

# LUSO

Ibérico ham	9
Sourdough bread v	6
Homemade fish patê	5
Requeijão cream cheese v	4
Algarvian-style pickled carrots v	4
Sapateira - dressed Cornish hen crab (serves 2)	55
Amêijoas à bulhão pato - clams, garlic, coriander	26
British wagyu croquettes	16
Sautéed squid	19
Grilled chouriço	12
Hokkaido squash, garlic and coriander piso v	12
Peixinhos da horta - tempura runner beans v	9
Prego - filet steak bun, brown butter, mustard (lunch only)	9
Lobster pastry roll	14
Wild Iberian garlic prawns	18
Lobster rice (serves 2-3)	80
Iberian suckling pig	28
Grilled whole bream, corn migas	26
Mixed wild mushroom tart v	22
Crispy aubergine, smoked butter v	21
Frango piri piri - grilled whole baby chicken	26
Wild sea bass baked in salt	9 / 100g
Ribeye on the bone, 50-day aged, Mirandesa-style	13.5 / 100g
Tomato salad v	9
Baked butter rice v	9
Green leaf salad v	7
Crispy potatoes v	8
Grilled red peppers v	6
Chocolate mousse, olive oil, salt v	9
Toucinho do céu - almond tart v	8
Fermented rice pudding, plum v	10
Chilled pineapple pudding v	11

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Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited Belu filtered water will be added to your bill.