

## STARTERS – ENTRADAS

Marinated Olives, lupins or mixed pickles	£5.00
Flaming Portuguese Chourico at your table	£7.00
Sharing Flaming Chourico at your table w/olives, bread & Garlic butter	£16.00
Coelho's antipasto (Mix of Portuguese cured meats, mixed pickles, olives and bread)	£17.00
Sharing Fresh Portuguese cheese with olives & bread (traditional Portuguese cheese w/pumpkin jam)	£12.95
Traditional Flat Bread w/ Garlic butter "Bolo do Caco"	£6.00
Basket of Bread	£6.00
Freshly battered halloumi sticks with chilli mayo	£8.95
Garlic Bread with cheese or Chili	£7/£8
Soup of the day	£7.00
Freshly sautéed Garlic Mushrooms	£7.00
Portuguese Sundried Cod Fish cakes	£8.50
Chargrilled Sardines	£9.50
Grilled King Prawns with peri-peri or without	£9.95
Whole shell Mussels Mariner	£11.00
Grilled Mussels in lemon, garlic butter	£8.95
Octopus Vinaigrette	£11.50
Freshly battered espada strips with avocado mayo	£11.50
Breaded Fried Squid with garlic mayo	£8.50
Coelhos Pork Belly on the Bone	£9.95
Lapas-Grilled limpets with lemon & garlic butter	£16.00
Coelhos Style Chicken wings	£8.50

## PICADO'S OVER A BED OF HOMEMADE CHIPS OR RICE

(Add mushrooms for £2.00 extra)

	For 1	Sharing for 2	
Rump	£17.00	£26.00	Cooked in a creamy red wine sauce
Sirloin	£21.00	£30.00	
Ribeye	£29.00	£48.00	
Fillet	£34.00	£43.00	Cooked in a creamy white wine sauce
Lamb	£21.50	£30.50	
Veal	£21.00	£30.00	
Pork	£17.00	£26.00	Cooked with peppers in a spicy white wine sauce
Chicken Breast	£17.00	£26.00	
Chicken Peri	£18.50	£27.50	Cooked in a creamy white wine sauce with turmeric, lime leaves & coriander
Tofu Peri	£16.50	£25.50	
Seafood	£21.50	£30.50	
prawn	£21.50	£30.50	Octopus in a vinaigrette sauce with onions. Black scabbard is freshly battered in a vinaigrette sauce with onions.
Octopus	£21.50	£30.50	
Black Scabbard	£23.80	£32.50	

Please make a member of staff aware if you have any allergies or dietary requirements.

## SIDES – ACOMPANHAMENTOS

- Spicy rice
- White rice
- Shredded greens rice
- Freshly cut skin-on chips
- Sweet potato chips
- Sweet potato mash
- Baked sweet potato with sugar cane honey from Madeira
- Sauté potatoes with fried onions
  - Baby Potato's
  - Fried maize
- Fried maize with pork scratchings
  - Mixed salad
  - Mixed vegetables
  - Coleslaw
  - Corn on the cob
- Fried or chargrilled halloumi (All £5.80)

## SAUCES – MOLHOS

- Peri-peri
- Peppercorn
- Creamy port
- Madeira wine
- Mushroom
- Avocado mayo (All £4.20)
- Garlic mayo
- Chilli mayo
- Yogurt mint
- Portuguese salsa (All £4)

(When you order the house special skewer it includes a starter of flaming Chourico, flat bread and a choice of olives or lupins. For main course choice a skewer and three sides and to finishing off with one homemade dessert)

## SKEWER'S – ESPETADAS

(Traditional chargrilled Madeiran Skewer's)

	On its own	With 2 Sides	House Special
Rump	£20.00	£26.00	£41.00
Sirloin	£22.00	£28.00	£43.00
Ribeye	£32.00	£38.00	£53.00
Fillet	£37.00	£43.00	£58.00
Veal	£25.00	£31.00	£46.00
Short Rib on the Bone	£24.00	£30.00	£45.00
Pork Loin	£20.00	£26.00	£41.00
Chicken Breast	£20.00	£26.00	£41.00
Chicken breast & Chourico	£21.00	£27.00	£42.00
Lamb	£23.50	£29.50	£44.50
King Prawns	£35.00	£41.00	£56.00
King Prawns & Squid	£32.00	£38.00	£53.00
Lobster (two whole lobsters)	£60.00	£66.00	£81.00
Mixed Fish	£25.00	£31.00	£46.00
Vegetable & Halloumi	£18.00	£24.00	£39.00
Vegetable & Tofu	£18.00	£24.00	£39.00
Halloumi	£15.00	£21.00	£36.00

(12.5% service charge will be added to your bill)



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CAMACHEIROS

- A TASTE OF MADEIRA -