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* BITES *

Portuguese Style Potatoes (v) (gf) 13
marinated in herbs, olive oil, garlic, onion & vinegar

Cassava Wedges (8pcs) (v) (gf) 14
deep fried cassava sticks served w/bullhorn chilli aioli

Carne Seca & Cassava Popcorn (gf) 23
pulled, dried & aged beef, ghee butter & shallots

Pork Belly (gf) 22
twice cooked w/smoked guava sauce & crispy kale

Mushroom Ceviche (gf) 26
Shiitake, porcini, shimeji, onion, baby corn, sweet potato, sesame oil, lime juice

Octopus Vinaigrette (gf) 24
braised & cured in white wine vinegar, olive oil, onions, peppers & parsley served w/banana plantain chips

Mariscada (gf) 26
crispy pink ling fillets, king prawns, calamari and octopus
Lime juice, onions, coriander w/banana plantain chips

Hearts of Palm & Leek Empada (350g) 24

* SKEWERS *

Chicken Hearts (2pcs) (gf) 12
with chimmi churri salsa

Haloumi (2pcs) (veg) (gf) 14
with rapadura molasses & fresh thyme

Rump Steak (2pcs) (gf) 16
with bacon & herb farofa, vinaigrette salsa

*(v) = Vegan

*(veg) = Vegetarian

*10% surcharge applied on every bill on weekends, public holidays & for groups of 6 and above

**10% surcharge applied on every bill during live music and/or DJ performances

KITANDA

BITES

MENU

90% GLUTEN FREE

* BROQUETTES *

Cheese Balls (4pcs) (veg) (gf)
mozzarella, parmesan, cassava & herbs w/coriander aioli
15

Tapioca Dadinho (8pcs) (veg) (gf)
halloumi & diced tapioca w/bbq guava sauce
15

Feijoada Balls (4pcs) (gf)
black beans, filled w/smoked pork & crispy kale
16

Chicken "Coxinha" (2pcs) (gf)
served with corn cream
14

Salted Cod/Bacalhau (4pcs) (gf)
salted cod, potatoes & parsley
18

* SIDES *

Garlic Rice (v) 5

Sautéed Seasonal Greens (v) (gf) 14

Potato Wedges (veg) (gf) 12
with 3 cheese salsa

Tropeiro Beans (gf) 16
with bacon, chorizo, eggs, herbs

Functions & Inquiries:
info@kitanda.com.au

* SUBSTANTIAL *

Crispy Mix Vegetables (v) (gf) 23
enoki mushrooms, cauliflower, zucchini, okra
served with three cheese salsa

Brazilian Crispy Chicken (gf) 24
boneless chicken marinated in citrus, herbs, garlic
coated in maize served w/crispy garlic & coriander aioli

Seafood Moqueca (gf) 38
classic Northern Brazilian dish - pink ling fillet, king prawns, coconut cream, dende oil, capsicum & coriander
served w/dende farofa & garlic rice

Pork Sausage (350gr, serves 2) (gf) 39
char grilled Portuguese style sausage finished
w/cachaça, served w/ Tropeiro beans & crispy couve

Black Angus Rump Cap/Picanha (gf) 38
char grilled MR served w/twice cooked potato wedges,
chimmi churri & 3 cheese salsa (300gr)

Parrilhada Plate (serves 2) (gf) 55
BBQ Pork belly, picanha, chicken hearts, pork sausage,
corn cob, cassava, vinaigrette & farofa

Baião de dois (gf) 30
Rice, black eye beans, chorizo, paio, carne seca served
w/ fried egg & pork crackling

* DESSERTS *

Crème Caramel (gf) 12
traditional Brazilian "pudim" w/caramel sauce

Tres leches coconut cake
"AKA" Bolo gelado 14

Brigadeiro de colher (gf) 10
chocolate/ salted caramel

* **CAIPIRINHAS 18** *

Skinny Classic Caipirinha

Cachaça, lime & sugar

Pina Fresca

Cachaça, pineapple, mint & sugar

Maracugina

Cachaça, passion fruit, lime & sugar

EnLychee Me

Vodka, lychees & sugar

Sake Sampa

Sake, fresh berries, lime & rapadura

* **SIGNATURES** *

Passion Crush "Batida" 17

Aged Cachaça, Fresh Passion Fruit & Condensed Milk

Peanut Butter Crush "Batida" 17

Aged Cachaça, Paçoca "Peanuts" & Condensed Milk

Catuaba Spritz 19

Catuaba, Ginger Beer & Lemon

Watermelon Sugar High 21

Pisco, Watermelon juice, Lemon, Vanilla & Bitters

Green Light 21

Tequila, Elderflower, Cucumber, Lime
Pomme Verde & Agave

Manga Rosa 21

Rum, Rose wine, Mango & Rose syrup - Frozen

Summer Sangria "Clericot" 17/55

White Wine, Lemonade, Lemon, Apricot Brandy
Assorted fresh fruits & Sparkling Water

We also make classic cocktails
Just ask our staff!

KITAND BEVS MENU * **BEER & SOFT DRINKS** *

Brazilian Lager (Kitandinha)

Our own recipe - On tap

Pony 5

1 litre jug 21

Stockade Splicer XPA

You should give it a go - On tap

Pony 5

1 litre jug 21

Bohemia - Lager, can 11

Brahma - Pilsener, can 11

Original - Pilsener, can 11

Mornington Peninsula - Pale Ale, can 11

Heaps Normal - non-alcoholic, can 11

Sparkling Water - unlimited, per person 5

Guarana/Guarana No Sugar, can 6.5

Coke/Coke No Sugar, can 6.5

Lemonade, can 6.5

Ginger Beer, can 6.5

* **BUBBLES** *

Bandini Prosecco 13/62

NV/Aus. - Crispy, long finish

Ghost Rock Brut Rose 11/55

Tas/Aus. - Strawberry & floral, refreshing

Louis Roederer Brut Champagne 160

NV/Fra. - Crispy, refreshing, dry

Veuve August Tailhan Brut BdB 49

NV/Fra. - Delicate fruit apple & Pear

* **WINE** *

White/Branco

Santi Sortesenele - Pinot Grigio **12/59**
2021/Ita. - Crispy, aroma of minerals & fresh acidity

Ministry of Clouds - Riesling **12/59**
2021/Aus. - Dry, mineral driven

Super Felsa - Riesling **65**
2020/Fra. - Vibrant & fresh, Hite Flower, Citrus, dry

Lostesso - Fiano **13/62**
2022/Aus. - Fresh & acidic

Amphora - Viognier **60**
2021/Aus. - Apricot, Mandarin, Blood Orange, Pepper

JC'S Own - Chardonnay **68**
2021/Aus. - Full body & acidic

Rose/Rosado

Max Mediterranee - Dry Rose **11/55**
2020/ Fr. - Crisp, dry, refreshing

Red/Tinto

Super Natural - Pinot Noir **13/62**
2022/Tas. - Vibrant, plush & juicy

Pooley - Pinot Noir **76**
2022/Tas. - Generous red fruits, Cedar, Aniseed

Soumah - Barbera/Nebbiolo **11/55**
2021/Aus. - Savoury, soft red fruits

Blue Bird - Grenache **62**
2021/Aus. - Light, gentle spices

Ministry of Clouds - Tempranillo **60**
2021/Aus. - Medium, punchy

Mont Redon - Côtes du Rhône **55**
2021/Fra. - Big, bold & earthy

Metrat Morgon - Gamay **58**
2021/Fra. - Soft rich, rounded tannins, Violet & spices

Marcel - Malbec **10/49**
2020/Fra. - Berries, soft, silky tannins & delicate acidity