

amano

Welcome to our Portuguese (of sorts) pop-up!

Our desire is to create a genuine neighbourhood restaurant for the local community, influenced by the kind of places we like to hang out in, and serving the type of food you want to eat.

@amanokent

NIBBLES

Nocellara olives (v)	£3.5
Selection of breads with a black olive tapenade (v)	£2.5

PETISCOS (SMALL PLATES)

Crushed white bean, rosemary and truffle hummus (v)	£3
Chickpea, feta and roasted red pepper salad (v)	£3
Blanched tenderstem broccoli, lemon olive oil and toasted almonds (v)	£3
Pickled beetroot, goats cheese and candied walnuts (v)	£3.5
Patatas bravas (v)	£3

Crispy polenta, chimichurri sauce	£3.5
Grilled chorizo with port	£4
Tequila cured salmon with green peppercorns and blinis	£4
Salt and pepper squid, smoked paprika aioli	£4.75
Grilled sardines, tomato and tarragon sauce	£4.75
Nduja and cheese croquetas, lime and coriander sauce	£3.5

LARGER PLATES

All served with new potatoes and seasonal vegetables.

Braised baby gem lettuce, smoked aubergine, vinaigrette (v)	£7
Roast cod fillet, olives and mixed herb salsa	£9
Mussels in a tomato and nduja sauce	£7
Slow-cooked osso buco, creamy polenta	£8.5
Chimichurri chicken espetadas	£10

FOR TWO TO SHARE

Chargrilled flank steak (medium rare) with polenta and seasonal vegetables	£16
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DESSERTS

Two pastel de nata (v)	£5
Orange and polenta cake with muscatel cream (v)	£5
Tangerine sorbet (v)	£4
Add a shot of tangerine liqueur	£3
Vanilla ice cream (v)	£4
Cerrado do Vale, pear quince	£6.5

Please let us know if you have any dietary requirements or allergies. A discretionary service charge of 12.5% will be added to your bill.