



We are an independent restaurant inspired by our trips to Portugal and Spain. We use wood and charcoal to grill our food which gives its unique flavour. All the dishes are cooked to order and served as soon as they are ready, rather than all together.

If you have any food allergies, intolerances or concerns about cross contamination please inform your server before placing your order.  
(n): contains nuts / (gf): gluten free / (v): vegetarian / (ve): vegan

## SMALL PLATES

### VEG & VEGAN

<b>SMOKED ALMONDS</b> (ve)(gf)	£3
Sea salt	
<b>GORDAL &amp; KALAMATA OLIVES</b> (ve) (gf)	£3
Lemon, rosemary, chilli	
<b>PADRON PEPPERS</b> (ve) (gf)	£5
Smoked maldon salt	
<b>TENDERSTEM BROCCOLI</b> (ve) (n) (gf)	£5
Romesco and almond	
<b>PATATAS BRAVAS</b> (v) (gf)	£4.50
Brava sauce & garlic aioli	
<b>MUSHROOM &amp; TRUFFLE CROQUETTES</b> (v) (n)	£6
Garlic aioli & romesco (Three pieces)	

### SEA FOOD

<b>SALTCOD CROQUETTES</b>	£6
Tartar sauce (Four pieces)	
<b>GRILLED PRAWNS</b> (gf)	£9
Atlantic red prawns, chilli, garlic oil	
<b>GRILLED CALAMARI</b> (gf)	£8
Lemon, parsley, garlic, roasted tomato	
<b>OCTOPUS</b> (n) (gf)	£9.50
New potatoes, Romesco	

### MEAT

<b>BURRATA</b> (gf)	£8
Heirloom tomato, parma ham	
<b>BRAISED BEEF CHEEKS</b> (gf)	£8
Cooked in red wine and herbs	
<b>LAMB KOFTA</b> (gf) (n)	£8
Mint yoghurt, beetroot hummus	
<b>CHICKEN CROQUETTES</b> (n) (gf)	£6
Garlic aioli & romesco sauce (Three pieces)	
<b>MEATBALLS</b>	£6
Sanmarzano tomato sauce	
<b>FLAT IRON STEAK</b> 4.4oz	£8.50
Bone marrow herb butter, rocket salad	

### SIDES

<b>CHIPS</b> (ve)	£3
+ Piri piri salt (ve)	FREE
+ Rosemary & sea salt (ve)	50p
+ Truffle & parmesan	£1.50
<b>GRILLED CHORIZO</b>	£4
<b>BUTTER LETTUCE SALAD</b> (v)	£4
Nocellara olives, aged manchego	
<b>RUSTIC GREEK SALAD</b> (v)	£5

## LARGE PLATES

**FLAT IRON STEAK** 8.8oz £17  
Bone marrow herb butter, rocket salad



## OUR CHICKEN

We brine our chicken for 24 hours in thyme, rosemary, bay leaf, black pepper and sea salt; then marinate it in fermented birds eye chilli and lime. We cook it according to our age old Portuguese recipe over hot charcoal.

## CHARCOAL CHICKEN

Choose **piri piri** or **lemon herb**

1/2 CHICKEN OR 1/2 PULLED CHICKEN (gf) £9  
Served with garlic sambal and a choice of sauce

## BURGERS & WRAPS

Choose **piri piri** or **lemon herb**

(Gluten free option available)

**GRID BURGER** £9

Pulled charcoal chicken, seasonal slaw, beef tomato, lettuce, garlic mayo

**CHORIZO GRID BURGER** £11

Pulled charcoal chicken, grilled chorizo, cheese, seasonal slaw, beef tomato, lettuce, gocha ketchup, garlic mayo

**GRID WRAP** £9

Pulled charcoal chicken, seasonal slaw, beef tomato, lettuce, garlic mayo

## VEGAN

Choose **piri piri** or **lemon herb**

**GRID VEGAN BURGER OR WRAP** (ve) £10

Beyond meat patty, vegan cheddar, beef tomato, onion, lettuce, garlic vegan mayo, gochca ketchup

## KIDS

**PULLED CHICKEN BURGER OR WRAP** £7  
Chips

## DESSERTS

<b>ICE CREAM</b> (v) (gf)	£3
Vanilla, Salted Caramel or Chocolate	
<b>MANGO SORBET</b> (ve) (gf)	£3
<b>CREMA CATALANA</b> (v) (gf)	£5
<b>CHURROS</b> (v)	£6

## DRINKS

<b>COKE, DIET COKE, COKE ZERO, SPRITE</b>	£2.75
<b>FENTIMANS</b>	£2.75
Elderflower, Rose Lemonade, Ginger Beer, Orange	
<b>MINERAL WATER</b>	£2.75
Sparkling, Still	

## COFFEE

<b>ESPRESSO</b>	£1.50
<b>MACCHIATO, CAPPUCCINO,</b>	£2.50
<b>AMERICANO, FLAT WHITE, LATTE</b>	

## BYOB

Bring your favourite bottle to enjoy with your meal.  
**£1.50 CORKAGE PER PERSON**

**OUR STAFF KEEP 100%  
OF THEIR TIPS!**