

# BOTTOMLESS

UNLIMITED BUBBLY, APERITIVOS, BEERS & SOFT DRINKS  
WITH 3 PLATES OF PETISCOS

## BUBBLY

### PROSECCO BRUT, ITINERA ITALY

Lively Prosecco with flavours of pear, apple and grapefruit  
and plenty of sparkle!

## BEERS

SAGRES, CERVEJA 5%  
DAROO IPA 4.5%

## SOFT DRINKS

ORANGE, CRANBERRY,  
MANGO, PASSIONFRUIT /  
PINEAPPLE / APPLE / PEPSI  
/ PEPSI MAX / LEMONADE

## APERITIVOS

### PORTO TONICO

Portuguese classic, white port with our basil & pomegranate  
tonic to create a refreshing rival to any G&T.

### APEROL SPRITZ

Aperol with Prosecco and soda water,  
get your taste buds ready with this classic aperitif.

### VERMUTE SPRITZ

El Bandara Rose Vermouth mixed with tonic creates a bittersweet  
delight with notes of botanicals and citrus flavours.

## COCKTAILS & MOCKTAILS (+£10)

### DOCE ROSE

Sweet and refreshing, liquid joy guaranteed to brighten  
your mood! Gin with aromas of cacao and roses,  
with the freshness of pineapple and lime.

### SUPERSTAR MARTINI

A delectable twist on one of the world's best-loved cocktails.  
Vodka with pineapple and passion fruit puree accompanied  
by shot of bubbly.

### LAST NIGHT IN GOA

Created using cachaça and passion fruit combined with a sweet  
and tangy tamarind syrup – a kiss to your taste buds!

### LUSO-TINI

A must for any Martini lovers with a thirst for life! Curry leaf infused  
gin with Cointreau, mixed with ginger, sweet apple and lime flavours.

### LIMÃO SPRITZ

Refreshing and light, this tasty number is crafted using  
the perfect combination of raspberry, lemon & lime topped  
with a dash of sparkling soda.

### GOAN'JOY

A union of sweet juices that will make you feel like a true local  
Goa Portuguesa. A delicate combination of mango and passion fruit,  
with elderflower syrup... liquid joy without the sin.

£29.95 PER PERSON FOR 90 MINUTES.

BOTTOMLESS COCKTAILS? UPGRADE +£10 PER PERSON

Available all day, every day until 12<sup>th</sup> February 2023

Unlimited Bubbly, Aperitivos, Beers, Soft Drinks & Cocktails only from bottomless set menu served  
for up to 90 minutes. Maximum 6 guests. Bottomless and upgrade only available when everyone  
in the group is taking part in the offer. Drink responsibly at all times – drink will only be replaced  
once it has been finished. Drinks cannot be shared. Drinking to excess will not be permitted.  
Management reserve the right to withdraw this offer at any time and without prior notice and  
reserve the right to refuse serving alcohol to any participant at any time without notice.  
10% Discretionary service charge will apply.

# FOOD

PICK ANY 3 PLATES

## PETISCOS

### WILD MUSHROOM CROQUETTE

Wild mushroom croquette with velvety  
mushroom puree. (G)(E)(D)(M)(S)(So)

### PRAWN RISSOL

Wild Atlantic prawn & provolone cheese pastry, oozing with  
a delicately spiced samaar sauce (G)(C)(D)(M)(S)(So)

### MASALA MUSSELS

Parsi style mussels, cooked in an aromatic green gravy infused  
with cardamom, chilli, coconut and fennel. (Mo)(M)(S)(So)

### KERELAN SQUID

Crispy calamari rings in an aromatic curry leaf and mustard seed  
masala. With lemon and fresh coriander. (D)(Mo)(M)(S)(So)

### SPICY CHORICO

Portuguese sausage with garlic and paprika. Charred and served  
with Indian style-slaw, and spicy chutney. (G)(M)(S)

### IBERICO VINDALHO PORK RIBS

A Goan favourite. Barrancos pork ribs,  
slow cooked & coated in our vindalho chutney. (D)(M)(S)(So)

### SORPOTEL NAAN

Goan spiced mutton mince, spread over a fresh naan  
and topped with a soft poached egg. (G)(E)(D)(M)(S)(So)

### CAULIFLOWER XACUTI

Cauliflower tossed in a fine blend of xacuti marination  
with flavours of lemon, coriander and coconut. (D)(M)(S)(So)

### GREEN BEAN CURRY

Green beans in a shallots, green chilli and coconut curry. (D)(M)(S)(So)

### CHILLI TAMARIND POTATO

Quartered mid season potatoes and black mustard seeds,  
tossed in a chilli-tamarind sauce. (G)(M)(S)(So)

### GOAN LAMB (+£2.50)

Diced mutton in a silky gravy, with a flavourful infusion of classic  
Goan whole spice with the heat of kashmiri chilli. (Ce)(D)(M)(S)(So)

### CHICKEN KARI (+£2.50)

Free range chicken breast, simmered in a red gravy,  
infused with black pepper & cloves  
finished with coconut milk. (Ce)(D)(M)(S)(So)

### PORK VINDALHO (+£2.50)

A Goan classic, dried Kashmiri chillies,  
zingy coconut vinegar with ginger and garlic. (D)

## SIDES (+£2.50)

LEMON RICE • NAAN (G)(E)(D)(So) • MASALA FRIES (M)(S)(So)

(N) Nuts (G) Gluten (D) Dairy (M) Mustard (E) Egg (V) Vegetarian (Mo) Mollusc  
(S) Sulphur dioxide (So) Soy (Ce) Celery. Allergic ingredients are present in our kitchen.  
We cannot guarantee dishes are 100% free of allergenic ingredients.