

VILLAS BRAZIL • HEMEL HEMPSTEAD

Allergen Matrix

Bar • v4.1

51 dishes across 8 sections

Street Food • Burgers • Grill • Sauces • Sides • Platters • Snacks • Desserts

Beverages pending next session

LEGEND

● contains ○ may contain : none

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Allergen Legend

Legenda de Alergênicos

CEL	Celery <i>Aipo</i>	MOL	Molluscs <i>Moluscos</i>
GLU	Cereals / Gluten <i>Cereais / Glúten</i>	MUS	Mustard <i>Mostarda</i>
CRU	Crustaceans <i>Crustáceos</i>	NUT	Nuts <i>Nozes</i>
EGG	Eggs <i>Ovos</i>	PEA	Peanuts <i>Amendoim</i>
FIS	Fish <i>Peixe</i>	SES	Sesame <i>Gergelim</i>
LUP	Lupin <i>Tremoço</i>	SOY	Soya <i>Soja</i>
MLK	Milk <i>Leite</i>	SO2	Sulphites (SO2) <i>Sulfito (SO2)</i>

Cell marks · Marcas das células

	Contains / Contém
	May contain / Pode conter traços
	None / Nenhum

STREET FOOD																
ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
SB01	Brazilian Sausage <i>Linguiça Toscana</i>	Linguíça label-clean; SO2 from the vinagrete ramekin served <i>Linguiça rótulo-limpa; SO2 do ramequim de vinagrete que ac</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	●
SB02	Chicken Heart <i>Coração de Frango</i>	Apple cider vinegar <i>Vinagre de maçã</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	●
SB03	Chicken Breast <i>Peito de Frango</i>	Paprika + salt + pepper + tenderiser + vinagrete ramekin <i>Páprica + sal + pimenta + amaciante + ramequim de vinagrete</i>	*	●	*	●	*	*	●	*	*	*	*	*	●	●
SB04	Grilled Pineapple <i>Abacaxi Grelhado</i>	Cinnamon + sugar <i>Canela + açúcar</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
SB05	Beef Skewer <i>Espetinho de Carne</i>	Beef with salt only; SO2 from the vinagrete ramekin served al <i>Carne só com sal; SO2 do ramequim de vinagrete que accompan</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	●
BURGERS																
ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
BG01	Beef Cheese & Bacon Burger <i>Hambúrguer Beef, Queijo e Bacon</i>	Brioche + patty (soya+sulphite) + cheese + burger sauce + caj <i>Brioche + patty (soja+sulfito) + queijo + burger sauce + cajun fr</i>	*	●	*	●	*	*	●	*	●	*	*	*	●	●
BG02	Buttermilk Chicken Burger <i>Hambúrguer de Frango Buttermilk</i>	Brioche + buttermilk chicken + ranch (egg/milk/mustard) + co <i>Brioche + frango buttermilk + ranch (ovo/leite/mostarda) + col</i>	*	●	*	●	*	*	●	*	●	*	*	*	*	●
GRILL																
ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
GR01	Halloumi Stack <i>Halloumi Stack</i>	Halloumi + balsamic glaze <i>Halloumi + balsamic glaze</i>	*	*	*	*	*	*	●	*	*	*	*	*	*	●
GR02	Beef Rib w/ Chimichurri <i>Costela com Chimichurri</i>	Beef rib + chimichurri + chips <i>Costela + chimichurri + chips</i>	*	○	*	○	○	*	*	*	*	*	*	*	*	●
GR03	Argentine Sirloin (12oz) <i>Sirloin Argentino 340g</i>	12oz, salt only — served with chips, grilled tomato, watercres <i>12oz, só sal — serve com chips, tomate grelhado, watercress</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
GR04	Argentine Sirloin Promo (8oz) <i>Sirloin Argentino Promo 227g</i>	8oz, salt only — bar promo, served with chips only <i>8oz, só sal — promo do bar, serve só com chips</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
STEAK SAUCES																
ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
SC01	Pepper Corn Sauce <i>Molho Pimenta Verde</i>	Demi-glaze Maggi: wheat flour + milk proteins; may contain C <i>Demi-glaze Maggi: wheat flour + milk proteins; may contain C</i>	○	●	*	○	*	*	●	*	○	*	*	*	○	*
SC02	Blue Cheese Sauce <i>Molho Gorgonzola</i>	Blue cheese + cream <i>Queijo azul + creme</i>	*	*	*	○	*	*	●	*	*	*	*	*	*	*
SC03	Chimichurri <i>Chimichurri</i>	Wine vinegar <i>Vinagre de vinho</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	●
SIDES																
ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2

SIDES (CONT.)

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
SD01	Feijoada <i>Feijoada</i>	Same recipe as H01 — sazón + tenderiser + mustard + vinegar <i>Mesma receita do H01 — sazón + amaciante + mostarda + vin</i>	*	●	*	●	*	*	●	*	●	*	*	*	●	●
SD02	Spring Greens <i>Couve com Cuscuz</i>	Spring greens + couscous <i>Couve + cuscuz</i>	*	●	*	*	*	*	*	*	*	*	*	*	*	*
SD03	Rice <i>Arroz</i>	Rice + garlic + oil <i>Arroz + alho + óleo</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
SD04	Chips <i>Batata Frita</i>	Product has zero allergens; may-contain only from shared fry <i>Produto zero alérgenos; may-contain só do óleo compartilhado</i>	*	○	*	○	○	*	*	*	*	*	*	*	*	*
SD05	Yellow Farofa <i>Farofa Amarela</i>	Corn flour + onion <i>Farinha milho + cebola</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
SD06	Coleslaw <i>Coleslaw</i>	Cabbage + carrot + mayo <i>Repolho + cenoura + maionese</i>	*	*	*	●	*	*	*	*	●	*	*	*	*	●
SD07	Cuscuz com Abóbora <i>Cuscuz com Abóbora</i>	Couscous + chickpeas + vinegar <i>Cuscuz + grão-de-bico + vinagre</i>	*	●	*	*	*	*	*	*	*	*	*	*	*	●

PLATTERS

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
PL01	Rodízio Platter <i>Rodízio Platter</i>	Garlic beef + pepper steak + picanha + chicken + sausage + ga <i>Garlic beef + pepper steak + picanha + chicken + sausage + gam</i>	*	●	*	●	*	*	●	*	●	*	*	○	●	●
PL02	Portuguese & Brazilian Platter <i>Plata Portuguesa e Brasileira</i>	Coxinha + risole (ham & cheese) + cheese bites + pastel bacal <i>Coxinha + risole presunto & queijo + cheese bites + pastel bacalh</i>	*	●	○	●	●	*	●	*	*	*	*	*	*	*
PL03	Garlic Prawn Platter <i>Plata Camarão no Alho</i>	Prawns + butter + garlic + capers + bread <i>Camarão + manteiga + alho + alcaparra + pão</i>	*	●	●	*	*	*	●	*	*	*	*	○	*	*

SNACKS

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
SN01	Olives <i>Azeitonas</i>	Vinegar + garlic + oil <i>Vinagre + alho + óleo</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	●
SN02	Peanuts <i>Amendoim</i>	Label: peanuts <i>Rótulo: amendoim</i>	*	*	*	*	*	*	*	*	*	*	●	*	*	*
SN03	Crisps <i>Batata Chips</i>	Label-confirmed clean <i>Rótulo confirmado — limpo</i>	*	*	*	*	*	*	*	*	*	*	*	*	*	*
SN04	Chips <i>Batata Frita</i>	Shared fryer <i>Fritadeira compartilhada</i>	*	○	*	○	○	*	*	*	*	*	*	*	*	*
SN05	Sweet Potato Fries <i>Batata-Doce Frita</i>	Shared fryer <i>Fritadeira compartilhada</i>	*	○	*	○	○	*	*	*	*	*	*	*	*	*
SN06	Chilli Squid <i>Lula com Pimenta</i>	Squid + flour + soya; fryer <i>Lula + farinha + soja; fritadeira</i>	*	●	*	○	○	*	*	●	*	*	*	*	●	*
SN07	Chicken Strips <i>Tiras de Frango</i>	Pre-breaded — label gluten only (no egg); fryer <i>Empanado pronto — rótulo só glúten (sem ovo); fritadeira</i>	*	●	*	*	○	*	*	*	*	*	*	*	*	*

SNACKS (CONT.)

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
SN08	Coxinhas <i>Coxinhas</i>	Label: flour + milk + egg <i>Rótulo: farinha + leite + ovo</i>	•	●	•	●	○	•	●	•	•	•	•	•	•	•
SN09	Garlic Bread <i>Pão de Alho</i>	Same as rodízio <i>Igual ao rodízio</i>	•	●	•	●	•	•	●	•	•	•	•	○	•	●
SN10	Pastel de Bacalhau <i>Pastel de Bacalhau</i>	Label: flour + breadcrumb + eggs + milk + vinegar + bacalhau <i>Rótulo: farinha + farinha de rosca + ovos + leite + vinagre + ba</i>	•	●	•	●	●	•	●	•	•	•	•	•	•	●
SN11	Cheese Bolinha <i>Bolinha de Queijo</i>	Label: flour + breadcrumb + eggs + milk + vinegar <i>Rótulo: farinha + farinha de rosca + ovos + leite + vinagre</i>	•	●	•	●	○	•	●	•	•	•	•	•	•	●
SN12	Loaded Chips <i>Chips com Queijo e Bacon</i>	Cheese sauce: flour + eggs + milk + vinegar; fryer <i>Molho queijo: farinha + ovos + leite + vinagre; fritadeira</i>	•	●	•	●	○	•	●	•	•	•	•	•	•	●
SN13	Mozzarella Sticks <i>Mozzarella Sticks</i>	Label: flour + milk <i>Rótulo: farinha + leite</i>	•	●	•	○	○	•	●	•	•	•	•	•	•	•
SN14	Tiger Prawns <i>Camarão Tigre</i>	5 prawns + butter + garlic + toasted bread <i>5 camarões + manteiga + alho + pão torrado</i>	•	●	●	•	•	•	●	•	•	•	•	•	•	•
SN15	Buffalo Wings <i>Asinhas Buffalo</i>	Marinade + buffalo sauce (clean) <i>Marinada + molho buffalo (limpo)</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	●
SN16	Piri-Piri Wings <i>Asinhas Piri-Piri</i>	Marinade + piri-piri sauce (clean) <i>Marinada + molho piri-piri (limpo)</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	●
SN17	BBQ Wings <i>Asinhas BBQ</i>	Marinade + BBQ sauce <i>Marinada + BBQ sauce</i>	•	●	•	•	•	•	•	•	•	•	•	•	●	●
SN18	Lemon Herb Wings <i>Asinhas Lemon Herb</i>	Marinade + lemon herb (clean) <i>Marinada + lemon herb (limpo)</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	●
SN19	Fried Banana <i>Banana Frita</i>	Breaded: milk + egg + flour <i>Empanada: leite + ovo + farinha</i>	•	●	•	●	○	•	●	•	•	•	•	•	•	•

DESSERTS

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
D01	Passion Fruit Mousse <i>Mousse de Maracujá</i>	Condensed milk + cream (+ passion fruit at restaurant) <i>Leite condensado + creme</i>	•	•	•	•	•	•	●	•	•	•	•	•	•	•
D02	Villas Brazil Pudding <i>Pudim Villas Brazil</i>	Condensed milk + cream + yolks + whites <i>Leite condensado + ovos</i>	•	•	•	●	•	•	●	•	•	•	•	•	•	•
D03	Brigadeirão <i>Brigadeirão</i>	Bought-in cake <i>Bolo pronto</i>	•	●	•	●	•	•	●	•	•	○	•	•	●	•
D04	Cheesecake <i>Cheesecake</i>	GF base (rice/potato/tapioca/maize/buckwheat + margarine) <i>Base sem glúten (arroz/batata/tapioca/milho/sarraceno + mar</i>	•	•	•	●	•	•	●	•	•	•	•	•	•	•
D05	Pecan Tart <i>Torta de Pecan</i>	Pecan + wheat + egg + soya flour + milk (ice cream); traces: pe <i>Pecan + trigo + ovo + soja flour + leite (sorvete); traços: amend</i>	•	●	•	●	•	•	●	•	•	●	○	○	●	○
D06	Vanilla Ice Cream <i>Sorvete de Baunilha</i>	Milk only <i>Só leite</i>	•	•	•	•	•	•	●	•	•	•	•	•	•	•
D07	Chocolate Ice Cream <i>Sorvete de Chocolate</i>	Milk + soy lecithin <i>Leite + lecitina</i>	•	•	•	•	•	•	●	•	•	•	•	•	●	•

DESSERTS (CONT.)

ID	DISH · PRATO	NOTE · NOTA	CEL	GLU	CRU	EGG	FIS	LUP	MLK	MOL	MUS	NUT	PEA	SES	SOY	SO2
D08	Strawberry Ice Cream <i>Sorvete de Morango</i>	Milk only <i>Só leite</i>	.	.	.	.	.	.	●	.	.	.	.	.	.	.