

Favela Chic



91-93 Great Eastern Street, London, EC2A 3HZ

Favela Chic is a restaurant, a bar, a club, a bordello, a concept, a gallery, a situationist movement and a celebration of Brazil, France and London - A rock 'n' roll circus that dances to samba beats! The restaurant - like all things Favela - is a melange of the fine, the fantastic and the beautiful; a fresh and tasty hybrid of the best of Brazil and France with the flair of Mediterranean cooking styles and an al fresco dining area. In the wonderful Brazilian-led kitchen, only the freshest produce and exotic flavours make it through the door. Favela Chic's menu offers you a distinctive range of Preliminares (starters), like Scallops with a sweet frisee salad of Mango and Papaya or traditional Brazilian cheese bread - Pao de Queija. For Sacanagens (mains), choose the Hand of God (Sirloin steak, salad, sautéed potatoes with herbs and pepper sauce) or Moqueca (tropical fish dish served with rice and banana) and Feijoada (Brazilian Pork and Black Bean Stew - a national dish!). With the Feijoada and Moqueca, Favela Chic donates one pound for every dish to a Favela Charity to show their support for the children living in deprived conditions in Rio de Janeiro. After all that you can finish off with a Garrincha (caramelised plantains served with chilli chocolate ice cream and hot cachaca syrup) or PeleZico (chocolate fondant and vanilla ice cream) and you simply can't leave without having an Orgasmos! Londoners can also be coached by the chefs to indulge their own Brazilian love affair for food! Step into the kitchen and explore the culinary craft of Favela.

3 courses, welcome cocktail, half a bottle of wine, tea and coffee £50 per person

Starters

- Gravadlax with beetroot and a salad of frizee, mango and chives drizzled with a citrus dressing

- Caprino goats cheese with wild rocket and carambola dressed with aged balsamic vinegar
 - Grilled corn-fed chicken with sautéed Jerusalem artichokes and red apples served with baby spinach salad and shallot vinaigrette
- Please choose 3 out of 5 main courses**
- Whole roasted 28 days matured Rib-Eye beef crusted with whole grain mustard and served with glazed pearl onion and pan jus (additional £5 to menu price per person)
 - Devon free-range leg and thigh of duck, oven finished and served on a bed of mace ated greengage plums and burgundy red cabbage compote
 - Slow roasted Suffolk short belly of pork, with roasted fennel, sweet and sour peppers served with a Brazilian Acai and cachaca sauce
 - Monkfish chunks cooked in creamy coconut milk sauce with Spanish saffron, potatoes and carrots
 - Wild mushroom risotto, finished with mascarpone and parmesan

Side orders

- Duck fat roasted potatoes
- Steamed broccoli and slivered almonds
- Buttered green and braised Brussels sprouts

Puddings

- 70% dark Valrhona chocolate and clove Brigadeiro
- Coconut and cachaca pudding
- Brazilian Christmas tart