beef stock)
- Camarao na moranga / Pumpkin and creamy king prawns
Roast pumpkin filled with a rich king prawns creamy sauce, with hints of palm oil, herbs and coconut milk. Served with a side of basmati white rice.
- Carne seca com abóbora / Dried beef with pumpkin
Balance between the intense flavor of jerky beef and the sweet softness of pumpkin, prepared with desalted jerky meat and sautéed with spices such as garlic, onion and parsley.
Served with basmati rice.
- Frango com quiabo / Chicken legs, okra and fresh herbs stew.
Braised chicken legs in a rich sauce with okra and fried polenta.
Served with basmati rice.
- Escondidinho de carne seca / Dry cured beef pie
Slow cooked and shredded dry cured beef topped with cassava puree then baked till golden and brown.
Served with basmati rice.

Desserts (chose two)

- Brigadeiro / Brazilian style chocolate truffle
Like a chocolate truffle, just without the hard shell. Made with milk chocolate, sweetened condensed milk and butter.
- Quindim / Coconut custard cake
A delightful Brazilian dessert that presents a vibrant yellow color and smooth, creamy texture. The cake is made with a combination of sugar, butter, egg yolks, and grated coconut. Served chilled.
- Pudim de leite condensado / Brazilian style flan
Made with condensed milk, eggs and sugar, it is cooked in a bain-marie. Served cold, topped with a golden caramel sauce.
- Mousse de maracujá / Passion fruit mousse
Made with coconut cream, passion fruit pulp, and a hint of agave syrup. Served chilled and garnished with fresh passion fruit seeds and mango coulis.

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