

RED

House Red	5	22
Light ruby-red in colour. Dry in flavour, with well balanced fruit and delicate hints of almond.		
Castillo de Mureva Organic Tempranillo, Castilla - Spain	6	24
Deep cherry red in colour with aromas of strawberries and fruits of the forest,		
Portillo Malbec, Uco Valley, Mendoza - Argentina	28	
enhanced by hints of plum, black berries and a touch of vanilla, fresh fruit flavours,		
Barbera d'Asti Superiore Ca' Bianca - Italy	31	
spice notes with floral and red fruit which descends to the palate and the soft finish.		
Errázuriz Wild Ferment Pinot Noir, Aconcagua - Chile	33	
Matured red in French oak barrels for nine months,		

WHITE

Pinnot noir	5	22
Lightly dry, extremely fresh, delicately fruity and well balanced		
fhwdkhfkahdkfhjdgdj	6	24
citrusy Chardonnay with a crisp finish.		
Pulpo Sauvignon Blanc, Marlborough - New Zeland	27	
Intense aromas of those classic grassy, goo		
Cullinan View Chenin Blanc, Western Cape - South Africa	28	
Youthful, fruity character and a fresh, zesty acidity. Very well-balanced		
GAVI CA' BIANCA - ITALY	32	
It shows white flower and green fruit aromas, with a touch of honey		

DRINKS

Bamden hells / Goose Island	5	
Old Mout Cider - Berries & cherries	6	
Old Mout Cider - Watermelon & Kiwi	6	
Coke / Diet Coke / Ginger Beer	2.5	
Water / Sparkling	2	
Limonata / Aranciata	2.5	
Cawston Elderflower Lemonade	2.8	
Cawston Rhubarb & Apple	2.8	
guarana antartica	2.8	

COCKTAILS

RUIVA PICANTE	8	
cachaca, chilli syrup, passion fruit, ginger		
CAIPIRINHA	7.5	
lime, cachaca, sugar, ice		
BLUE DIABLO	8	
Jose Cuervo Clasico, blue curaçao, juice lime, lemon juice, club soda		
G & G	8	
gin, green apple syrup, tonic		
CARNIVAL GIMLET	9	
brazilian lime gin, lime & sugar syrup		
ANDALUSIAN NIGHT	11	
Pink Pepper Gin & fever tree elderflower tonic		
STRAWBERRY CAIPIRINHA	9	
cachaca, strawberries, ice and sugar		
ESPRESSO MARTINI	10	
Vodka, Cuidado espresso, Kahlua		
THE CHAI HUSTLER	8.9	
cognac, oat milk, chai syrup		
WRAY'S RUM MOJITO	8	
wray's & nephew rum, mint, soda, sugar		
CAMPARI GIN & TONIC	8.7	
Campari & fever tree mediteranean tonic		
POMME SPRITZ	11	
Double Jus 30&40 aperitif, white grape and apricot soda		
VODKA & BLOOD ORANGE SPRITZ	8	
vodka, italian blood orange soda		

SPARKING & ROSE

Da Luca Rosato Spumante - Italy	28	
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.		
Da Luca Prosecco - Italy	6.5	27
A classic example of the Glera grape grown in the Prosecco region. Pear and peach fruit on a lively, yet soft and generous palate.		
Parini Pinot Grigio Rosato delle Venezie - Italy	21	
Soft, coppery-pink colour, delicate and fruity bouquet, soft and fresh on the palate.		

MENU

OPEN 7 DAYS
DINE IN OR TAKEAWAY

BOTTOMLESS BRUNCH EVERY
WEEKEND

@TUPILONDON



TO SHARE

BREAD & OLIVES

house marinated kalamata olives - £2.5

SALT AND PEPPER CALAMARI

flash fried calamari dusted with our secret salt and pepper mixture and served with a chimichurri aioli - £7

LITTLE BIRDS

citrus chicken thighs deep fried, coated with sticky barbecue sauce. - £6

VEGAN FEIJOADA

black beans, tofu, sweet potato and mushroom casserole - £6 / as a main with rice £12

GARLIC PRAWNS (GF)

garlic and chilli and butter pan fried king prawns - £7

DEEP FRIED CAULIFLOWER

crispy chilli, honey soy sauce - £6

GRILLED SAUSAGES

Brazilian sausages, served with farofa, spicy mayo - £6

CEVICHE

raw cubes of tuna, salmon & prawns lime coriander & chilli - £8

POLENTA CHIPS

deep fried polenta chips, with herb mayo - £6

ROMEO & JULIET (GF)

pan fried halloumi slices, with guava jam - £6

SHARE

FRIES £2.5 / SWEET P. FRIES £3.5

HALLUOUMI £4 / CHORIZO £4

SLAW £3 / BROCOLLI £3

GREEN OR MIX SALAD £3.5

Burgers

IT'S A PARTY BURGER

Hand made patty, slaw, tomato, lettuce, bacon, cheese & egg - £10

CHICKEN BURGER

chicken thigh coated on spicy flour mix, lettuce, tomato, bacon, cheese, sriracha mayo - £9.5

HOUSE BURGER

beef patty, tomato, lettuce, house burger sauce, gherkin & cheese - £9

HALLOUMI BURGER

pan fried halloumi, red peppers, greek yogurt, rocket - £9

SOUTHERN FRIED CHICKEN

chicken thigh coated on spicy flour mix, pickle, lettuce, slaw bbq sauce, cheese - £9

DOUBLE BACON

beef patty, bbq sauce, lettuce, crispy onion, double bacon & cheese - £9.5

SHARING

SHARING PLATTER - 2P £18 / 4P £34

mixed selection of our best startes, little birds, coxinha, squid, prawns, grilled halloumi, grilled sausages, polenta chips, olives and sourdough

VEGETARIAN PLATTER - 2P £16 / 4P £30

mixed selection of our best startes, quacuamole and torillas, turmeric cauliflower, grilled halloumi, polenta chips, olives and sourdough

STEAKS



Grain feed locally sourced beef

100% ORGANIC BEEF

300G RUMP STEAK

Grain feed organic steak served with salad, fries, and chimichurri sauce

200G BAVETTE STEAK

Gress fed bavette, charred egg yolk, truffle oil, parmesan shavings, on a bed of rice, - £14

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free

MAINS

MUQUECA (DF)

Brazilian fish stew with salmon, prawns, mussels, coconut milk, tomato, red onion, ginger & chilli - £16

SMOKED TURMERIC CAULIFLOWER (V)

smoked cauliflower, infused with turmeric, served with pickled onions, pistachios and corn puree - £11

CLASSIC FEIJOADA (DF)

black beans casserole with pork, chorizo, sausage, served with rice - £13

SHORT RIBS

beef short ribs, slow cooked and sweet dark soy sauce, served with spicy cauliflower. - £15

TRUFFLE GNOCCHI

creamy wild mushroom & truffle potato gnocchi - £11

CASHEW CRUNCH SALAD

warm salad with quinoa, red cabbage, kimchi, soya beans, rocket, carrots, potatoes, broccoli, cashews, chilli, sesame dressing
choose one topping: avocado, chicken, halloumi, salmon or tuna.

DESSERTS

2 FOR £11

BROWNIE SUNDAE - £6

vanilla ice cream, chocolate brownie, salted caramel

SPRESSO MARTINI CHEESECAKE - £6.5

Baked cheesecake with hazelnuts.

LEMON CHEESECAKE - £6

lemon cheesecake with berry compote.

SALTED CARAMEL CHEESECAKE - £6.5

Spanish doughnuts served with dulce de Leche or Chocolate Sauce.