

ENTRADAS / STARTERS

SOPA DE ABÓBORA ASSADA COM ÓLEO DE TRUFAS | 4.95

Roast butternut squash soup with truffle oil

CHOURIÇO NA CACHAÇA E PÃO DE QUEIJO | 6.95

Flame grilled mini chorizos served with Brazilian cheese breads

CAMARÃO AO ALHO E SALSA | 8.95

Pan roasted tiger prawns with parsley & garlic

BOLINHOS DE BACALHAU | 6.95

Salt cod croquettes with mixed leaves and mango salsa

ASINHAS DE FRANGO PICANTE | 5.95

Firecracker chicken wings with Peri Peri sauce

SALADA DE PALMITO | 6.95

Palm heart salad

BOLINHOS DE ARROZ | 4.95

Brazilian rice croquettes with Parmesan cheese and fresh herbs

KIBE | 4.95

Kibbeh beef croquettes with lime mayonnaise

SELEÇÃO DE PETISCOS PARA COMPARTILHAR / STARTER SHARING PLATTERS

(SHARING PLATTERS SERVE 2-4 PEOPLE)

GUANABARA BAY PLATTER | 19.95

Grilled mini chorizos | Mini chicken coxina
Salt cod fishcakes | Malagueta chicken wings
Kibe beef croquettes | Brazilian cheese breads

IPANEMA PLATTER (vegetarian) | 19.95

Cherry tomato, fresh basil & mozzarella
Brazilian cheese breads | Cassava fries
Brazilian rice & fresh herb croquettes
Marinated palm hearts | Roasted cashew nuts
Carrot & celery crudités

CHURRASCO PLATTER | 24.95

Chargrilled skewers of Caipirinha chicken
Picanha beef and chimichurri sauce
Mini chorizos | Grilled prawns
Brazilian cheese breads | Cassava fries

PRATO TRADICIONAL / TRADITIONAL DISH

FEIJOADA | 13.50

Famous Brazilian pork and black bean stew with rice and spring greens, Feijoada is considered the national dish of Brazil. At Guanabara we combine black beans, pork sausage and salted beef. Served with seasonal greens, rice and farofa

VEGETARIANO / VEGETARIAN

MOQUECA DE LEGUMES | 11.95

Brazilian vegetarian moqueca - lightly spiced coconut milk based curry with roasted vegetables, served with steamed rice

TORTELLONI DE RICOTA E ESPINAFRE | 12.95

Spinach & ricotta tortelloni tomato & oregano sauce, wild rocket & shaved parmesan

CHURRASCO PRINCIPAL / MAIN GRILL

All grilled dishes below served with French fries and house salad. Steaks are served with your choice of chimichurri or peppercorn sauces

PONTA DE CONTRA FILÉ | 18.95

8oz ribeye steak

ESPETINHOS DE PICANHA | 16.95

Skewered Brazilian rump steak

ESPETINHOS DE FRANGO NA CAIPIRINHA | 13.95

Chicken skewers marinated in fresh lime & cachaça

HAMBÚRGUER CASEIRO DO GUANABARA | 12.95

Picanha beef burger with cheese

Com bacon / Add bacon | 1.00

BRIOCHE DE FRANGO MALAGUETA | 11.95

Grilled chicken breast basted with hot chilli sauce, served in a warm brioche bun with shredded lettuce, tomato and mayonnaise

PEIXE / FISH

ROBALO GRELHADO | 14.95

Seared fillet of Seabass with French beans, black olives, cherry tomatoes and basil pesto

FILÉ DE SALMÃO | 13.95

Pan fried fillet of salmon with a creamy shrimp sauce

MOQUECA DE CAMARÃO | 14.95

Lightly spiced coconut milk based curry with prawns, served with rice

OPÇÕES DE ACOMPANHAMENTO / SIDE ORDERS

ARROZ BRANCO | 3.00

Steamed rice

FEIJÃO PRETO | 3.00

Black beans

MANDIOCA FRITA | 3.00

Cassava chips

BATATA FRITA | 3.00

French fries

PÃO DE QUEIJO | 3.50

Brazilian cheese bread

SALADA DE TOMATE E CEBOLA | 3.50

Tomato & red onion salad

SOBREMESAS / DESSERTS

BOLO DE QUEIJO | 4.50

Baked vanilla cheesecake with mixed berry coulis

TARTE DE LIMÃO | 4.50

Lemon tart

BRIGADEIRÃO | 4.50

Brazilian chocolate truffle torte with Chantilly cream

SORBET DE MANGA E MARACUJÁ | 4.50

Mango and passion fruit sorbet

A discretionary service charge of 125% will be added to your bill

If you suffer from nut, wheat or other allergies, please ask a member of staff for more information. All dishes are prepared in kitchens where nuts, flour, etc. are commonly used so unfortunately we cannot guarantee that our dishes will be free from them.

BEERS & CIDERS

BRAHMA (Brazil | 330ml | 4% abv) 4.10

HEINEKEN (Holland | 330ml | 5% abv) 4.20

SAGRES (Portugal | 330ml | 5% abv) 4.20

SOL (Mexico | 330ml | 4.5% abv) 4.30

DESPERADO ORIGINAL (France | 330ml | 5.9% abv) 5.50

Beer flavoured with tequila

DESPERADO RED (France | 330ml | 5.9% abv) 5.50

Beer flavoured with tequila, guarana and cachaça

REKORDERLIG DRY APPLE CIDER (Sweden | 330ml | 5% abv) 4.30

REKORDERLIG STRAWBERRY & LIME CIDER (500ml | 4% abv) 5.25

CHAMPAGNES & PROSECCOS

PROSECCO LE DOLCI COLLINE (Italy NV) 125ml 6.00 26.00

CHAMPAGNE GREMILLET (France NV) 7.50 39.50

TAITTINGER BRUT RESERVE (France NV) 55.00

TAITTINGER BRUT PRESTIGE ROSÉ (France NV) 70.00

LAURENT PERRIER ROSÉ (France NV) 90.00

DOM PERIGNON (France 2002) 165.00

WHITE WINES

MACABEO, BORSAO (Spain 2012) 175ml 4.25 5.75 16.95

SAUVIGNON BLANC, VISTAMAR (Chile 2014) 4.75 6.75 18.95

CHARDONNAY, CASA AZUL (Chile 2012) 4.95 6.95 19.95

PINOT GRIGIO/RIESLING, SEIVAL (Brazil 2012) 5.95 7.95 23.95

ROSE WINES

SAN ABELLO ROSÉ (Chile 2012) 175ml 4.50 5.75 17.95

WHITE ZINFANDEL, BURLESQUE (USA 2014) 4.95 6.95 19.95

RED WINES

GARNACHA, BORSAO (Spain 2012) 175ml 4.25 5.75 16.95

CABERNET SAUVIGNON, VISTAMAR (Chile '13) 4.75 6.75 18.95

MERLOT, CASA AZUL (Chile 2012) 4.95 6.95 19.95

MALBEC, TILIA (Argentina 2012) 5.25 7.25 21.95

TEMPRANILLO/TOURIGA, SEIVAL (Brazil 2012) 5.95 7.95 23.95

125ml measure also available upon request

HAPPY HOUR
ALL NIGHT MONDAY AND TUESDAY
WEDNESDAY - SATURDAY: 5PM - 7.30PM
2-4-1 ON SELECTED COCKTAILS
BRAHMA BEER £3 BOTTLE OF PROSECCO £20

SUNDAY EXTRAS
UNTIL 11PM
BRAHMA BEER £2.50 CAIPIRINHA £3.50

CAIPIRINHA | 7.50

The Brazilian cocktail. A large measure of Velho Barreiro cachaça mixed with fresh lime and sugar.

MOJITO | 7.50

Smashed up fresh lime, mint and sugar given a kick with a large measure of Brugal blanco rum. (Add a more fruity flavour 50p: Choice of strawberry, raspberry or passion fruit)

THE HULK | 7.50

Brugal Blanco rum, Midori and Malibu blended with kiwi fruit purée and mango juice.

BERRY ISLAND | 7.50

An exciting and exotic blend of spiced rum, wild blackberry liqueur and red wine, cranberry juice and wild berry purée.

GUANABARA COSMO | 7.50

Stolichnaya vodka with triple sec and melon liqueur, topped with cranberry juice.

BERRY BLOSSOM | 7.50

Stoli Razberi vodka, rasperry purée fresh lime juice and soda.

GUANABARA ICED TEA | 7.50

Brazilian version of this classic. Stolichnaya vodka, Tanqueray gin, Brugal blanco rum, Velho Barreiro cachaça and triple sec, fresh lime juice and topped with Guaraná.

BOSSA NOVA | 7.50

Zubrowka Bison vodka, peach schnapps, fresh lime, apple juice and creme de mure float.

COCKTAILS

TROPICAL SAMBA | 7.50

Velho Barreiro cachaça with creme de mure, grenadine, fresh lime and pineapple juice.

BANDEIRA | 7.50

Stoli Vanil vodka mixed with passion fruit purée and topped with Kick energy drink.

MANGUEIRA | 7.50

Malibu liqueur with mango purée topped with Prosecco.

MACACO BRANCO | 7.50

Frangelico, creme de cacao and Malibu liqueur with milk and cream, shaken and poured over ice with a chocolate stick.

PASSION DROP | 7.50

Brugal Blanco rum mixed with passion fruit juice, chilli syrup and fresh lime.

MENINA | 7.50

Lashings of Tanqueray gin mixed with lychee juice, rose syrup and lime. Served with rose petals.

RUM BLANCO 43 | 7.50

Brugal blanco rum, Licor 43, passion fruit, pineapple and lime juices over ice with a dash of grenadine.

BRAZILIAN COWBOY | 7.50

Amaretto liqueur shaken with pineapple, fresh lime and a dash of red wine.

MULATA | 7.50

Baileys and Tia Maria liqueurs shaken with milk & cream, strained over ice and served with a maraschino cherry.

GUANABARA
MÚSICA • DANÇA • BAR W02